


"Agogoma" sprinkles with flying fish

brand name	 Flying Fish Processing Food "AgoGoma" Bottled products kept at room temperature		
shipment/ Consumption Period	catching season is ALL / 1 year after production		
price/JPY	1 bottle/400JPY	temperature zone	Store at room temperature.
product appearance	Packaged in glass jars with sealed lids. Heat sterilization process completed. See ingredient labeling attachment. Contents 80g		
packing/size/ weight	Cardboard box / Length: 30 cm, Side: 35 cm, Height: 18 cm CS/ 60 bottles		
nutritional value	Energy/274 kilograms Protein/15.2 kilograms Fat/20.2 kilograms Carbohydrates/7.7 kilograms Salt equivalent/2.84 kilograms		
The selling point	100% natural fish, no preservatives added! Made with 100% flying fish from Matsue City, Shimane Prefecture. The main ingredients are flying fish meat and sesame seeds, and they are cooked to perfection. It can be easily eaten as is, and is a very healthy and nutritious product. It can be used in a variety of ways. Example of use Over cooked rice, as a garnish for pasta or ramen, in salads, or as a topping for soups.		
	In Shimane Prefecture, large numbers of flying fish come to the coast every year in early summer to spawn, and are caught in a variety of ways. For this reason, Shimane Prefecture boasts one of the largest catches of flying fish in Japan, and is designated as the "Fish of Shimane Prefecture. Locally, it is commonly used as a paste or broth, and is not consumed in many other ways. Flying fish has a unique taste not found in other fish. We developed this product in order to let more people know about the deliciousness of our beloved flying fish. We want to encourage consumption of flying fish with food products made from flying fish as the main ingredient and increase the value of flying fish as a fish. This will lead to profits for local fishermen and revitalize the fishing industry.		

Product Image

