

Shirataki

Low Calorie & Healthy
Dried Konnyaku Noodle

Shirataki does not contain the distinctive smell of Konnyaku, so it can go well with any cuisine. You can enjoy it as an alternative of pasta, bifun, etc.



Quantity: (25g x 3)bag x 25 x 4/CTN

Bag size: 9.5cm x 20.5cm

Price: FOB Kobe/Osaka: 12,500JPY
(@125JPY)

Ingredients: Tapioca syrup, Tapioca starch, Konnyaku powder

Processing aids: calcium hydrate (coagulant agent), citric acid (neutralizing agent)

Shirataki: 25g x 3/bag

Shelf life: 2 years after processing

Storage condition: Avoid direct sun and high humidity. Store in normal temperature. After opening, keep a bag tightly-sealed



How to use: Soak in a lot of boiling hot water in 5 to 7 minutes. Wash and drain in a strainer. 25g Shirataki will be 60g after soaking.

Cooking: With salad, in soup, as a dessert with maple syrup!

Remarks: * The black grain containing Shirataki is skin of Konnyaku.

*Tapioca syrup is needed for drying during processing. After soaking in boiling hot water, most tapioca syrup does not remain

*Due to the nature of the product, Shirataki is softer in summer and harder in winter.

*We only have Japanese printed package.