



Daichu Odashi C1 Kombu Kelp (Japanese Ingredient)

Product Images



Description

Premium kombu kelp, meticulously selected to create authentic dashi stock. Renowned as the cornerstone of Japanese cuisine, dashi infuses dishes with a rich umami flavour that tantalizes the taste buds.

Additional Information

| SKU | 91835 |
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| Description | Premium kombu kelp, meticulously selected to create authentic dashi stock. Renowned as the cornerstone of Japanese cuisine, dashi infuses dishes with a rich umami flavour that tantalizes the taste buds. |
| Directions for use | Add to soups and stews for a luxurious richness |
| Energy (Kcal) | 6.0000 |
| Energy (KJ) | 24.0000 |
| Fat | 0.5000 |
| of which saturates | 0.5000 |
| Ingredients | Kelp (Laminaria angustata Kjellman) |
| Brands | Caterite |
| Dietary & Lifestyle | Suitable for vegetarians, Suitable for vegans, Lactose Intolerant, Suitable for Coeliacs |
| Protein | 0.5000 |
| Salt | 0.0500 |
| Size | 1kg |
| Pack Size | 1 |
| Storage Instructions | Store in a cool, dry place away from direct sunlight. |
| About Supplier | Caterite aim to supply the finest ingredients and produce to chefs by working directly with suppliers, growers, and producers throughout the UK and from around the world. For us, Service Is Everything. |
| Country of Origin | Great Britain |
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