



# Triple Balance®

## Non Oil Yuzukosho

Perfect aroma and spicy flavor of Yuzukosho

Calorie is less than 40 kcal, sugars are less than 5g and salt is less than 50 % comparing to "Japanese flavor dressing type seasonings" of Japanese food standard per 100g.

You can feel refreshing taste and a bit bitterness of Yuzu-kosho and Yuzu peel from Japan. It goes well with Meat and fish.



Product Code	15737 (1L) 15745 (500ml)	
JAN Code	4971880157374 4971880157459	
Packing Style	1L x 9 500ml x 12	
Shelf Life	180 days	
Ingredients	Vinegar, Soy sauce, Fermented seasoning, Yuzu peel, Yuzukosho, Grated Japanese Radish, Thickener (Modified Starch, Xanthan), Salt, Potassium Chloride, Sesame, Seasoning (Amino acid, etc.), Yeast extract, Sweetener (Sucralose), Flavoring	
Nutrition Facts (per 100g)	Energy	27kcal
	Protein	1.4g
	Total fat	0.3g
	Carbohydrates	4.7g
	Sodium	1273mg
	Salt	3.2g

### Roast Beef Salad with Yuzukosho

#### Ingredients

- 20g 3cm length cut Mizuna
- 50g sliced seared beef
- 10g sliced onion
- 4g shredded Myoga
- 1g shredded green perilla
- 20g Triple Balance Non oil Yuzukosho



#### Directions

- ① Place mizuna and seared beef on a dish. Top with onion, myoga and green perilla.
- ② Drizzle with Triple Balance Non Oil Yuzukosho.

### Mushroom and Canola flower Pasta

#### Ingredients

- 20g Shimeji Mushroom
- 20g Maitake Mushroom
- 25g boiled canola flower
- 20g sliced bacon
- adequate amount of olive oil
- 180g boiled pasta
- 40g Triple Balance Non Oil Yuzukosho



#### Directions

- ① Sautéed shimeji mushroom, maitake mushroom, canola flower and bacon in olive oil.
- ② Add pasta and toss with ①.
- ③ Season with Triple Balance Non Oil Yuzukosho.
- ④ Serve on a dish.

### Mackerel Marinating

#### Ingredients

- 30g sliced Mackerel
- 2g shredded Myoga
- 2g shredded green onion
- 8g Triple Balance Non Oil Yuzukosho
- 1 piece green perilla
- adequate amount of sliced scallion
- adequate amount of sesame



#### Directions

- ① Toss mackerel, myoga and green onion with Triple Balance Non Oil Yuzukosho.
- ② Place green perilla on a dish, serve ① on it.
- ③ Sprinkle with scallion and sesame.