

やみーずのこだわりゆば



All our products, 100% used soya from domestic (we used Fukuyutaka soybean of domestic of Japan)

Fresh soya scum is a film on the surface when we boil soya milk. Because it was made aseptic by heat, therefore it can be stored long time (expiry date is within 30 days for the kind of dry

soya scum). We also can use this soya scum to be a material for salty chawan mushi flan.

Another example is norimaki aperitif making (rice mix vinegar, then roll up with seaweed) with sea urchins and soya scum or boiled vegetable with many color kinds, then put in bit sesame oil; it will be soya scum salad what is very good for health.

For Tsukuri soya scum yuba (sashimi), it depend an original processing way, taste and soft of traditional fresh soya scum. If it will make user keep good feeling in the mouth, it gets success.

The characteristic of YUBA

There are a peptide and an isoflavone of the big mini-protein origin and so on in the ingredient, which Yuba contains each the function of the antioxidation and the bone mass decrease restraint.

Also, Yuba have vegetable fibers so much.

And the tofu uses a bittern (the chemicals) for the manufacture but Yuba didn't use chemicals...with 100 % of natural origin



商品のお問い合わせは・・・(if you want to ask.....)
 やみーずID株式会社 yummysid.co.,ltd
 e-mail info@yummysid.co.jp website <http://www.yummysid.co.jp/>
 〒920-0214 石川県金沢市三ツ屋町口 62 番地 4 担当 室橋まで
 address ro62-4 mitsuya kanazawa ishikawa japan zip code 9200214
 The person in charge **MUROHASHI**