Boiled sweet plum "UME-KANRO" Sweet plum jam in a bottle 200g <Retail price> ¥550 <Retail price> ¥1,200 JAN: 4964193042116 JAN: 4964193042512 content weght: 200g packing: 20 × 1 ontent weight: 100g packing: 24 × 1 raw material origin Wakayama aw material origin Wakayama raw materials:saccharide (sugar, thic raw materials:plum, sugar, malt syrup),ume plum (produced in Kishu), honey, gelling agent (pectin), acidulant, calcium lactate Expiration date:1Y salt:0% xpiration date:12Y salt: 0% characteristic: This is a jam made from the juice of fully ripened Nanko-ume plum of Wakayama boiled the plum with only sugar and water. The plum flavor brings out the simple and natural taste Prefecture. Its refreshing, fruity and tempered sweetness goes well with a variety of food such as t is popular in Japan as a tea time snack as a part of kaiseki cuisine. oast, waffle and cracker. It can also be used to cook sauce for main dishes Dried plum paste 「Ume to shio」 6PARAPARA UME(Shiso flavored Japanese Dried Plum/Granuk <Retail price> ¥200 <Retail price> ¥300 JAN: 4964193031141 JAN: 4978203002465 content weght:7g packing:60 × 1 Net weght: 11g packing: 20 × 2 raw material origin Wakayama aw material origin Wakavama raw materals:salt, plum, aw materials salt,plum,shiso flavored plum vinegar, Expiration date:2Y sait:51% characteristic: It is a tablet which I made with only salt and plum. Salt and citric acid contained in th characteristic: It is a granule which made with plum and sihso flavored plum vinegar. It is good for plim is useful to the body opping of pasta and salad, fish carpaccio, porridge and rice. Raw materials are simpule and safe. Protein: 3.4g Fat: 0.2g Carbohydrate: 30.1g Plum jelly"KANJUKU-NANKOUME"in a cup 85g Plum jelly" UME-NO-MI KOROKORO" in a cup 90g <Retail price> ¥300 <Retail price> ¥200 JAN: 4964193042727 JAN: 4964193042789 ontent weght:90g packing:115×1 ntent weght:90g acking:100×1 raw material origin aw material origin Wakayama Wakayama raw materials: saccharide (sugar, aw materials: sugar, plum, plum juice, reduced maltose syrup), plum (fully gelling agent (thickening ipened Nanko-ume plum), plum wine, olysaccharide), acidulant, flavo gelling agent (thickening polysaccharide), acidulant, Vitamin C ration date:270 days piration date: 270 days salt:0% salt:0% characteristic: This is a jelly made from the juice of fully ripened Nanko-ume plum, Wakayama characteristic: This is a petite jelly containing a plum of Wakayama Prefecture. Its taste features Prefecture's specialty original ume plum variety. Its fruity, gentle sweetness of the fully ripened refreshing sweetness of green plum juice. Nanko-ume plum tastes like citrus fruit Energy: Protein Fat: Carbohydrate: Sodium Plum honey syrup <Retail price> ¥1,600 Plum extract ¥1,800 <Retail price> JAN: 4978203051012 JAN: 4964193042017 ntent weght: 485ml packing: 12 × 1 Net weight: 100g packing: 12 × 3 raw material origin Wakayama aw material origin Wakavama raw materials : plum raw materials : plum, juice,honey,sugar,essence,a cidulant. Expiration date:1.5Y salt:0% Expiration date:2Y salt:0% charectaristic : It is asyrup made by blending juice of pium and sugar and honey. You can have a healthy and refreshing drink and dilute to four times with water or soda 4 Green Plum Puree <Retail price> 3Plum Juice 100% <Retail price> JAN: 4964193 JAN:4964193 Net weght: 180cc Net weght: 180cc packing: 12 × 3 raw materials:plum, water, raw materials : plum juice, Expiration date:2Y Gross Weght: kg Expiration date:2Y Gross Weght: kg