



with
Laksa

Just one sprinkle on your favorite laksa!
Dried vegetables swell and turn juicy!
It is an easy way to make your regular laksa
even tastier and more nutritious!

Quick & Tasty & Healthy

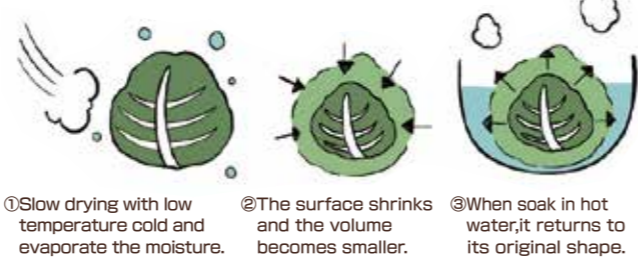
This is a dried vegetable that makes all soups delicious and healthy! Suitable for any seasoning

1 4types Vegetables grown in Japan.



2 Air-dried method maintains crunchy texture of vegetables.

Low-temperature air-dry process



3 Just add it to soup to solve vegetable deficiency!



Vollume

Put it in hot water.



Expands
4 to 5 times.



4 We use safe and fresh vegetables grown in Japan.



Fresh vegetables grown by Japanese farmers are processed into air-dried products. Children will enjoy this product because we have selected vegetables with little bitterness.

5 Our production plant is ISO 22000 International Standard certified in 2018.



This certification was developed by combining the concepts of the ISO 9001 quality management system and the HACCP food safety risk analysis system as a mechanism to protect food safety throughout the food chain (all stages from food production to delivery to consumers).

6 How to use dried vegetables



■ Use as ingredient in soup

Add desired amount of dried vegetables to soup and simmer for 2-3 minutes.

■ Soaking in hot water

Put dried vegetables in a deep container, pour boiling water and wait 5 minutes.

■ Microwave

Put dried vegetables and water in a heatproof container and microwave for 2 to 3 minutes.



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Dried vegetables for delicious soups.

100g per bag: energy 336 kcal, protein 8.3 g, fat 1.2g, carbohydrate 83.0g (sugar 63.1g, carbohydrate 63.1g)
Salt equivalent 0.16g
(Japan Food Analysis Center)



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