



**“We pursue unlimited possibilities
for KONNYAKU.”**





Product Catalogue for the Food Industry





KONNYAKU for Dessert


Our traditional Konnyaku has been moulded into various shapes and coloured with natural vegetable powder. Enjoy this unique product as a healthy dessert.

1. 

1) "Shiratama (small white ball)
Konnyaku preserved in syrup"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal
2. 

2) "Pearl Konnyaku"
Standard 300g
Quantity 20 packs
Storage temperature range Normal
3. 

3) "Konnyaku Rice"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal
4. 

4) "Vegie Pearl" (3types/Pumpkin,
Carrot and Spinach)
Standard 200g
Quantity 30 packs
Storage temperature range Normal
5. 

5) "Shiratama (small white ball) Vegie
Pearl Mixed"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal





Creative KONNYAKU

“Yuba-Kon”, “Kuzu Hagoromo” and “Chijimi Konnyaku” feature an array of textures. A healthy addition to any dish.

1.



- 1) <Konnyaku Meijin(master)>
“Yuba-Kon / Uguisu
(brownish green color) Yuba-Kon”

Standard 500g
Quantity 15 packs
Storage temperature range Normal

2.



- 2) <Konnyaku Meijin(master)>
“Sakura (cherry blossom color)
Yuba-Kon”

Standard 500g
Quantity 15 packs
Storage temperature range Normal

3.



- 3) <Konnyaku Meijin(master)>
“Kuzu Hagoromo
(Konnyaku with arrowroot starch)”

Standard 500g
Quantity 15 packs
Storage temperature range Normal

4.



- 4) <Konnyaku Meijin(master)>
“Chijimi Konnyaku
(seaweed-like texture)”






Standard 350g
Quantity 15 packs
Storage temperature range Normal





Creative KONNYAKU

For appetizers, salads, Nabe "hot pot" and dressed dishes, our creative textured Konnyaku enhances your original recipe.




1.  1) "Sliced Sashimi Konnyaku (white)"
Standard 500g
Quantity 15 packs
Storage temperature range Normal
2.  2) "Sliced Sashimi Konnyaku Aonori (green laver)"
Standard 500g
Quantity 15 packs
Storage temperature range Normal
3.  3) "Pearl Konnyaku"
Standard 300g
Quantity 20 packs
Storage temperature range Normal
4.  4) "Konnyaku Noodle: Soy Milk"
-Thick Noodle/Ramen/Thin Noodle-
Standard 180g
Quantity 30 packs
Storage temperature range Normal
5.  5) "Vegie Pearl"(3types/Pumpkin, Carrot and Spinach)
Standard 200g
Quantity 30 packs
Storage temperature range Normal





Konnyaku Pre-Cut Freeze Tolerance

Freeze Tolerance Konnyaku is available for delicatessens and processed foods. Various pre-cut sizes saves cooking time. Order by size and quantity.

1.  1) "Freeze Tolerance Thin Strips(3cm), TSUKI KONNYAKU"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal
2.  2) "Freeze Tolerance Triangle Konnyaku Quadrate Cut (1/8), SANKAKU KANOKO"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal
3.  3) "Freeze Tolerance Cube Cut Konnyaku (1/108), DAISU"
Standard 1Kg
Quantity 10 packs
Storage temperature range Normal
4.  4) "Freeze Tolerance White Strings Konnyaku, SHIRAITO"
Standard 500g
Quantity 15 packs
Storage temperature range Normal
5.  5) "Tube-shaped CHIKUWA Konnyaku made from Konjac corm potato"
Standard 900g
Quantity 10 packs
Storage temperature range Normal



KONNYAKU MEIJIN



<http://miyukiya.jp>

We have various Konnyaku products and gifts for
retailers and wholesalers in the food industry.
Choose from a variety of products to suit your needs.
For further information, visit our web site.

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