

PRESS RELEASE

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AMAZING SHIITAKE

Our Story

Japan's Sustainable Grand Award 2020
FOREST-GROWN JAPANESE SHIITAKE MUSHROOM

BIOFACH 2022
Booth 4A-311-12 See updates!

Discover the 3rd Umami! Our Dried Shiitake can easily **amp up Natural Umami x30** in your dishes, **with or without the taste of the Shiitake itself.**

Uncover the difference between a **lab-produced MSG**, which adds a simple, flat, and **harsh Umami** taste to foods. In contrast, our **Forest-grown Shiitake** brings out a **harmony of elegant Natural Umami** for each food ingredient.

Dried Shiitake Powder **adds a much more nuanced, gentler, subtly earthy flavor.** Try our Natural Umami-loaded food samples at our booth.

Read more => <https://sugimoto.co/en/biofach22/>



Chefs globally are discovering the Magic of Natural Umami.

- 6x more Umami vs competitors
- with no mushroom taste

Do you know how to unlock Natural Umami?

More Info

Japanese Sweet Sap Oak & our unique micro-climate produces the best-tasting Shiitake. Rave **reviews from NY Vegandale Fest** and on **Amazon.com**

Press Kit => <https://sugimoto.co/en/press-kit/>