

Boost UMAMI, Reduce Salt.

Purest Shiitake powder brings out the best tastes, not by masking or adding another flavor, and with less salt required.



Organic Forest-grown Japanese Shiitake Powder 40g, Natural Umami Booster

- Deepest UMAMI Booster
=> over 6x Umami Boosting vs. sawdust grown
- Endorsed by Iron Chef Judge Dr. Hattori
- 100% Japanese Shiitake
- Grown on Japanese Sweet Sap Oak
- 100% Forest-Grown w/ no chemicals
- Raised by carefully selected & traceable growers
- No Radiation, Organic & Kosher Certification
- < 9% moisture content
- Most VitaminD
- Climate friendly



Forest-grown Shiitake powder

We won the Grand Prize for the Sustainable Award 2020 from the Japanese government MAFF.

Video



Forest-grown Shiitake in Takachiho, Japan



Sustainability Award grand prize!

The three prefectures of Oita, Miyazaki, and Kumamoto produce 70% of the nation's shiitake crop. Takachiho is it's center.

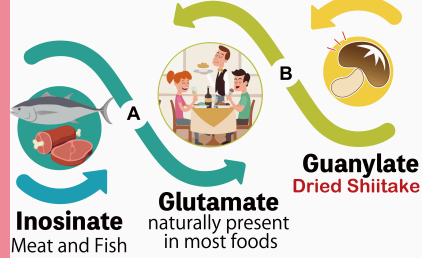


More Info



The secret to the delicious taste of dried shiitake. Umami is strengthened by 2 ways.
 A) Glutamate x Inosinate
 B) Glutamate x Guanylate

Two Ways To Strengthen Natural UMAMI THE 3RD UMAMI



While Inosinate is known to add delightful flavor when added to meat and fish dishes, the benefits of dried Shiitake are not as well recognized.

Simple test using Mayo! (or ketchup)

You can find Shiitake powder brings out the best tastes, not by masking or adding another flavor, and with less salt required.

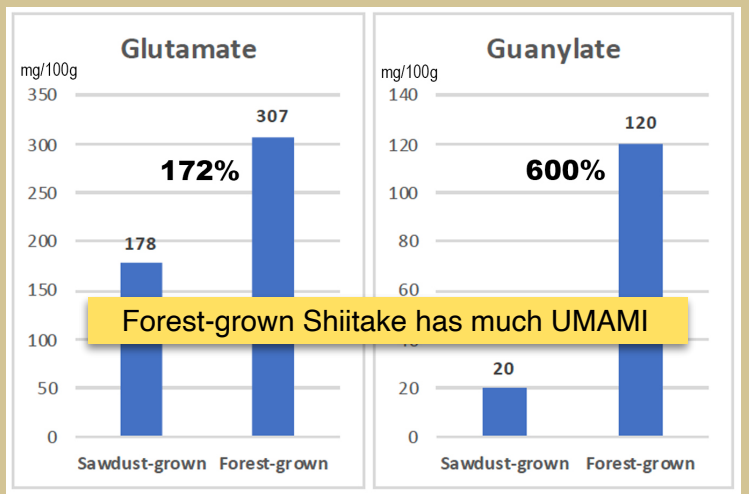


Video



<= Shiitake powder tasting video

Explore Natural UMAMI



Forest-grown Shiitake has much UMAMI

Here you will find instructions on how to use shiitake powder and links to many recipes.



Brand: SUGIMOTO
 Forest-grown Japanese Shiitake Powder 40g, Natural Umami Booster

Reviews



Reviews here!

You can read a total of over 87 Amazon reviews from Americans and Japanese.

Contact me!

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