



## Wasabi Powder and De-oiled Mustard Powder

Sakai Spice produces wasabi powders and low oil mustard powders. They have a patented process that removes the oil from the mustard seed enhancing taste and pungency. The process ensures a longer shelf life and a more concentrated product, which provides a substantial cost savings.

Sakai Spice's in-house research and development lab enables them to work with customers in the development of new mustard flours and wasabi powders.

Sakai Spice Offers wasabi in standard 1kg bags as well as 20kg poly bags.

The size of bag is flexible depending on customer's preference.

Sakai Spice offers mustard powder, cake, and bran in both oriental and yellow as well as blends. All mustard powders are packaged in 20kg paper bags. Bran and cake can be packaged in either 20 kg paper bags or 1MT bulk bags.

Both mustard and wasabi powders are kosher and halal certified.

### Sakai Spice (Canada) Corporation

**Currently exporting to:** Asia, South/North America, Europe, Middle East, South Africa

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