



HANAKATSUO  
花かつお

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PRODUCT OF

PT. PACIFIC OCEAN FISHERIES

[WWW.PACIFICOCEANFISHERIES.COM](http://WWW.PACIFICOCEANFISHERIES.COM)

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## Message from the President Director Katsuobushi: An authentic taste of Japan, the ingredient that Chefs love

Founded in 2009, PT. Pacific Ocean Fisheries is originally a fishing company operating in the deep sea of northern Halmahera with more than 10,000 tons of tuna catch per year. We are registered and operate according to the regulation of the Ministry of Fisheries of Indonesia. We have a processing plant located in Soa Sio Village, North Maluku, where we produce processed fish products including frozen tuna loin, fish cakes and other pre-cook ready-to-eat fish products.

One of our products is Katsuobushi or dried, fermented and smoked skipjack tuna (*katsuwonus pelamis*) or commonly known as dried bonito flake. It is one of the most essential ingredients of Japanese cuisine. Unlike chemical seasoning, Katsuobushi is one of authentic natural umami seasoning (umami means pleasant savory taste). It is delicious, healthy, and safe. All our Katsuobushi products are 100% made from pure skipjack tuna caught from pristine nature of Halmahera, Maluku Island – an area world-renowned for its natural beauty, unspoiled and free of contaminants.

The process of katsuobushi manufacturing employs boiling, smoke drying and molding. At first the bonito is cut into two fillets, which are simmered in salted 90°C water for about one hour. After cooking, the bones and skin are removed.

The fillets are then smoked in a hot smoker for at least 6 hours for 14 consecutive days, resulting in a product called Arabushi which contains 40% of the original water content and is covered by a tarlike layer. Arabushi is used in foods but the fillets can also be further processed into the finer and more palatable Karebushi. In the further processing of Karebushi, the tarlike layer is removed and the fillets are left to dry in the sun for a few days. To remove even more of the remaining moisture the fillets are inoculated with different molds.

Our Katsuobushi customers mainly consist of domestic Japanese restaurants, including soba, udon, and ramen restaurants. We produce premium-quality fresh authentic Katsuobushi for the Japanese restaurants industry. Our product is very popular among high quality restaurants chefs who do not wish to compromise on quality. This product, a great tasting Katsuobushi is created with a lot of efforts and energy. We will always keep offering premium quality Katsuobushi and this fact shows our strong passion and dedication in making good quality products.

**President Director – Mr. Sulung Poniman**



### Katsuobushi Characteristic and Differences

Katsuobushi is classified into two type regarding to taste and flavors: "Karebushi", which is processed using mold; and "Arabushi", which is not process with mold.



#### Kamebushi

Kamebushi, is filleted into two pieces before processed. It was made from small magatsuo or small skipjack tuna. Kame is a Japanese word that means turtle, and bushi means a block of dried and smoked fish. Kamebushi has this name because its shape is similar to a turtle shell. The meat is dark red with blood is not removed in making this product.

#### Magurobushi

Magurobushi is made from kihadamaguro, or yellowfin tuna. In Japan, Kihadamaguro is also called shibi and meji. The dashi using magurobushi has a very plain taste and is often used as a dashi ingredient for suimono.

#### Sodabushi

Sodabushi is made from sodagastsuo, or bullet tuna/mackarel. The dashi using sodagastsuo has moderately rich taste and unique aroma, and it is traditionally used as a dashi ingredient for soba and udon.

#### Muroajibushi

Muroajibushi is made from muroaji or round scad. The dashi using muroajibushi has yellow color and uniquely sweet rich flavor. Muroajibushi is popular as a dashi ingredient for udon.

The shape of Katsubushi products changes depending on shaving and processing. Pacific Ocean Fisheries offers various forms of Katsuobushi products to deliver the most suitable Katsuobushi to our customers.



#### Thick Flakes

Thick Flake are perfect for making rich dashi for a slow boil. For example, Kanto region soba/udon restaurants commonly use 1mm flakes. In the case, boiling the flakes for 20-40 minutes makes tasty dashi with rich umami flavor.



#### Thin Flakes

Thin flakes are perfect for making aromatic dashi for short boil. Thinly shaved katsuobushi commonly called hanakatsuo, is used to make Japanese dashi and is added as a topping.



#### Crushed Flakes

These are katsuobushi piece crushed into small pieces. Making dashi with crushed flakes takes less time (approximately 5 – 10 minutes) than thick flakes.

Katsuobushi is one of the Pacific Ocean Fisheries product. We offer a premium quality for customers' need. Using this products, customers can create complicated umami with minimum effort. We are always happy to help with any questions or inquiries you may have and to create your ideal taste requirements.

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Katsuobushi Characteristic and Differences.  
Katsuobushi is classified into two type regarding to taste and flavors : "Karebushi (or Kabisukibushi)", or Katsuobushi cover with mold; and arabushi (or known as Hadakabushi) not process with mold.

Katsuobushi is one of the Pacific Ocean Fisheries product. We offer a premium quality for costumers' need. We produce the directly from ocean where they are caught. Our brand are made costumers' needs, and we can make these products from katsuobushi only, and blends katsuobushi with other ingredients to creat tasteful meals. Using this products, costumers can create complicated umami with minimum effort. We are always happy to help with any questions or inquiries you may have to create your ideal taste.

