

# Oboro and Tororo are

made by traditional techniques of kelp processing. These techniques were pioneered around the start of the 20<sup>th</sup> Century , though sadly , in recent years , the number of workmen using these traditional methods has declined in Osaka .The way Oboro and Tororo is made is to first immerse the kelp in a liquid which contains vinegar .The kelp is left in the liquid until it has become soft , and then it's surface is scraped .



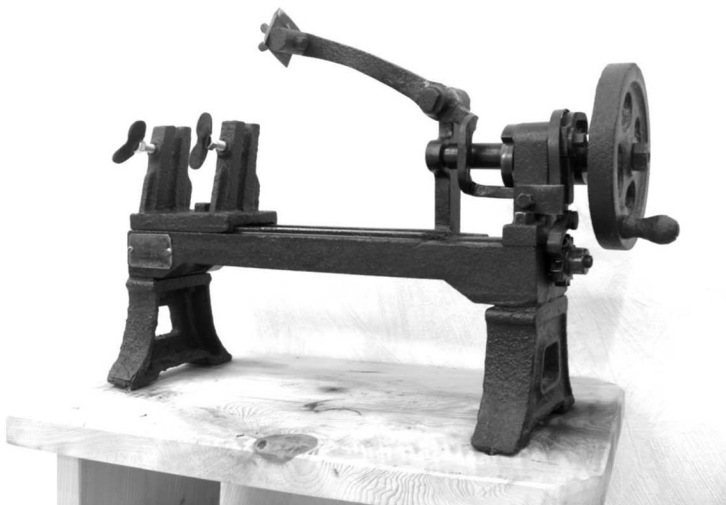
When we scrape Oboro , we use a knife with a curved point .The way in which the kelp is scraped will influence the taste .Japanese people like to put Oboro into noodle dishes .

When we scrape Tororo , we use a knife with a saw tooth edge .Tororo is made tearing the kelp skin .Japanese people like to sprinkle Tororo onto rice balls .

The kelp skin has a deep black colour and delicious sour taste because it has absorbed a lot of vinegar when it was first steeped .The inside part of the kelp is white and has a slightly sweet taste .

Please don't hesitate to taste our wonderful and healthy Oboro and Tororo during processing !

Enjoy the traditional healthful taste of Osaka kelp !



**Osaka Sumiyoshi Oguraya**