



Chestnut



Ibaraki Prefecture is the largest chestnut producer in Japan in terms of production area and volume. Preserved chestnuts are also available for shipment. They are stored at 0 ° C for about one month to saccharify starch for enhanced sweetness. Chestnuts can be boiled or cooked with new crop rice. They can also be enjoyed as candied chestnuts. Enjoy Japan's number one chestnuts grown in Ibaraki Prefecture, a great autumn flavor.

Product name	Chestnut
Delivery available	9月～11月（貯蔵栗は11月）
Storage instructions	Keep refrigerated
Preferred export destination countries or regions	Singapore, Hong Kong, Thailand, Malaysia, etc.