



## Karinto Manju Yuzu



A traditional confection bun with a yuzu flavored red bean paste filling. Brown sugar is used in the dough and by deep-frying it, the surface becomes crispy and the dough gets a similar taste and flavor to Karinto, a Japanese sweet snack. Using rice oil, it can be crisply fried without leaving a greasy mess. Brown sugar and white sesame are used in the dough and the yuzu flavored red bean paste contains diced sweeten yuzu peels, allowing you to experience a yuzu aroma when you take a bite.

Product name	Karinto Manju Yuzu
Company name	MORINAGA GYUNYU HAIKYU CO.,LTD
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	White bean paste, Sugar, Flour, Diced sugared yuzu peels, Brown sugar, Starch syrup, White sesame, Baking soda
Quantity per case	180
Minimum order	1 case
Preferred export destination countries or regions	Singapore
How to use	Pour enough oil for the buns to be submerged, and heat it up to 170 . Then, put the frozen buns in the heated oil. If the buns seem like they will stick together, please keep them apart. Deep-fry them for about two to two and a half minutes. When the buns get a nice brown color, take them out of the oil. Drain the oil from the buns on kitchen paper for about five minutes.