

HOSHIIMO SENBEI



Hoshi-imo from Ibaraki Prefecture is kneaded into a dough with a crispy finish. The gentle sweetness of hoshi-imo paired with this crunchy texture makes for a cracker with a new sensation. We recommend it as a small souvenir to give to loved ones.

| How to use | Simply open and enjoy. The charm of this confectionary is its firmness. Please make sure to chew it slowly as you eat it. |
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| Preferred export destination countries or regions | Singapore, Vietnam, Hong Kong, United States, Taiwan |
| Certification / accreditation (for product, factory, etc.) | JFS-B certification |
| Minimum order | 10 cases |
| Quantity per case | 24 |
| Dimension | Length16.5cm Width24.5cm Height3.5cm |
| Net weight | 6 packs (2pcs each) |
| Ingredients | Hoshi-imo / Ibaraki, Japan, Starch / , Sweet red bean paste, Eggs, Seasoning liquid, Vegetable oil, Beet sugar, Emulsifier etc. |
| Storage instructions | Keep at room temperature |
| Shelf life | 180 days |
| Delivery available | All year round |
| Company name | KOUTA SHOUTEN Co., Ltd. |
| Product name | HOSHIIMO SENBEI |