



Matcha chocolate confectionery



チョコレート
(抹茶+粉末緑茶+
ホワイトチョコ)

黄身餡
(奥久慈卵の黄身+白餡)



Baked to a mild taste, egg yolk paste is made with plenty of Okukujiran premium eggs. The matcha flavor is made by combining the luxurious aroma and flavor of Ibaraki Sashima matcha into the chocolate, while the white silk is wrapped in white chocolate, allowing you to enjoy both flavors.

(A perfect combination of bitter and sweet)

The melt in your mouth silky texture combined with matcha creates an intricate flavor.

Product name	Matcha chocolate confectionery
Company name	KOGETSUAN CO., LTD.
Delivery available	All year round
Shelf life	180 days, 30 days after thawing
Storage instructions	Keep frozen
Ingredients	White bean paste / Japan, granular sugar / Domestic manufacturing, chocolate coating, eggs / Japan (Ibaraki Prefecture), starch syrup / Domestic manufacturing, matcha / Japan (Ibaraki Prefecture), powdered green tea / Japan, glutinous rice, trehalose, emulsifier, flavoring
Net weight	108 g
Dimension	Length11.0cm Width11.0cm Height3.5cm
Quantity per case	20
Preferred export destination countries or regions	Singapore, Hong Kong, Taiwan
How to use	We also do gifts. For yourself or as an accompaniment to tea. Pairs well with coffee and black tea too.