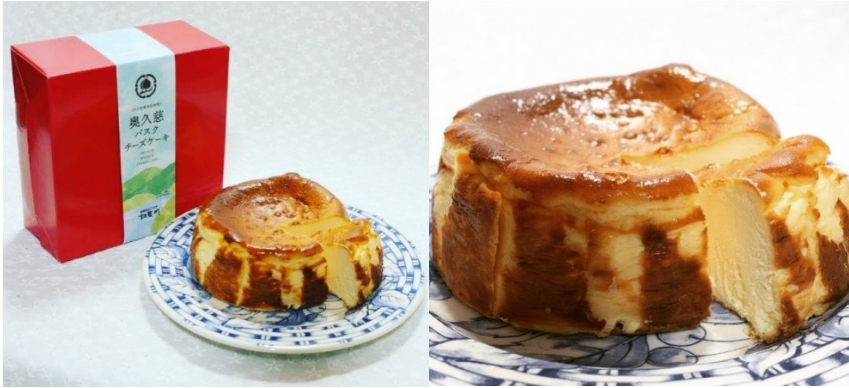




Okukuji basque cheesecake



This gluten-free Basque cheesecake is made with locally grown rice from Daigo, Ibaraki Prefecture instead of wheat flour. This rice has been awarded Japan's top prize at a competition. The deep flavor is achieved by using top quality cream cheese and fresh cream from Hokkaido and Okukuji eggs, which are fresh and full of nutrients from Okukuji's rich nature.

Product name	Okukuji basque cheesecake
Company name	Kasyo Miyakawa
Delivery available	All year round
Shelf life	120 days
Storage instructions	Keep frozen
Ingredients	Natural cheese / australia, eggs / Japan, cream / Japan, sugar / Japan, diary product / Japan, rice flour / Japan, salt / Japan, trehalose / Japan, emulsifiers / Japan, cellulose / Japan, salt whey / Japan, flavoring / Japan
Net weight	500g
Dimension	Length32.0cm Width48.0cm Height21.5cm
Quantity per case	18
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore