



Takumi 1yama



The product uses flavorful "Yotsuba Fermented Butter", which is made by adding lactic acid bacteria to high-quality cream from Hokkaido, and brand eggs "Okukuji Eggs" from Hitachi Farm in Ibaraki Prefecture.

Each mountain shaped delight is unique as it is carefully hand-baked by craftsmen! This product is popular among everyone from children to the elderly.

Product name	Takumi 1yama
Company name	Hanamizuki Co.Ltd.
Delivery available	All year round
Shelf life	40 days (after defrosting)
Storage instructions	Keep frozen
Ingredients	Eggs (Japan), Sugar (Thailand, Australia, Philippines, Brazil, Japan, etc.), Wheat Flour (USA), Fermented Butter (Japan), Almonds (USA), Custard Powder, Vegetable Oil, Oligosaccharide, Starch syrup, Western Liquor (contains orange), Salt, Lemon Juice, Trehalose, Processed Starch, Emulsifier (Soybean), Flavoring, Baking Powder, Thickener(Processed Starch, Sodium Alginate), Sorbitol, Phosphate (Na), Coloring (Carotene) /
Net weight	260g
Dimension	Length21.5cm Width21.5cm Height4.0cm
Quantity per case	18
Minimum order	50case
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, Taiwan
How to use	Cut into thin slices, warm it in the toaster for about 2 minutes, and serve with ice cream or soft serve and enjoy.