



Fuku ha Kuri



100% chestnuts from Kasama City, Ibaraki Prefecture, Japan's largest producer of chestnuts. Chestnut wagashi with a subtle sweetness.

Japanese confectionery with the delicious taste and simple sweetness of chestnuts. Kasama City ' s sweetened chestnuts and chestnut powder are used to express the flavor of seasonal chestnuts in confectionary. The sweetness of the white bean paste mixed with Okuji eggs produced in Ibaraki Prefecture will keep you coming back for more!

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| Product name | Fuku ha Kuri |
| Company name | KOGETSUAN CO., LTD. |
| Delivery available | All year round |
| Shelf life | 180days |
| Storage instructions | Keep frozen |
| Ingredients | White bean jam, white sugar, chestnut (Kasama City, Ibaraki Pref.), egg (Hitachi-Omiya City, Ibaraki Pref.), syrup, chestnut flour (Kasama City, Ibaraki Pref.), rice cake powder, trehalose / |
| Net weight | 28g |
| Dimension | Length4.0cm Width4.5cm Height2.5cm |
| Quantity per case | 50 |
| Minimum order | 2 cases |
| Preferred export destination countries or regions | Taiwan, Singapore |
| Retail price in Japan | 190yen 以上 |
| How to use | Born as a product development project by East Japan Railway Company. Although Ibaraki is Japan ' s largest producer of chestnuts, they are widely unknown. The product was developed based around the concept of "chestnut texture and umami " . The concept behind development is "Eat it and you will smile. |