



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!

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.