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IBARAKI CHESTNUT PASTE(30%)





This sweetened chestnut paste is made using chestnuts harvested in Ibaraki Prefecture. No additives such as flavorings or preservatives are used. A production system that handles everything from cultivation at the company ' s own farm to processing, along with careful quality control, has been highly evaluated.
The paste is made using only chestnuts and sugar, resulting in a rich flavor and a refined taste.

Product name	IBARAKI CHESTNUT PASTE(30%)
Company name	ADVANFORCE CO.,LTD.
Delivery available	All year round
Shelf life	912 days from the date of manufacture
Storage instructions	Keep frozen
Ingredients	chestnut / Ibaraki-Japan, sugar / Japan
Net weight	1000g
Dimension	Length30cm　Width20cm　Height3cm
Quantity per case	10/20
Minimum order	1case
Certification / accreditation (for product, factory, etc.)	Food manufacturing (sanitation management incorporating HACCP concepts)
Preferred export destination countries or regions	Taiwan, Singapore, Vietnam, Hong Kong
How to use	Used in a variety of desserts such as Japanese chestnut Mont Blanc, mille-feuille, and parfaits. The rich flavor and depth can be enjoyed easily, making this paste suitable for use as both a base and a finishing touch in confectionery.