



Yuzu Mandarin Daifuku



This juicy daifuku is made by kneading the juice and peel of Ibaraki Prefecture yuzu citrus into a white bean paste. This special yuzu bean paste, which locks in the mellow aroma and sourness of the yuzu fruit, is then wrapped around a whole sweet mandarin orange.

Product name	Yuzu Mandarin Daifuku
Company name	Kamejirushi Confectionery Co.,Ltd.
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	Mandarin oranges in syrup (manufactured in Japan) / Japan, Sugar, white raw bean paste / Australia, USA, Glutinous rice flour, starch syrup / USA, Japan, Yuzu juice, yuzu peel / Japan, Maltose, processed starch products / USA, Japan, Cream, liquid egg / Singapore, Japan, Trehalose, emulsifier / USA, Malaysia, Processed starch, acidifier, oxygen / USA, Japan
Net weight	135g
Dimension	Length8cm Width8cm Height5cm
Quantity per case	50
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	IBARAKI HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan
How to use	Please enjoy as is.