



## Manyokan Hitachi



An exceptional chestnut steamed yokan that luxuriously wraps 11 pieces of the rare GI-certified “ linuma chestnut, ” known for achieving “ one burr, one chestnut. ”  
 linuma chestnuts are matured for two weeks after harvest to concentrate sweetness and aroma. Skilled artisans carefully finish each piece by hand, creating a remarkable chestnut steamed yokan in which about 80% of the bar consists of linuma chestnuts.  
 With every slice, large linuma chestnuts appear, offering an impressive and satisfying experience.

Product name	Manyokan Hitachi
Company name	Hitachi Fugetsudo.K.K
Delivery available	All year round
Shelf life	Frozen 360 days (60 days after thawing)
Storage instructions	Keep at room temperature
Ingredients	Chestnut / Ibaraki Town, Ibaraki Prefecture, Azuki Beans / Hokkaido, Sugar / Japan, Wheat Flour / Japan, Corn Starch / Japan, Salt / Japan
Net weight	550g
Dimension	Length26cm Width13cm Height9cm
Quantity per case	6
Minimum order	5cases
Certification / accreditation (for product, factory, etc.)	Sanitation management is in accordance with simplified HACCP.
Preferred export destination countries or regions	United States, Taiwan
Retail price in Japan	15120yen
How to use	Ideal for occasions that call for delivering a product of the highest distinction. Suitable as a gift for important clients or valued guests, for milestone celebrations such as appointments, awards, or anniversaries, and as a gift when families meet for formal occasions such as engagement ceremonies. Because of the product ' s rarity and strong story, the product also

makes a memorable gift for international guests and is well suited for special anniversaries or as a premium treat for oneself.