



## Manyokan linuma



Chestnut steamed yokan made with generous pieces of “ linuma chestnuts, ” the highest-quality chestnuts from Ibaraki, Japan ’ s leading chestnut-producing region. Using GI-certified “ linuma chestnuts, ” the sweetness and aroma that develop through post-harvest maturation are elegantly supported by azuki bean paste made from Hokkaido-grown beans, which complements the strength of the chestnuts. To preserve the texture of the chestnuts, skilled artisans carefully finish each piece by hand, creating a fluffy chestnut texture and a lingering aroma.

Product name	Manyokan linuma
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	500g
Dimension	Length23cm Width10cm Height8cm
Quantity per case	12
Minimum order	5 cases
Certification / accreditation (for product, factory, etc.)	Sanitation management is in accordance with simplified HACCP.
Preferred export destination countries or regions	Taiwan, United States
How to use	Manyokan linuma offers a balance of elegance and luxury, making the product suitable as a gift for greetings or expressions of thanks. Manyokan linuma is also appropriate as a gift when visiting companies or bringing refreshments, and the presence of chestnuts often becomes a conversation starter. Because the product can be sliced and shared, Manyokan linuma is also recommended as a tea sweet for family gatherings such as New Year, Obon, or memorial occasions.

