



Manyokan linuma



“ Manyokan linuma” is a steamed sweet bean jelly made with the large "linuma chestnuts" that bear only one fruit from a single bur. In order to maximize the original softness of the chestnut, it is aged for more than two weeks immediately after harvesting. This product is inlayed with only linuma chestnuts, known for being the highest quality brand of chestnut. The luxurious taste achieved through its careful craftsmanship makes this an ideal gift for special occasions.

Product name	Manyokan linuma
Company name	Hitachi Fugetsudo Co.,Ltd
Delivery available	All year round
Shelf life	Frozen 360 days (30 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	800g
Dimension	Length23cm Width10cm Height8cm
Quantity per case	6
Minimum order	12 cases
Certification / accreditation (for product, factory, etc.)	Sanitation management is in accordance with simplified HACCP.
Preferred export destination countries or regions	Singapore, Taiwan, United States
How to use	As Ibaraki ' s top souvenir, this delicacy can be presented as a special gift. It can be offered as a luxurious dessert for family gatherings, corporate gifts, and special occasions. For overseas customers, we also recommend it as a special gift for the Mid-Autumn Festival and Chinese New Year in Greater China.