



## Imo-bishi



As the name 'Silk Sweet' suggests, the potatoes used for imo-bishi have a very fine, smooth texture just like silk. Imo-bishi has a rich, sweet taste and yet has a light texture. We have grown sweet potatoes in Ibaraki Prefecture for 60 years. We take great pride in what are arguably Japan's number one storage and roasting techniques.

Product name	Imo-bishi
Company name	Shikakichi Co., Ltd
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Food storage temperature	Keep frozen
Ingredients and food additives	Sweet potatoes / Ibaraki Prefecture, Deep ocean water / Hokkaido
Net weight	10kg
Minimum order	10 cases
Retail price in Japan	250/100g
Use scene	Since this is a frozen product, you can either thaw it at room temperature or heat it up in a microwave and enjoy it by itself or with a matching maple syrup and butter.