



Imoshoku Sweet potato



We use sweet potatoes from Ibaraki Prefecture that are known for their proper cultivation history management. We do not use any sugar and food additives. We use multitol (reduced maltose starch syrup) that has 30% less calories than conventional sugar. It is a product born from our collaboration with Sagami Women's University (Sagamihara City, Kanagawa Prefecture). Aside from the name of the product, our mascot "Imosho-kun" was also designed by female college students.

Product name	Imoshoku Sweet potato
Company name	TSUKAMOTO Co.,Ltd.
Shelf life	180 days
Food storage temperature	Keep at room temperature
Ingredients and food additives	Sweet potatoes / Ibaraki Prefecture, Reduced maltose syrup, Hydrogenated starch hydrolyzate
Net weight	65g
Dimension	Length33cm Width18cm Height40cm
Quantity per case	100
Minimum order	2 cases
Certification / accreditation (for product, factory, etc.)	ISO、HACCP
Preferred export destination countries or regions	Vietnam
Retail price in Japan	200yen