



Okukuji basque cheesecake



This gluten-free Basque cheesecake is made with locally grown rice from Daigo, Ibaraki Prefecture instead of wheat flour. This rice has been awarded Japan's top prize at a competition. The deep flavor is achieved by using top quality cream cheese and fresh cream from Hokkaido and Okukuji eggs, which are fresh and full of nutrients from Okukuji's rich nature.

Product name	Okukuji basque cheesecake		
Company name	Kasyo Miyakawa		
Delivery available	All year round		
Shelf life	120 days		
Storage instructions	Keep frozen		
Ingredients	Natural cheese / australia, eggs / Japan, cream / Japan, sugar / Japan, dairy product / Japan, rice flour / Japan, salt / Japan, trehalose / Japan, emulsifiers / Japan, cellulose / Japan, salt whey / Japan, flavoring / Japan		
Net weight	500g		
Dimension	Length32.0cm	Width48.0cm	Height21.5cm
Quantity per case	18		
Minimum order	1 case		
Certification / accreditation (for product, factory, etc.)	HACCP		
Preferred export destination countries or regions	Singapore		