



Yuzu Mandarin Daifuku



This juicy daifuku is made by kneading the juice and peel of Ibaraki Prefecture yuzu citrus into a white bean paste. This special yuzu bean paste, which locks in the mellow aroma and sourness of the yuzu fruit, is then wrapped around a whole sweet mandarin orange.

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| Product name | Yuzu Mandarin Daifuku |
| Company name | Kamejirushi Confectionery Co.,Ltd. |
| Delivery available | All year round |
| Shelf life | 180 days |
| Storage instructions | Keep frozen |
| Ingredients | Mandarin oranges in syrup (manufactured in Japan) / Japan, Sugar, white raw bean paste / Australia, USA, Glutinous rice flour, starch syrup / USA, Japan, Yuzu juice, yuzu peel / Japan, Maltose, processed starch products / USA, Japan, Cream, liquid egg / Singapore, Japan, Trehalose, emulsifier / USA, Malaysia, Processed starch, acidifier, oxygen / USA, Japan |
| Net weight | 135g |
| Dimension | Length380cm Width357cm Height137cm |
| Quantity per case | 50 |
| Minimum order | 1 case |
| Certification / accreditation (for product, factory, etc.) | IBARAKI HACCP |
| Preferred export destination countries or regions | Singapore, Vietnam, United States, Hong Kong, Taiwan |
| How to use | Please enjoy as is. |