



Manyokan Kasama



This steamed sweet bean jelly is made from "Kasama chestnuts" in Ibaraki, the largest chestnut production area in Japan. The chestnuts are purchased directly from chestnut farmers, and each chestnut is peeled by hand and flavored to bring out the characteristics of Kasama chestnuts. The moderate sweetness of Hokkaido azuki beans enhances the texture of the chestnuts. According to a poem in Manyoshu, Japan's oldest anthology of poetry, Ibaraki has been a chestnut-producing region since the Nara period (710-794). Enjoy this delicious taste that comes from 1,000 years of history and excellent modern-day craftsmanship.

Product name	Manyokan Kasama
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	500g
Dimension	Length42.6cm Width30.5cm Height29.0cm
Quantity per case	6
Minimum order	25 cases
Certification / accreditation (for product, factory, etc.)	Sanitation management is in accordance with simplified HACCP.
Preferred export destination countries or regions	Singapore, United States, Taiwan
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.

