

KARINTOU MANJU



Popular Japanese style sweets. You can eat after deep-fried. Skin is crispy, but stuff is dampish Koshian, which makes it an exquisite combination.

- Crunchy skin texture
- Dampish stuffing koshian
- One-bite size





365

Export performance Country AUS NZL other

Country of Origin	CHINA
Package	540g/pkg
Size	27g/pc
Carton	10pkgs*2CTN/BDLE
Main Ingredients	wheat flour, sugar, vigna angularis, mizuame, salt, etc.
How to Cook	Deep-Fry (170 ℃ x 5 min)

Recommended Menu

Freshly-fried Manju is delicious, crispy and warm.







Buffet Hot & Cold Sweet

Hot & Cold Sweet