

KARINTOU MANJU



365 days

Export performance CountryAUSNZLother

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

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



Recommended Menu

Freshly-fried Manju is delicious, crispy and warm.



Buffet



Hot & Cold Sweet



Hot & Cold Sweet