

# Yogurt from HOKKAIDO

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Size	720ml	
Bottle par Case	12bt	
EXW		
ABV	7% Vol.	
Ingredient	Yogurt (Hokkaido), sugar (glucose-fructose liquid sugar, fructose), brewer's alcohol/acidifier, flavor (Some of the ingredients include milk)	
Best Before	-	
Packing	Carton Box	
Item Code		
JAN Code		
Size (mm)	75 x 75 x 300	
Item Weight	1200g	
Box Size (mm)	265 x 355 x 325	
Box Weight	15.4Kg	

Comment	<p>Hokkaido, "BOCCA" brand thick yogurt is made into a liqueur. It has a perfect balance of light sweetness, creamy mouthfeel and refreshing sourness. Recommended on the rocks! It also goes well with fruit juices and liqueurs.</p> <p><b>Can't Hokkaido milk be made into a liqueur?</b> When we visited a farmer, he asked us, "Can't Hokkaido milk be made into a liqueur?" I asked the farmer, "Please introduce me to a dairy farmer who ships delicious milk! I was introduced to MAKITA Ranch and decided to visit the dairy farm.</p> <p><b>An area the size of about two Disneylands</b> Makika Ranch is located in Date City in the southwestern part of Hokkaido, on a hilly area overlooking Uchiura Bay. The farm is located in Date City, southwestern Hokkaido, on a hillside overlooking Uchiura Bay. The 80 hectares of pastureland where the dairy cows are raised on a pasture-based grazing system.</p> <p><b>Good milk comes from healthy cows.</b> According to the keeper, the most important thing is the health of the cows! The cows are fed on grass grown on high-quality soil that was created based on geology. Cows climb up and down sloping pastures in search of this delicious grass. With nutritious food and moderate exercise, the cows lead a very healthy and stress-free life. Healthy cows produce good quality milk, which is used to make delicious dairy products.</p> <p><b>So there is such a thing as a fateful encounter.</b> My mind was full of ideas of what kind of liqueur I could make with milk, but as I tasted milk, pudding, cheese, etc., the moment I put the yogurt in my mouth, I thought...! That's it! I had a fateful encounter. I had a fateful encounter.</p> <p><b>I don't add anything. Nothing is subtracted.</b> I was trying to figure out how to make this drinkable yogurt taste like this, and all I had to do was add alcohol to this yogurt, without adding anything extra or making any changes. Nothing else was needed. Then we had to clear a few conditions to commercialize it as a liqueur, and after careful heat treatment to prevent the yogurt from hardening or separating, we were finally able to make it into a product. It is just like drinking yogurt from Pastoral Farm.</p>
	Memo

<b>Nutrition Facts</b>		
7 servings per bottle		
<b>Serving size</b>	<b>117 cup (102.8ml)</b>	
<b>Amount per serving</b>		
<b>Calories</b>	<b>180</b>	
<b>% Daily Value *</b>		
<b>Total Fat</b>	3g	<b>4%</b>
Saturated Fat	0g	<b>0%</b>
Trans Fat	0g	<b>0%</b>
<b>Cholesterol</b>	0mg	<b>0%</b>
<b>Sodium</b>	0mg	<b>0%</b>
<b>Total Carbohydrate</b>		
	21g	<b>8%</b>
Dietary Fiber	0g	<b>0%</b>
Total Sugars	26g	
	Includes 36g Added Sugars	<b>73%</b>
<b>Protein</b>	2g	<b>4%</b>
Not a significant source of vitamin D, calcium, iron and potassium.		
* The % Daily Value (CV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		