

Sweet Potato “ Yaki-imo ” Liqueur

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Size	720ml	1800ml
Bottle par Case	12bt	6bt
EXW		
ABV	5% Vol.	
Ingredient	Brewing alcohol, baked sweet potato paste (Beniharuka), sugar, soy milk (soybeans: non-genetically modified), sugar, amino acids, guar gum, xanthan gum, flavor, sucralose, acesulfame K, color (yellow)	
Best Before	-	
Packing	Carton Box	
Item Code		
JAN Code		
Size (mm)	75 × 75 × 300	100 × 100 × 400
Item Weight	1200g	2800g
Box Size (mm)	265 × 355 × 325	270 × 400 × 430
Box Weight	15.4Kg	18.6Kg

Comment	<p>The liqueur is made from 100% “Beniharu-imo”, which is also known as the princess of sweet potatoes, and is made by grinding the baked sweet potatoes into a paste and adding soy milk and sugar.</p> <p>The aroma of baked sweet potato rises from the moment it is poured into a glass, and the smooth taste of baked sweet potato can be enjoyed on the tongue.</p> <p>Pour it into a teacup and warm it in a microwave oven to about 60 degrees Celsius, and you can enjoy the flavor of freshly baked sweet potato in your mouth. The flavor of freshly baked sweet potato will spread in your mouth.</p> <p>It can be served as a dessert in a variety of ways, such as drizzled over ice cream, or warmed slightly and mixed with a little tapioca or coconut milk to make a cocktail for adults.</p>
Memo	Store in a cool, dark place after opening. Drink as soon as possible after opening.

Nutrition Facts	
7 servings per bottle	
Serving size	1/7 cup (102.8ml)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g 0%
Cholesterol	0mg 0%
Sodium	0mg 0%
Total Carbohydrate	
	5g 2%
Dietary Fiber	2g 7%
Total Sugars	0g
Includes 7g Added Sugars	14%
Protein	0g 0%
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.	