

Yogurt from HOKKAIDO

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Size	720ml	1800ml
Bottle par Case	12bt	6bt
EXW		
ABV	9% Vol.	
Ingredient	Yogurt, brewing alcohol, sugar (sugar, fructose), acidifier	
Best Before	-	
Packing	Carton Box	
Item Code	33929000	33919000
JAN Code	4562139199438	4562139199421
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>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>Can't Hokkaido milk be made into a liqueur? 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>An area the size of about two Disneylands 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>Good milk comes from healthy cows. 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>So there is such a thing as a fateful encounter. 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>I don't add anything. Nothing is subtracted. 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

Nutrition Facts	
7 servings per bottle	
Serving size	1/7 cup (102.8ml)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate	
21g	8%
Dietary Fiber 0g	0%
Total Sugars 26g	
Includes 36g Added Sugars	73%
Protein 2g	4%
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.	