

Production Process of Yokan

Yokan made from regional specialties brings good results to your region!!

STEP1 Trial

Produce an (sweet fruit or vegetable paste) from your food raw material

Peel materials→Steam(in case of sweet potatoes)→Mix agar and sugar into an(fruit or vegetable paste)(photo on the right side: sweet potato flavored yokan)
It usually takes one or two weeks to finish this step, but it depends on the condition of material. Jam and juice can be also used as material.



We make arrangements for package designs and an estimated cost.

STEP2 For sale

Jam sweet an into each aluminum bag to complete it as yokan

An mixed with agar and sugar is jammed into an aluminum film, which becomes a piece of yokan. Each yokan is examined with a metal piece detection device, refrigerated, and finally it has a safety inspection. Each piece weighs 17g and will be packed in paper bags or boxes at your request.



Can also be sold piecemeal without bagging. Please contact us for other packaging options.

STEP3 Packing

Pack completed yokan in a paper bag or a box for sale

8 pieces of yokan are put in a paper bag. Your original paper bags can also be prepared. In that case, 350 bags with 8 pieces in are prepared as a base. A gift box for 12 pieces is also prepared. Details will be discussed in person.



Selling yokan singly instead of packing is possible. For further details, please contact us.

STEP4 Sales Promotion

Your original fliers or flags can be made by the piece.

Fliers and flags as well as paper bags can be ordered. A new design will be prepared by Morinoya if necessary. A suggested retail price for 8 pieces of yokan is 450 yen at the minimum.

Original advertisement flag



advertisement

8-pack bag

