

By using fresh milk you'd expect from a dairy farm a gelato that is both rich and has a refreshing aftertaste was created. And, carefully selected Okayama-grown ingredients in addition to Jersey milk produced on our own dairy farm are used in our "Premium" series.



◆Okayama fruits qualification



Jersey cows in love *Premium*

Pione

Home-grown pione is harvested in the morning, cared for and processed on the same day in order to preserve freshness, taste and color with no added fragrances or coloring.

Sachinoka Strawberries

Sachinoka Strawberries are purchased fresh from farmers in northern Okayama, bringing out the strawberries natural color and flavor with no added fragrance or coloring.

Carefully selected specialty "Okayama fruits" is a fruits project in which fruits grown in Okayama Prefecture are advertised and marketed as processed foods under a unified brand.

◆"Premium" series using carefully selected Okayama grown ingredients

Golden milk, Sachinoka strawberries, pione, blueberries, orange cherries, Sakushu black bean kinako, green tea, (limited time only) Yakikabocha (baked pumpkin)



◆Passion for gelato "Jersey in love" series

Strawberry, cherry blossom, chocolate chip, charcoal fire roasted hojicha tea, mango, matcha



In general, when ice cream is made, milk that has already been heat-sterilized is purchased, mixed with ingredients, then heat-sterilized again. However, as we use fresh milk, we only heat-sterilize it once when making gelato, and you can taste the difference in its flavor and aftertaste.