



# Full Delights of Hokkaido!! Surprising, New Texture of "JAGAPO"

# じゃがぽぽ

JAGAPO



"JAGAPO" has meat stuffing with carefully selected seafood and vegetables produced in Hokkaido, wrapped in special skin made of potato starch from Hokkaido. It is different from gyoza dumplings or soup dumplings; it is a specialty that allows you to enjoy the new texture as well as the delights of ingredients unique to Hokkaido. You can put it in a hot pot as it is, simmer it with vegetables and meat in a commercially available soup, or enjoy it with various types of dishes. Please fully enjoy the delights of Hokkaido.

Hokkaido  
Potato Dumplings  
JAGAPO

## Plain Soy meat

This product has plenty of soy meat and vegetables wrapped in special skin made of potato starch. It is the best product as an ingredient for hot pot and ramen, but you can also enjoy it simply by putting it in a commercially available soup. It is a characteristic product that allows you to enjoy the texture of pork. This is a highly recommended product also for vegetarians to enjoy without worries.



Hokkaido  
Potato Dumplings  
JAGAPO

## Redpepper Soy meat

This product has plenty of soy meat and vegetables wrapped in special skin made of potato starch. A little hot red peppers make this product addictive. It is the best product as an ingredient for hot pot and ramen, but you can also enjoy it simply by putting it in a commercially available soup. It is a characteristic product that allows you to enjoy the texture of pork. This a highly recommended product also for vegetarians to enjoy without worries.

Hokkaido  
Potato Dumplings  
JAGAPO

## Cheese Soy meat

This product has plenty of soy meat and vegetables wrapped in special skin made of potato starch. The delicate flavor of cheese stimulates your appetite. It is the best product as an ingredient for hot pot and ramen, but you can also enjoy it simply by putting it in a commercially available soup. It is a characteristic product that allows you to enjoy the texture of pork.



### What Is Soy Meat?

"Soy meat" is produced by processing a protein extracted from soybeans to make it similar to meat. In addition to its low calorie, low fat, and high protein content, it is rich in dietary fiber and minerals, which makes it called "plant-based meat." Since it is a very healthy ingredient, it has been attracting great attention as diet food, as well as foods for vegetarians.

# How to Enjoy "JAGAPO"

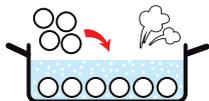


Boil it for about **10 minutes** to be ready for eating!

## How to Cook

1

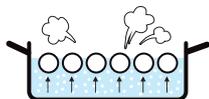
Put "JAGAPO" in boiling water as it is frozen.



Please make sure to stir several times (as it will stick to the bottom of the pot)

2

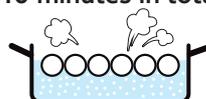
Cooking it for **5 minutes** over high heat



It will start floating up in about 5 minutes.

3

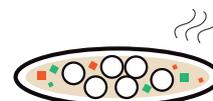
Boil it over medium heat for about **5 minutes**, which comes to **10 minutes** in total



It is ready for eating when it becomes fluffy.

4

Ready for eating!



Please enjoy it by adding it to soup or hot pot with simmered vegetables and meat of your choice.

If it is used frozen when cooked with ingredients for hot pot or other cooking ingredients, please make sure to simmer it for at least 10 minutes. Please do not simmer it for more than 30 minutes as the skin will break, which makes ingredients come out.

### When Steaming

Steam it as it is frozen. Place a cooking sheet under "JAGAPO" and steam it for about 12 minutes.

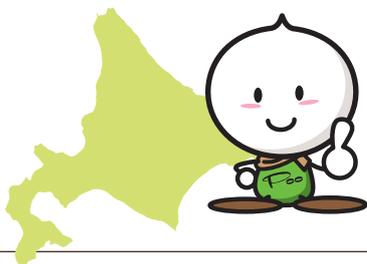
### When Frying

Fry it after thawing. When frying, add some water, cover with the lid, and steam-fry it for about 15 minutes.



### When Deep-frying

- It can be deep-fried only when cooked at restaurants. It is labeled that it shall not be deep-fried when sold as a retail product (for home use).
- Please deep-fry it after thawing. Prior to serving it to customers, please make sure to try cooking several times in advance as the contents may come out depending on the temperature of the cooking oil and the cooking time.



Caution



It is not for microwave cooking



frozen storage

#### Caution

- Microwave cooking is a danger of the dumplings bursting.
- Please do not refreeze it after thawing as it leads to quality deterioration.

#### Preservation Method/Best-by Date

Store it at -18°C or lower. It lasts for 2 years by frozen storage

### Hokkaido Potato Dumplings JAGAPO Plain Soy meat

#### [Raw materials]

Soy meat, cabbage, starch, onion, flour, potato flake, rice flour, soy sauce, butter, vegetable fats and oils, sesame oil, salt, ginger, sake, pepper, red pepper

### Hokkaido Potato Dumplings JAGAPO Redpepper Soy meat

#### [Raw materials]

Soy meat, cabbage, starch, onion, flour, potato flake, rice flour, soy sauce, red pepper, butter, vegetable fats and oils, sesame oil, salt, ginger, sake, pepper,

### Hokkaido Potato Dumplings JAGAPO Cheese Soy meat

#### [Raw materials]

Soy meat, starch, onion, flour, cheese, potato flake, rice flour, soy sauce, red pepper, butter, vegetable fats and oils, sesame oil, salt, ginger, sake, pepper,



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## Luxurious Flavor with Plenty of Snow Crab from Hokkaido

Hokkaido  
Potato Dumplings  
JAGAPO

### Crab

This is a luxurious product unique to Hokkaido, with plenty of fresh crabs, fish paste, and vegetables harvested in Hokkaido, wrapped in special skin made of potato starch. It is the best product as an ingredient for hot pot and ramen, but you can also enjoy it simply by putting it in a commercially available soup.



## Seafood Delights with Hokkaido Scallops and Kelp Can Be Enjoyed

Hokkaido  
Potato Dumplings  
JAGAPO

### Scallop & seaweed

This is a luxurious product unique to Hokkaido, with plenty of fresh scallops, kelp, and vegetables harvested in Hokkaido, wrapped in special skin made of potato starch. It is the best product as an ingredient for hot pot and ramen, but you can also enjoy it simply by putting it in a commercially available soup. Since it has an elegant and gentle flavor, it can be used for various types of dishes.

example  
recipe

### Seafood JAGAPO Hot Pot

Simmer seafood such as shrimp, crab, scallop, and fish with vegetables of your choice in a commercially available soup. Add boiled (or steamed) JAGAPO and enjoy it while it is warm.



# How to Enjoy "JAGAPO"

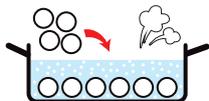


Boil it for about **10 minutes** to be ready for eating!

## How to Cook

1

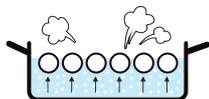
Put "JAGAPO" in boiling water as it is frozen.



Please make sure to stir several times (as it will stick to the bottom of the pot)

2

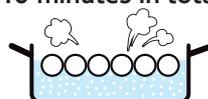
Cooking it for **5 minutes** over high heat



It will start floating up in about 5 minutes.

3

Boil it over medium heat for about **5 minutes**, which comes to **10 minutes** in total



It is ready for eating when it becomes fluffy.

4

Ready for eating!



Please enjoy it by adding it to soup or hot pot with simmered vegetables and meat of your choice.

If it is used frozen when cooked with ingredients for hot pot or other cooking ingredients, please make sure to simmer it for at least 10 minutes. Please do not simmer it for more than 30 minutes as the skin will break, which makes ingredients come out.

### When Steaming

Steam it as it is frozen. Place a cooking sheet under "JAGAPO" and steam it for about 12 minutes.

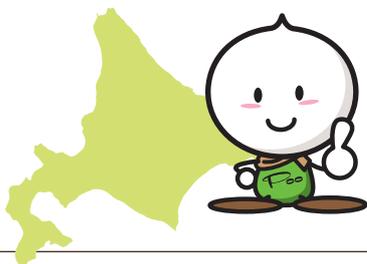
### When Frying

Fry it after thawing. When frying, add some water, cover with the lid, and steam-fry it for about 15 minutes.



### When Deep-frying

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frozen storage

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#### Preservation Method/Best-by Date

Store it at -18°C or lower. It lasts for 2 years by frozen storage

### Hokkaido Potato Dumplings JAGAPO Crab

[Raw materials]

Snow crab, starch, fish meat, flour, potato flake, rice flour, tofu, spring onion, soy sauce, vegetable fats and oils, ginger, crab extract, sugar, bonito broth, salt

### Hokkaido Potato Dumplings JAGAPO Scallop and seaweed

[Raw materials]

Fish meat, starch, scallop, flour, seaweed, potato flake, tofu, spring onion, egg, dried sea lettuce, soy sauce, vegetable fats and oils, salt, sugar, scallop, Scallop Broth and Kelp Broth, pepper



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## Sweet Pumpkin from Hokkaido is Thick and Delicious

Hokkaido Potato Dumplings  
**JAGAPO**

### Pumpkin

This product has pumpkin produced in Hokkaido, wrapped in special skin made of potato starch. It is a versatile product that can be enjoyed as an ingredient in hot pot or ramen and that can also be enjoyed as a dessert after being boiled (or steamed).



## Texture of Aromatic Walnuts Matches Well with Chewy Skin

Hokkaido Potato Dumplings  
**JAGAPO**

### Yukisodachi

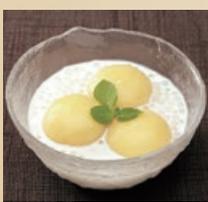


This product has two kinds of pumpkins produced in Hokkaido, wrapped in special skin made of potato starch. As plenty of walnuts are used for both the skin and ingredients, you can enjoy its exquisite texture. After boiling (or steaming) it, you can enjoy it as a dessert as it is, but if you sprinkle with soybean powder or matcha powder, it will become even more delicious. The product was named "Yukisodachi," which means being grown in the snow, because it uses one type of pumpkin that has been aged under the snow.

#### example sweets recipe

### Tapioca Coconut Sweets JAGAPO

Make hot coconut milk and tapioca from boiled tapioca, coconut milk and fresh cream with a little sugar. Add the pre-steamed JAGAPO to complete, and eat while it's still warm



### JAGAPO Hot Sweets

After boiling JAGAPO, remove the moisture on the surface and sprinkle with matcha green tea powder, soybean powder, cocoa powder, etc., to make a unique warm dessert. It also has an excellent reputation as an original dessert in restaurants. It can be also used as a substitute for glutinous rice cake balls in sweet red bean soup. Since it is hard to get stuck in the throat, it can be used for a wide variety of foods for everyone from children to the elderly.



# How to Enjoy "JAGAPO"

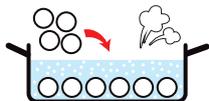


Boil it for about **8 minutes** to be ready for eating!

## How to Cook

1

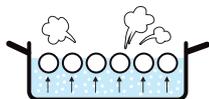
Put "JAGAPO" in boiling water as it is frozen.



Please make sure to stir several times (as it will stick to the bottom of the pot)

2

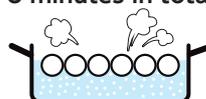
Cooking it for **4 minutes** over high heat



It will start floating up in about 4 minutes.

3

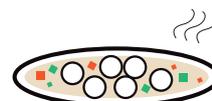
Boil it over medium heat for about **4 minutes**, which comes to **8 minutes** in total



It is ready for eating when it becomes fluffy.

4

Ready for eating!



Please enjoy it by adding it to soup or hot pot with simmered vegetables and meat of your choice.

If it is used frozen when cooked with ingredients for hot pot or other cooking ingredients, please make sure to simmer it for at least 8 minutes. Please do not simmer it for more than 30 minutes as the skin will break, which makes ingredients come out.

### When Steaming

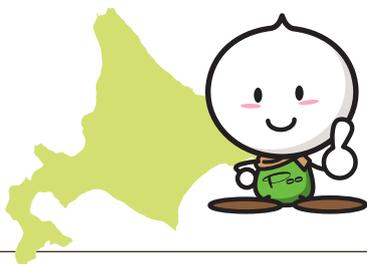
Steam it as it is frozen. Place a cooking sheet under "JAGAPO" and steam it for about 10 minutes.

### When Frying

Defrost JAGAPO and fry it in a frying pan. In doing so, adding a little water and covering it with a lid will make JAGAPO more flavorful. You can enjoy a unique texture like baked sweet buns. It can also become another different warm dessert by putting honey or pancake syrup on it.

### When Deep-frying

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frozen storage

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#### ■ Preservation Method/Best-by Date

Store it at -18°C or lower. It lasts for 2 years by frozen storage

### Hokkaido Potato Dumplings JAGAPO Pumpkin

[Raw materials]

Pumpkin, starch, flour, white kidney beans, potato flakes, pumpkin flakes, sugar, vegetable fats and oils, salt

### Hokkaido Potato Dumplings JAGAPO Yukisodachi

[Raw materials]

Pumpkin, starch, flour, white kidney beans, potato flakes, pumpkin flakes, walnuts, cucurbita pepo (a kind of pumpkin), sugar