





Minami-Shinshu has inherited the traditional art of "half-baked fruit" and uses domestic fruits as raw materials to produce and sell half-baked dried fruits. Minami-Shinshu Confectionery Workshop was established in 2012 in Achi Village, surrounded by rich nature. Although domestic dried fruits are now available on the market, ten years ago, foreign dried fruits with a hard texture almost dominated the market. Therefore, we decided to use domestic fruits to make half-baked dried fruits with a "moist" and "soft" texture like half-baked fruit, so that they can be distinguished from foreign dried fruits and sell well even at a higher price. By combining the traditional half-baked production method with new technologies such as vacuum concentration, we have developed half-baked dried fruits that can show the original fresh "flavor", "color" and "texture" of fruits without high-temperature heating.



Half-cooked Dried Fruit Hassaku 60g

Domestic Hassaku is used. Cut it into half pieces for easy consumption. The skin is slightly bitter, and the flesh is sweet and sour, making it a delicious dried fruit. The fresh aroma and moderate sourness of Hassaku, as well as the sweetness of the flesh, are retained, making it irresistible. It is delicious whether eaten directly or as a baking ingredient. No coloring or flavoring is added.





Half-cooked Dried Fruit Shinshu Apple 80g

Fuji apples from Nagano Prefecture are used. They are cut into bite-sized pieces and made into soft dried fruit using a unique production method. Enjoy the sweetness and flavor unique to apples. They are delicious whether eaten directly, added to yogurt, or used as a baking ingredient. No coloring or flavoring is added.



Half-cooked Dried Fruit Wenzhou Mandarin 50g

We use mandarin oranges grown in Setouchi. Each mandarin orange is made directly into sweet and sour dried fruit. The unique aroma of mandarin oranges and the sweetness of the flesh are retained, making it suitable for people of all ages. It is delicious whether eaten directly or added to yogurt. No coloring or flavoring is added.



Half-cooked Dried Fruit Qingjian Orange 60g

We use domestically grown Kiyomi oranges. Cut them into halves for easy consumption. The skin is slightly bitter, and the flesh is sweet and sour, making it a delicious dried fruit. The soft texture retains the original bright color and aroma of the Kiyomi orange. It is delicious whether eaten directly or as an ingredient for bread, cake or chocolate. No coloring or flavoring is added.





Half-cooked Dried Fruits Cut Lemon 60g

The most popular product of Minami Shinshu Confectionery Factory. Using domestic lemons, cut into rounds and made into soft dried fruits using a unique production method. The sweet and sour pulp part and the slightly bitter peel part retain the original flavor of lemon. It is delicious whether eaten directly or paired with black tea or yogurt. No added colorings or flavors.

