

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Kakeru Aosa 90g						
JAN Code	4986660600568		Package	Materials	Polypropylene		
Use by date	420 days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	12pc × 4Cases		Packing	Materials	cardboard	Volume	12.4kg
Lead Time	three weeks			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Until the end of December 2025
				* varied by terms and conditions		Price in Japanese market	
Certifications (Products/System)	JFS-B Standard						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Edible rapeseed oil	Domestic manufacturing	Energy	722calories/100g
sesame	Latin America, etc.	Protein	4.2g/100g
sesame oil		lipids	73.7g/100g
Fried Garlic		Carbohydrates	12.9g/100g
Monostroma	Domestic	Salt equivalent	7.0g/100g

Product Characteristics	Use Scenes (Usage · Recipes)
Dried aosa seaweed is preserved in oil with sesame seeds, fried garlic, and other ingredients. This versatile seasoning retains the crisp texture of the aosa. Enjoy it as a topping on rice, bread, pasta, salads, and more.	Enjoy it as a topping on rice, bread, pasta, salad, and more with ease.

Product Picture







Allergen
(Specific Raw Materials)

Wheat, Soybean, Sesame