

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Echizen Kura Miso						
JAN Code	4971757153263	Package	Materials	boby and cap: PE/sheet:paper			
Use by date	1 year		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				11.0	11.0	8.5	500g
Minimum Units of Delivery	36pacs(6packs x 6boxes)	Packing	Materials	DB		Volume	36pacs
Lead Time	Within one week of ordering		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				36.0	34.0	48.0	22.5
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreature</div><div><input checked="" type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	2026/7/31	
			420yen		Price in Japanese market	800yen	
			*varied by terms and conditions				
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
rice	japan	energy	197kcalories/100g
soybeans	japan	protein	9.8g/100g
salt	japan	fat	5.3g/100g
alcohole	japan	carbonhydrates	27.6g/100g
		salt equivalent	12.3g/100g
Product Characteristics		Use Scenes (Usage・Recipes)	
Made with domestically grown soybeans and rice, it is aged for six months to a year. This delicious masterpiece is a reproduction of the miso of Eiheiji Temple, the head temple of the Soto Zen sect, which has been around since the Kamakura period, from sourcing the ingredients to blending, preparation, and aging. You can now enjoy this traditional, secret miso in the comfort of your own home.		It's great for everyday miso soup, but its medium-spicy flavor makes it perfect for seasoning miso hotpots and miso-braised mackerel.	

Product Picture

	Allergen (Specific Raw Materials)
	soybeans