

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	Curry Miso				
JAN Code	4971757325615		Package	Materials	body:PE/cap:PP/sheet:paper
Use by date	1 year			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 14.5    8.5    2.0    Inner Capacity 130g
Minimum Units of Delivery	60pacs(20packs x 3boxies)		Packing	Materials	DB    Volume    20pacs
Lead Time	Within three week of ordering			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 37.0    19.0    19.0    Weight(kg) 2.9
Storage Condition	<input type="checkbox"/> Normal Temperture <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 270yen <small>*varied by terms and conditions</small>	Prices are valid before <small>Price in Japanese market</small> 2026/7/31 450yen
Certifications (Products/System)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
rice miso	japan	energy	221kcalories/100g
mirin	japan	protein	5.8g/100g
sugar	japan	fat	5.5g/100g
curry powder	japan	carbohydrates	37.0g/100g
white sesame	japan	salt equivalent	6.1g/100g
olive oil	turkey		
chili pappers	japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
This spicy and rich curry-flavored miso is made with miso made from rice and soybeans from Fukui Prefecture and blended with special spices.	There is a wide variety of ways to use it, such as a side dish for rice, to season curry fried rice, to add flavor to ramen, or as vegetable sticks, all without the need for cooking.		

## ■ Product Picture

	 <p><b>Allergen (Specific Raw Materials)</b></p> <p>soybeans/sesame</p>
---	--