

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)			Inner Capacity	
				14.5	8.5	2.0	130g	
Minimum Units of Delivery	60pacs(20packs x 3boxes)	Packing	Materials	DB		Volume	20pacs	
Lead Time	Within three week of ordering		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)	
				37.0	19.0	19.0	2.9	
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreture</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		
			270yen		Price in Japanese market	450yen		
			*varied by terms and conditions					
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	carbonhydrates	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

		
	Allergen (Specific Raw Materials)	
	soybeans/sesame	