

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>		<b>UMAMI FURIKAKE SEASONING</b>				
<b>JAN Code</b>	4573516290242	<b>Package</b>	Materials	PE (Package) / Paper (Label)		
<b>Use by date</b>	7 months (Shelf-life extension test in progress. Target: 9-12 months)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
<b>Minimum Units of Delivery</b>	1 case (4 cartons × 30 packs = 120 packs total)	<b>Packing</b>	Materials	Double-layer Corrugated Carton (DB)	Volume	120packs
<b>Lead Time</b>	7 days after order confirmation (Ex-Factory)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF FOB price: approx. 410 JPY / pack Domestic wholesale price: 400 JPY / pack (excl. tax) *Price may vary depending on order volume and terms.	Prices are valid before	Dec-26	
<b>Certifications (Products/System)</b>			Price in Japanese market	Price in Japanese market: 680 JPY (excl. tax)		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Natural Sea Salt	Amami Oshima, Japan	Energy	258kcal
Bonito Flakes	Kagoshima, Japan	Protein	34.9g
Kombu	Hokkaido, Japan	Fat	0.6g
Dried Scallops	Hokkaido, Japan	Carbohydrates	28.3g
Tuna Powder	Amami Oshima, Japan	Salt equivalent	24.2g
Cane Sugar	Amami Oshima, Japan		
Dried Shiitake Mushrooms	JAPAN		

Product Characteristics	Use Scenes (Usage · Recipes)
An additive-free umami furikake created by a long-established seafood company from Amami Oshima, Japan, founded in 1949. Crafted by a fishmonger and certified sommelier trained at a renowned Kyoto restaurant, this seasoning reflects a deep understanding of natural flavor. Carefully selected ingredients from across Japan — including Amami sea salt, kombu kelp, bonito flakes, dried scallops, and dried shiitake mushrooms — are blended to create a rich and natural umami taste. No MSG or artificial additives are used. Simply sprinkle over rice or use as a versatile seasoning for salads, soups, pasta, and many other dishes to bring authentic Japanese umami to everyday meals.	<input type="radio"/> Sprinkle over hot rice
	<input type="radio"/> Mix into onigiri
	<input type="radio"/> Use as topping for salads or vegetables
	<input type="radio"/> Add to soups for natural umami depth
	<input type="radio"/> Toss with fried raice or stir-fries
	<input type="radio"/> Use as a base for Japanese-style pasta

## Product Picture



素材が持つ自然のうま味をそのままに  
子どもから大人まで、すべての方に食べてほしい  
ちょっと贅沢なふりかけです

○名称：ふりかけ ○原材料名：食塩(奄美大島製造)、鰹節(鹿児島県製造)、出汁昆布(北海道産)、干し帆立貝柱(北海道産)、マゴロ粉末(奄美大島製造)、島ざらめ(奄美大島又は鹿児島製造)、干し椎茸(宮崎県産) ○内容量：30g ○賞味期限：袋下部記載 ○保存方法：直射日光、高温多湿を避けて常温保存してください。開封後は湿気を避けお早めにお召し上がりください。○製造者：株式会社前川水産 鹿児島県奄美市瀬戸町6-16 問合せ先(0997)52-1022 ○栄養成分表示(100gあたり)：エネルギー258kcal、たんぱく質34.9g、脂質0.6g、炭水化物28.3g、食塩相当量24.2g  
※お湯に溶かすと出汁になります。  
※パッケージとラベルの味付けに、  
※お好みで仕上げに、

ラベル

**前川水産**  
makawa-suisan  
@makawa\_suisan

4573516290242

Allergen (Specific Raw Materials)	
JAPAN	ALLERGEN INFORMATION: Contains: FISH (Bonito, Tuna) Contains: MOLLUSCS (Scallop)
None	For US market: Contains FISH (Bonito/Katsuoibushi, Tuna)