

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	KANZURI Chili Paste(Refrigerated)						
JAN Code	4953253002672	Package	Materials	PLASTIC BAG			
Use by date	one year		Size/Inner Capacity	Length(cm) ×Width(cm) ×Height (cm)			Inner Capacity
				30.0	20.0	25.0	1Kg
Minimum Units of Delivery	10 cases	Packing	Materials	cardboard		Volume	10.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				45.0	28.0	13.7	10.6
Storage Condition	☐ Normal Tempreture ☒ Refrigeratino ☐ Frozen	Reference Price	☐ FOB☐ CIF *varied by terms and conditions		Prices are valid before	2027/12/30	
					Price in Japanese market	7000	
Certifications (Products/System)	ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chili Peppaer	Niigata	Calorie	104kcal
Koji (molted rice)	Japan	Protein	2.7g
Yuzu (citron)	Kochi	Lipid	0.8g
Salt	Japan	Carbohydrates	21.9g
		Salt	11.7g
Product Characteristics		Use Scenes (Usage · Recipes)	
This is our original spice seasoning made from chili peppers grown in our own farm in Myoko City, Niigata Prefecture, mixed with koji, yuzu, and salt, and aged and fermented for three years. It is a raw, unheated seasoning with no fermentation stopper, and has a good flavor.		In Japan, it is a seasoning that is often used as a condiment for hotpot dishes in the winter. Many chefs also mix this with soy sauce or mayo to create original sauces. Also great for grilled chicken or steak.	

■ Product Picture

	
	Allergen (Specific Raw Materials)
	Non-Allergen materials