

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	KANYUZURI Chili Paste						
JAN Code	4953253002887	Package	Materials	glass bottle			
Use by date	one year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
			4.7	4.7	9.1	47.0	
Minimum Units of Delivery	10 cases	Packing	Materials	cardboard		Volume	80.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)	
			40.7	25.8	22.0	20.0	
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	720	
Certifications (Products/System)	ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chili Peppaer	Niigata	Calorie	94kcal
Koji (molted rice)	Japan	Protein	2.3g
Yuzu (citron)	Kochi	Lipid	1.1g
Salt	Japan	Carbohydrates	18.7g
		Salt	8.6g
Product Characteristics		Use Scenes (Usage・Recipes)	
Regular kanzuri also contains yuzu, but this is a "yuzu extra kanzuri" with a higher yuzu ratio. The sourness and bitterness of the yuzu and the mild spiciness of the kanzuri are perfectly balanced to create a more refreshing kanzuri. Highly recommended for yuzu lovers.		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	