

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Irizake(seasoning)						
JAN Code	4986058422093	Package	Materials	container:glass bottle, cap:PE			
Use by date	18 months(If stored at room temperature and unopened)		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
			4.5	4.5	17.5	150 ml	
Minimum Units of Delivery	5 case	Packing	Materials	DB		Volume	12.0
Lead Time	4 days(Japan domestic, Business day)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			17.2	22.0	21.5	4.5	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen 15°C~25°C	Referenc e Price	☒ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	3 months	
					Price in Japanese market	600 yen	
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pure rice sake	Japan	Energy	31 kcal
plum vinegar	Japan	Protein	1.2 g
hon mirin	Japan	Fat	0.0 g
salt	Japan	Carbohydrates	6.5 g
dried bonito flakes	Spain	Salt	5.0 g
dried bonito powder	Japan		
plum meat	Japan		
Konbu	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
It is a seasoning that harmonizes the umami and sourness of plum vinegar and natural soup stock of bonito, and konbu in boiled pure rice sake.		It goes well with sashimi and marinades of white fish, shellfish, squid and octopus.	

Product Picture

	
	Allergen (Specific Raw Materials)
	used in the factory(shrimp, wheat, egg, milk, beef, sesame, mackerel, soybeans, chicken, pork, apple)