

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	KIMI GA INAI TO KOMARU ponzu sauce						
JAN Code	4986058197540	Package	Materials	container:glass bottle, cap:PE			
Use by date	8 months(If stored at room temperature and unopened)		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				4.8	4.8	18.7	150 ml
Minimum Units of Delivery	5 case	Packing	Materials	DB		Volume	12.0
Lead Time	21 days(Japan domestic, Business day)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				28.0	34.5	23.0	11.6
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen 15℃~25℃	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)
Soybeans	Japan	Energy	69 kcal
yuzu juice	Japan	Protein	3.3 g
rice vinega	Japan	Fat	0.0 g
hon mirin	Japan	Carbohydrates	13.6 g
sugar	Japan	Salt	7.0 g
salt	Japan		
konbu dashi	Japan		
dried bonito flakes	Spain		
Product Characteristics		Use Scenes (Usage・Recipes)	
This ponzu sauce uses approximately 30% yuzu juice. Because it is not heated during the manufacturing process, the fresh, refreshing aroma of yuzu fills the air as soon as you open the lid.		Use it in shabu-shabu, hotpot, seared bonito or horse mackerel, or as a steak sauce with grated daikon radish.	

■ Product Picture

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