FCP Format for Exhibition and Business Meeting

FOOD COMMUNICATION PROJECT

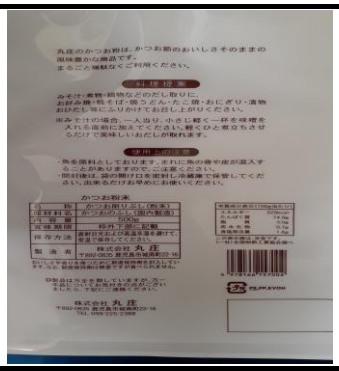
■ Product Profile / Terms and Conditions

Name of Product	Katsuoko						
JAN Code		Package	Materials	PP			
Use by date	365date		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				32.0	23.0	3.0	500g
Minimum Units of Delivery	2case	Packing	Materials	D・B		Volume	7.0
Lead Time	5date		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				51.0	36.0	21.0	10.0
Storage Condition	☑ Normal Tempreture ☐ Refrigeratino ☐ Frozen ( )	Reference Price	☑ FOB ☐ CIF 500yen ＊varied by terms and conditions		Prices are valid before	3months	
					Price in Japanese market	500yen	
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Dried bonito flakes	Kagoshima	Calories	329/100g
		Protein	74.9g/100g
		Lipid	3.0g/100g
		Carbohydrates	0.7g/100g
		Salt	1.6g/100g

Product Characteristics	Use Scenes (Usage ・Recipes)
It is suitable as a topping for noodles, okonomiyaki, and the like, and is finally packaged after passing through a 1-millimeter mesh, resulting in a fine powder.	Sprinkle it directly on noodles, okonomiyaki, and other dishes. It can also be used as a dashi powder.

■Product Picture



Allergen
(Specific Raw Materials)