## FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Seasoned Akamoku with vinegar and soy sauce							
JAN Code	4972905614575	Package	Materials	Belt/Cup:PP Lid film:PP,PA,PET				
Use by date	Frozen expiration date: D+364 days	1 ackage	Size/Inner	Length(cm) × Width(cm) × Height (cm) Inner Capacity				
Osc by date	Refrigerated shelf life after thawing: D+20 days		Capacity	9.0	9.0	4.0	$30g \times 2$	
Minimum Units of Delivery	10 cases or more	Packing	Materials	cardboard		Volume	60.0	
Lead Time	5 days		size/Gross weight	Length(cm) X Width(cm) X Height (cm) Weight		Weight(kg)		
				19.0	46.0	39.0	4.9	
Storage Condition	Normal Tempreture Must be frozen Refrigeratino (below -18°C)	Referenc	FOB CIF  *varied by terms and conditions		Prices are valid before			
Storage Condition	Frozen or refrigerated	e Price			Price in Japanese market	$198{\sim}258~\mathrm{yen}$		
Certifications (Products/System)	Tottori Prefecture HACCP							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Akamoku, sugar, soy sauce, brewed	Japan,China,America	Energy	22 kcal		
seafood extract, honey, bonito extract,	Thailand, Australia,	Protein	0.5g		
yeast extract, Kelp extract, fish sauce,	Brazil, Vietnam, etc	Lipids	0g		
shiitake mushroom extract		Carbohydrate	4.9g		
/ Acidulant (acetic acid (Na))		Salt equivalent amount	1.4g		
Product Characteristic	es	Use Scenes (Usage ·Recipes)			
By removing the part of the stem, which particularly bitter and hard, at the proceed the part of the leaf that is delicious and finely chopped to strengthen the sticking put it in your mouth, it is seasoned with cup vinegar base that matches the flavor	essing stage, only sticky is used. It is ess, and when you our special three-	It is seasoned with three cups of sweet vinegar, so you can enjoy it as it is. By thinning cucumbers and radishes and tossing them together, a texture is created and it is possible to easily arrange and taste.			

## **■**Product Picture

