FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Seasoned Akamoku with umami soy sauce flavor							
JAN Code	4972905614704	Package	Materials	Belt/Cup:PP Lid film:PP,PA,PET				
Use by date	Frozen expiration date: D+364 days	rackage	Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity				
obo by date	Refrigerated shelf life after thawing: D+14 days			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(kg)				
	5 days			19.0	46.0	39.0	4.9	
Storage Condition	□ Normal Tempreture	Referenc	FOB	FOB CIF				
Storage Continuon	Frozen or refrigerated	e Price	*varied by terms and conditions		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, soy sauce, fermented,	Japan,China,America	Energy	17 kcal		
sugar,Seafood extract, kelp extract,	Thailand, Australia,	Protein	0.6g		
yeast extract, honey,	Vietnam, Spain,etc	Lipids	0g		
shiitake mushroom extract, fish sauce		Carbohydrate	3.8g		
/ pH adjuster (sodium acetate),		Salt equivalent amount	1.4g		
chili pepper exract, vitamin B1					
Product Characteristic	es	Use Scenes (Usage ·Recipes)			
During the processing and selection processing and better stems and use only the the most delicious to eat. We also use na add flavor without interfering with the flakamoku, resulting in a flavorful produce.	leanes, which are tural extracts to avor of the	Seasoned with soy sauce, so you can eat it as is. It can be served on top of rice with an egg, as a substitute for soy sauce on tofu or sashimi.			

■Product Picture

