## FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Seasoned Akamoku with wasabi flavor							
JAN Code	4972905648303	Package	Materials	Holder/Cup : paper Lid film : PE,PET				
Use by date	Frozen expiration date : D+179 days	rackage	Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity				
o so sy dato				6.0	21.0	5.5	$30g \times 3$	
Minimum Units of Delivery	10 cases or more	Packing	Materials	cardboard Volu		Volume	48.0	
Lead Time	r 1		size/Gross weight	Length(cm) X Width(cm) X Height (cm) Weight(kg)				
	5 days			46.0	29.0	34.5	4.6	
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☐ Must be frozen	Referenc	FOB	FOB CIF				
Storage Condition	Frozen (below -18°C)	e Price	*varied by terms and conditions		Price in Japanese market	358∼398 yen		
Certifications (Products/System)	Tottori Prefecture HACCP							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Akamoku, stem wasabi, seafood extract,	Japan,China,America	Energy	14 kcal		
soy sauce, yeast extract,	Thailand, Australia,	Protein	0.5g		
fermented seasoning liquid, starch syrup,	Brazil, Vietnam, etc	Lipids	0.1g		
honey, sake, fish sauce, kelp extract,		Carbohydrate	3.0g		
shiitake mushroom extract		Salt equivalent amount	1.1g		
/ Acidulant (acetic acid (Na)), trehalose,					
cyclic oligosaccharides, fragrances					
Declared Characteristic		Use Scenes			

Product Characteristics

Use Scenes
(Usage · Recipes)

By removing the stem part, which is said to be particularly bitter and hard, during the processing stage, only the delicious and sticky leaves are used. Finely chopped to make it sticky, and when you put it in your mouth, you add stem wasabi to the in-house special soy sauce-based seasoning that matches the flavor of the red caramel to give it a

The soy sauce-based seasoning is added to the stem wasabi to add a tangy spiciness and can be enjoyed as is. You can also add octopus and eat it like octopus wasabi.

## ■Product Picture





Allergen (Specific Raw Materials)

Wheat, soybeans, seafood