## FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

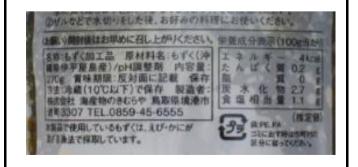
Name of Product	Mozuku from Iheya Island, Okinawa Prefecture							
JAN Code	4972905615015	Package	Materials	sack : PE, PA				
Use by date	Frozen expiration date: D+364 days	rackage	Size/Inner	Length(cm) ×Width(cm) ×Height (cm) Inner Capacity				
ose by date	Refrigerated shelf life after thawing: D+14 days		Capacity	12.0	3.0	22.0	270g	
Minimum Units of Delivery	10 cases or more	Packing	Materials	cardboard Volum		Volume	36.0	
I and Time	ead Time 5 days	1 acking	size/Gross	Length(cm) X Width(cm) X Height (cm) Weight(kg)				
Leau 11me			weight	46.0	29.0	34.5	11.2	
Storage Condition	□ Normal Tempreture	Referenc	FOB CIF		Prices are valid before			
Swrage Condition	Frozen or refrigerated	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)		
Mozuku / pH adjuster (sodium acetate)	Japan,Australia,etc	Energy	4 kcal		
		Protein	0.2g		
		Lipids	0g		
		Carbohydrate	2.7g		
		Salt equivalent amount	1.1g		
Product Characteristic	cs	Use Scenes (Usage · Recipes)			
Mozuku harvested on Iheya Island in Okwas carefully pre-processed. Since mozuku is grown in the beautiful srich texture and thickness.		Rinse quickly under running water for about 15 seconds and easily add it to a pot or soup before eating. It is also delicious to make three cups of vinegar or pour noodle soup on it if you like.			

## **■**Product Picture







Allergen (Specific Raw Materials)