


FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Inaniwa Korai Udon - Commercial Use 10kg							
JAN Code	—		Package	Materials	pp			
Best before date	24 months from the date of manufacture			Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
					26.0	26.0	18.0	10kg
Minimum Units of Delivery	1 C/S		Packing	Materials	cardboard box		Volume	1.0
Lead Time	shipment within 5 business days			size/Gross weight	Length(cm)×Width(cm)×Height (cm)			Weight(kg)
					30.0	30.0	21.0	11.0
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div>()</div></div>		Referenc e Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>* varied by terms and conditions</div></div>		Prices are valid before	Jun-26	
						Price in Japanese market	JPY13,000.-	
Certifications (Products/System)	HACCP of Akita Prefecture							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Per/100g)
Flour	Japan	Energy	341kcal
Salt	Japan	Protein	9.6g
Starch	Japan	Fat	1.4g
		Carbohydrates	72.6g
		Salt equivalent	4.7g
Product Characteristics		Use Scenes (Usage・Recipes)	
This professional-use product features 'Inaniwa Korai Udon' noodles, meticulously handcrafted one by one by skilled artisans using a traditional method passed down for over 300 years in the Inaniwa region of Akita Prefecture. The noodles are uniformly cut to a length of 24 cm through a selection process. 'Inaniwa Korai Udon' is renowned for its smooth texture and satisfying firmness.		It can be served as a main course on the menu or as the final dish in a course meal. It also lends itself well to Western-style or Chinese-style adaptations. 	

Product Picture

		
		Allergen (Specific Raw Materials)
		Wheat