

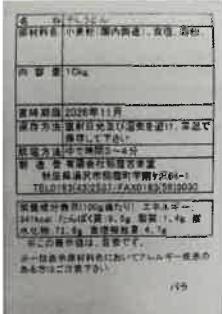
FCP Format for Exhibition and Business Meeting

■ 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
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)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before *varied by terms and conditions	Jun '26
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)	
<p>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.</p>		<p>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.</p> 	

■ Product Picture

	
	<p>Allergen (Specific Raw Materials)</p> <p>Wheat</p>