

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Inaniwa Korai Udon with Cherry Blossom Leaf Powder 300g							
JAN Code	4964344001917	Package	Materials	pp				
Best before date	12 months from the date of manufacture		Size/Inner Capacity	Length(cm)××Width(cm)×Height (cm)			Inner Capacity	
				31.0	11.0	2.0	300.0	
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)		
				39.0	31.0	26.0	17.0	
Storage Condition	<div><div><input checked="" type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div> <div></div>	Reference Price	<div><div><input type="checkbox"/> FOB <input type="checkbox"/> CIF</div><div>*varied by terms and conditions</div></div>		Prices are valid before	Jun-26		
					Price in Japanese market	JPY1,000.-		
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	9.2g
Starch	Japan	Fat	0.8g
Flavoring (Cherry Blossom Leaf)	China	Carbohydrates	74.3g
Coloring (Vegetable Pigment)	Japan	Salt equivalent	4.3g
Product Characteristics		Use Scenes (Usage・Recipes)	
Inaniwa Korai Udon, meticulously handcrafted one noodle at a time by skilled artisans using a traditional method passed down for over 300 years in the Inaniwa region of Akita Prefecture, is a masterpiece that delights both the eye and the palate. It is scented with cherry blossom leaf powder and colored with vegetable pigments.		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