

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Butter Financiers				
JAN Code		Package	Materials		
Use by date	Total Shelflife = 180 days		Size/Inner Capacity	Length(cm) X Width(cm) X Height (cm)	Inner Capacity
Minimum Units of Delivery	To be defined	Packing	Materials	Volume	
Lead Time			size/Gross weight	Length(cm) X Width(cm) X Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)	* varied by terms and conditions				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sugar			
Egg Whites			
Butter			
Wheat Flour			
Almond powder			
Glycerol			
glucose syrup			
salt			
potassium tartrates			
Sodium Carbonates			
Natural Vanilla Flavouring			
Product Characteristics		Use Scenes (Usage • Recipes)	
A traditional French pastry intense in butter, smooth and very indulgent		Perfect to enjoy during breaks, with coffee or tea, as a snack throughout the day, or as a dessert.	

■ Product Picture

