

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Green Curry Paste						
JAN Code	Available upon request	Package	Materials	Plastic Bag with Printed Aluminium bag			
Use by date	18 months from production date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				16.5	12.0	1.0	50 g
Minimum Units of Delivery	30 Cartons (Negotiable depending on packaging and order volume)	Packing	Materials	corrugated carton box		Volume	50 g X 24 Bag /carton
Lead Time	45-60 Days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
				14.0	19.0	19.5	1.8
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Referenc e Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF  *varied by terms and conditions		Prices are valid before	Shipment	
					Price in Japanese market	To be discussed	
Certifications (Products/System)	GHPs, HACCP						

No.	Ingredients and Additives
1	Fresh Green Chili
2	Garlic
3	Lemongrass
4	Shallot
5	Salt
6	Galangal
7	Kaffir Lime
8	Cumin Powder
9	Coriander seed
Product Characteristics	
1. Authentic Thai green curry paste with fresh herb aroma 2. Balanced spicy and aroma flavor profile typical of green curry 3. Smooth paste texture for easy mixing and cooking 4. Ready-to-use curry base with consistent quality	
Use Scenes (Usage · Recipes)	
1. Cooking base for Thai green curry with meat, seafood, or vegetables 2. Sauce base for rice dishes, noodles, or curry-based meals 3. Ingredient for ready-to-cook and home-style recipes 4. Suitable for both home cooking and food service applications 5. Ideal for retail, food service, and catering use	

## Product Picture



## ■ Company's profile

Company's Name	Bright Time Intertrade ltd., part.		
Annual Sales	110 MB	Numbers of Employees	30 employees
Name of Representative	Mr. Komphat Visespakdeevongse		
Messages to Purchasers	<p>Bright Time Intertrade Ltd., Part. was established in 1981 and is one of Thailand's trusted food manufacturers and exporters. We specialize in authentic Thai seasonings and sauce products.</p> <p>Our products are exported to various international markets, including the EU, USA, Japan, South Africa, Asia, Australia, and New Zealand.</p> <p>We focus on stable quality, food safety, and building long-term partnerships with overseas buyers.</p>		
Website Address	www.brighttimeintertrade.net		
Company's Address	〒	888/28 Moo7 Sukhumvit Road, Tumbol Bangpoomai, Amphur Muang, Samuthprakarn 10280 Thailand	
Factory's Address	〒		
Name of the Person in Charge	Miss Vipada Visespakdeevongse Miss Natthakarn Visespakdeevongse	E-mail Address	export@brighttime.co.th
Phone Number	+66-2-323-2257 +66-97-004-2206	Fax Number	+66-2-323-2259

## ■ Selling Points of the production process

Our production process is designed to ensure consistent quality, food safety, and stable product performance.
Key steps are strictly controlled under GHPs and HACCP standards, from raw material selection through final packaging.
<p>1.Carefully Selected Raw Materials</p> <p>High-quality key ingredients are selected from reliable sources to ensure authentic Thai flavor and consistent quality.</p> <p>2.Hygienic and Food-Safe Production Line</p> <p>The production process is carried out in a hygienic environment that complies with food safety standards, minimizing contamination risks.</p> <p>3.Strict Quality Control at Each Step</p> <p>Raw materials, intermediate products, and finished products are inspected to ensure compliance with quality specifications before packaging.</p> <p>4.Batch Traceability System</p> <p>Each production batch is traceable, allowing efficient quality management and product control.</p>

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Incoming raw materials, in-process products, and finished goods are inspected according to internal quality standards.			
Hygiene Management	Production Process	Production is carried out under controlled processing conditions in compliance with food safety standards.			
	Employees	Employees receive regular hygiene training and are required to follow personal hygiene and sanitation procedures.			
	Facilities and Equipments	Production facilities and equipment are regularly cleaned, maintained, and sanitized according to standard operating procedures.			
Emergency Response	The Contact Points	The person in charge	QA Manager / Production Manager	Phone number	Available upon request
	Documentation	All production and quality records are properly documented and retained for traceability and audit purposes.			