

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Nutrients Intact [Strawberry Powder]				
JAN Code			Package	Materials	PE
Use by date	2 years (unopened)			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 22.0 34.0 10.0 Inner Capacity 1 kg
Minimum Units of Delivery	1 piece (For sizes other than 1kg, the minimum order is 10 pieces per case. Negotiations are possible. Price may vary.)		Packing	Materials	Volume
Lead Time	2 weeks			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	Please store in a cool, dry place, away from direct sunlight, avoiding high temperatures and	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 30,000 yen <small>*varied by terms and conditions</small>	Prices are valid before <small>Price in Japanese market</small> It depends on the market. <small>none</small>
Certifications (Products/System)	None				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Strawberries (Amaou)	Fukuoka Prefecture	Energy	391 kcal/100g
dietary fiber		Protein	1.9 g/100g
		Fat	1 g/100g
		Carbohydrates	93.5 g/100g
		Amount of Salt	0.1 g/100g
Product Characteristics		Use Scenes (Usage · Recipes)	
This is a flavor-rich powder made from Amaou strawberries grown in Fukuoka Prefecture, concentrated through an air-stream grinding method (instantaneous drying and grinding). The powder processing, which does not involve heat treatment, ensures that the product retains higher nutritional value compared to others.		Strawberry powder can be widely used in smoothies, yogurt, and baking. For example, in baking, adding strawberry powder to cake or muffin batter creates a fruity and vibrant result.	

■ Product Picture

	
	<p>Allergen (Specific Raw Materials)</p> <p>none</p>