FOOD COMMUNICATION PROJECT

■ Product Profile / Terms and Conditions

Name of Product	**Ice Cream with Strawberry Powder**					
JAN Code		Package	Materials	paper, PP, PA, film		
Use by date	None. (365 days)		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm) / Inner Capacity		
				7.0 / 7.0 / 6.0		100 ml
Minimum Units of Delivery	1 box (6 pieces)	Packing	Materials	paper	Volume	6
Lead Time	2 weeks		size/Gross weight	Length(cm)× Width(cm)× Height (cm) / Weight(kg)		
				25.0 / 18.0 / 6.0		0.6
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ✓ Frozen T≦−18℃	Reference Price	✓ FOB ☐ CIF / 3,600 yen *varied by terms and conditions	Prices are valid before	It depends on the market.	
				Price in Japanese market	none	
Certifications (Products/System)	None					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Strawberry	Fukuoka Prefecture	Energy	391 kcal/100g
sugar, dairy products, glucose syrup,		Protein	1.9 g/100g
fructose-glucose syrup, gelatin/emulsifier,		Fat	1 g/100g
stabilizer (thickening polysaccharides,		Carbohydrates	93.5 g/100g
flavoring, red koji pigment, acidulant,		Sodium	39.0 mg/100g
red cabbage pigment,		Amount of Salt	0.1 g/100g
(contains milk, wheat, and gelatin)			

Product Characteristics	Use Scenes (Usage・Recipes)
Made with high-quality "Amaou" strawberries from Fukuoka Prefecture, this product is perfect as a gift. It offers the recipient a special moment to cherish. Additionally, its refined sweetness and rich, fruity flavor can be enjoyed alongside tea or coffee, creating a relaxing and delightful experience.	This ice cream is made with strawberry powder processed in-house from the brand strawberry "Amaou" grown in Fukuoka Prefecture. The powder is made using a non-heat treatment method, which helps retain the natural color, flavor, and nutrients of the strawberries, making it a standout feature.

■Product Picture

Allergen (Specific Raw Materials)

milk
(In the same facility, we also handle many allergens. Please check.)