

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	<b>JABARA Citrus Ponzu</b>				
JAN Code	4536274001550	Package	Materials	Bottle :glass, Cap :PE	
Use by date	<b>12 months from date of manufacture</b>		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	15 bottles x 1 box	Packing	Materials	Cardboard	Volume 15
Lead Time	2-4 business days in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *varied by terms and conditions		Prices are valid before
			Price in Japanese market	Three months after submission	580
Certifications (Products/System)	JFS-B				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Produced in Japan	Calories	67.7kcal
Brewed vinegar	Produced in Japan	Moisture	75.4g
High-fructose corn syrup	Produced in Japan	Protein	3.26g
JABARA juice	Wakayama	Fat	0.03g
Salt	Produced in Japan	Carbohydrate	13.6g
Yeast extract	Produced in Japan	Ash	7.69g
JABARA peel paste	Wakayama	Sodium (Na)	2.82g
		Salt equivalent	7.16g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>This rich and savory ponzu features a mellow acidity derived from whole "jabara" fruit. Made without any dashi or additives, it highlights the exquisite balance of yuzu's tartness and sweetness, resulting in a sweet, deep-flavored, delicious ponzu.</p>	<p>It don't have strong flavor, so it goes well with all kinds of food.                      It is best paired with a variety of ingredients including meat and fish dishes.                      It is the perfect ponzu when you have a steak with a refreshing taste.</p>

## Product Picture

	
<p><b>Allergen (Specific Raw Materials)</b></p>	