

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	RED CURRY PASTE						
JAN Code		Package	Materials	galss bottle			
Use by date	24 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			4.0	4.0	9.0		
Minimum Units of Delivery		Packing	Materials	Volume			
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	\$0.8
				*varied by terms and conditions		Price in Japanese market	
Certifications (Products/System)	ISO, HACCP, GHPs, BRCS						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Coconut Powder 38.0%	Thailand	Nutritive value Per 100g	
Coconut Cream 28.8%	Thailand	energy	1436kj/ 342 kcal
Red Curry Paste 17.3%	Thailand	fat	22g
Potato 11.7%	Thailand	of which saturates	20g
Sugar 2.8%	Thailand	carbohydrate	35g
Salt 0.8%	Thailand	of which sugars	7g
Corn Starch 0.4%	Thailand	protein	1g
Natural Yeast Extract 0.2%	Thailand	salt	1g
	Thailand		
	Thailand		
Product Characteristics		Use Scenes (Usage · Recipes)	
Thai curry paste		Meal at home, Simply add water and meat to the pot and wait for it to cook; no additional seasoning is needed.	

■ Product Picture

	Allergen (Specific Raw Materials)