FCP Format for Exhibition and Business Meeting

FOOD COMMUNICATION PROJECT

■ Product Profile / Terms and Conditions

Name of Product	Frozen Ebikatsu vannamei shrimp						
JAN Code		Package	Materials				
Use by date			Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm)			Inner Capacity
Minimum Units of Delivery		Packing	Materials			Volume	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☑ Frozen ( )	Reference Price	☐ FOB ☐ CIF ＊varied by terms and conditions	Prices are valid before			
				Price in Japanese market			
Certifications (Products/System)	BRCGS, IFS, ISO22000, HALAL						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Shrimp, wheat flour, palm oil, sunflower oil, corn starch, Salt, garlic, pepper, oninon, capsicum, dextrin, MSG, Modified starch, emulfisier, sugar, seasoning, guar gum, wheat protein, baking powder (E500ii, E522, E341i, E341ii, E450i, E471, E336i) Sodium bicarbonate, citric acid, Lactic acid, Starch sodium octenyl succinate, yeast,	Vietnam	Protein 7.56g/100g Energy 125 kcal/100g Total fat 1.28g/100g Saturate fat 0.57g/100g Salt 0.98g/100g Carbohydrate 20.09g/100g Sugar 3.94g/100g	

Product Characteristics	Use Scenes (Usage ・Recipes)
The product has the circle/rectangle shape, natural smell of bread crumb and seasoning, taste is sweet, salty of shrimp and seasoning, texture is slightly crispy.	Usage: Deep fry until cooked through before eating. Receipe: Raw shrimp, de-heading, peeling shell, tail off, pin deveined, cutting, soaking, mixing all ingredients, pate shaping, frozen, breading, frozen, packing.

■Product Picture

Allergen (Specific Raw Materials)
Shrimp, wheat, egg