

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Hyogo Forest Kuromoji Beauty & Circulation Tea							
JAN Code	4571573850256 <input type="checkbox"/>		Package	Materials	Body: Gold/Silver Cloud Dragon 9g/PE15/PET12/PE15/AL6.5/PE15/NY15/PE15/LL40 Total: Gold/Silver Cloud Dragon 9g + 133.5 microns Bottom: PET12/PE15/AL6.5/PE15/NY15/PE15/LL40 Total: 118.5 microns			
Use by date	11 months			Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm)	Inner Capacity		
Minimum Units of Delivery	ask		Packing	Materials	12.0	20.0	5.5	1.8g \times 8 tea bags
Lead Time	ask			size/Gross weight	Length(cm) \times Width(cm) \times Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before *varied by terms and conditions			
Certifications (Products/System)							Price in Japanese market 1,812	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Kuromoji (Lindera umbellata) from Hyogo Prefecture, Japan	Hyogo Prefecture, Japan	Nutrition Facts (per 100g as brewed tea) Energy: 2 kcal Protein: 0.6 g Fat: 0 g Carbohydrate: 0 g Sodium: 2 mg Salt	Nutrition Facts (per 100g as brewed tea) Energy: 2 kcal
Product Characteristics	Use Scenes (Usage · Recipes)		
We use only ingredients produced in Hyogo Prefecture, and all processes—from harvesting to crushing and drying—are carried out by hand. Our unique, nature-inspired method allows you to enjoy the rich aroma of authentic Japanese herbs. Our greatest feature is that both branches and leaves are “put to sleep while still alive,” preserving their natural vitality and fragrance. You can immediately experience the difference in aroma compared to ordinary dried leaves or wood. This tea is caffeine-free, making it safe for young children, pregnant women, and the elderly. It also pairs well with alcohol. By mixing your favorite spirits such as shochu, gin, or whisky with kuromoji tea at home, you can enjoy a clean, refreshing aroma and create your own original drink.	Usage Scenes For relaxation at night or as a refreshment between work or household tasks, as part of daily mental care. As a hospitality drink when welcoming guests, or as an after-meal tea to create a pleasant aromatic aftertaste. Recommended Recipes Pour about 200 ml of hot water over 1 tea bag and steep for 3–5 minutes. (Simmering changes the flavor and makes it easier to drink even for those who are not fond of herbal teas.) Kuromoji & Lemon Refreshing Tea: Add sliced lemon to kuromoji tea for a perfect summer refreshment. Kuromoji Milk Tea: Add warmed milk and black sugar or cane sugar to taste for a gentle flavor combining woody aroma and smooth milk.		

■ Product Picture

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