

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Parmesan Cheese Thins Black Truffle - 50g			
JAN Code	5070002198789	Package	Materials	PET Pouch bag
Use by date	15 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 15.0 20.0 50g
Minimum Units of Delivery	19200 units	Packing	Materials	Pouch bag Volume 24.0
Lead Time	45 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 17.9 28.0 46.5 1.4
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before 2026.4.13 Price in Japanese market * varied by terms and conditions	
Certifications (Products/System)	HACCP, ISO			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cassava	Indonesia	Energy	2113kJ
Parmesan Grated	Australia	Fat	26
Cheddar Cheese Powder	Malaysia	of Which saturates	15
White Chocolate Compound	Indonesia	Carbohydrate	68
Truffle Oil	Indonesia	of which sugars	16
Almond	Indonesia, USA	Fibre	6
Flaxseed	India	Protein	5
Coconut Oil	Indonesia	Salt	3
Salt	Indonesia		
Truffle Flavour	Indonesia		
Product Characteristics		Use Scenes (Usage · Recipes)	
Made with real imported (Italian Parmigiano-Reggiano cheese) Oven-baked at low temperature, not fried No additives, no preservatives, no artificial colours Gluten-free and egg-free cheese crisps High protein content compared to conventional cheese snacks		Premium retail snacks Wine & beverage pairing Healthy snacking / guilt-free indulgence Café, bar and hotel snack menus Gift sets and seasonal promotions On-the-go snacking	

## Product Picture

		
		<b>Allergen (Specific Raw Materials)</b>  Almond, Cheese

## ■ Company's profile

Company's Name		Openasia Technologies Co., Ltd	
Annual Sales		2025 (Worldwide): Approx. JPY 60 million	Numbers of Employees 20
Name of Representative		Gordon Niou	
Messages to Purchasers		<p><b>UK-Branded Healthy Snacks</b> High-protein, gluten-free, clean-label snacks manufactured in internationally certified facilities in Thailand and Indonesia.</p> <p><b>Market Track Record</b> Successfully distributed in China, Hong Kong, Korea, and Thailand.</p> <p><b>Japan Launch 2026</b> Official export and supermarket launch scheduled for March 2026.</p> <p><b>Partnership Opportunity</b> Seeking professional distributors and retail partners for nationwide expansion in Japan.</p>	
Website Address		<a href="http://www.future-foods.uk">www.future-foods.uk</a>	
Company's Address	〒	Thailand	20th Floors, 725 Sukhumvit Road, Khlong Tan Nuea, Watthana, Bangkok 10110, Thailand
Factory's Address	〒	United Kingdom	27 Old Gloucester Street, London, United Kingdom, WC1N 3AX
Name of the Person in Charge		Gordon Niou	E-mail Address <a href="mailto:gordon@openasia.co">gordon@openasia.co</a> / <a href="mailto:gordon.niou@walkin-international.com">gordon.niou@walkin-international.com</a>
Phone Number		(+66) 963746761/(+86) 18898458550	Fax Number



## ■ Selling Points of the production process

<pre> graph TD     A[Almond] --&gt; B[Roasting 150°C]     B --&gt; C[Weighting]     C --&gt; D[Mixing]     D --&gt; E[Forming]     E --&gt; F[Baking 150°C]     F --&gt; G[Cooling]     G --&gt; H[Packing, add N2]     H --&gt; I[Storage 25-35°C]     F --- CCP1[CCP]     H --- CCP2[CCP]         </pre>		
Pictures		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		(If yes, please provide additional information about inspection)	
Hygiene Management	Production Process	Standardized manufacturing processes are implemented with routine sanitation and contamination control measures.		
	Employees	Employees receive hygiene training and follow personal sanitation requirements during production.		
	Facilities and Equipments	Production facilities and equipment are regularly cleaned and maintained in accordance with internal hygiene standards.		
Emergency Response	The Contact Points	The person in charge	Gordon Niou	Phone number (+66) 963746761/(+86) 18898458550
	Documentation	Relevant documentation is maintained for quality control and traceability purposes.		

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Parmesan Cheese Thins Original - 50g						
JAN Code	5070002198758	Package	Materials				
Use by date	15 months		Size/Inner Capacity	Length(cm)×	Width(cm)×	Height (cm)	Inner Capacity
					15.0	20.0	50g
Minimum Units of Delivery	19200 units	Packing	Materials	Pouch bag		Volume	24.0
Lead Time	45 days		size/Gross weight	Length(cm) ×	Width(cm) ×	Height (cm)	Weight (kg)
			17.9	28.0	46.5	1.4	
Storage Condition	<div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div> <div></div>	Reference Price	<div><input checked="" type="checkbox"/> FOB<input type="checkbox"/> CIF</div>		Prices are valid before	2026.4.13	
			* varied by terms and conditions		Price in Japanese market		
Certifications (Products/System)	HACCP, ISO						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cassava	Indonesia	Energy	2059kJ
Parmesan Grated	Australia	Fat	24
Cheddar Cheese Powder	Malaysia	of Which saturates	15
Unsalted Butter	Indonesia	Carbohydrate	58
Coconut oil	Indonesia	of which sugars	10
Almond	Indonesia, USA	Fibre	7
Coconut Sugar	Indonesia	Protein	12
Coconut Flakes	Indonesia	Salt	2.1
Flexseed	India		
Vanila	Indonesia		
Product Characteristics		Use Scenes (Usage · Recipes)	
Made with real imported (Italian Parmigiano-Reggiano cheese) Oven-baked at low temperature, not fried No additives, no preservatives, no artificial colours Gluten-free and egg-free cheese crisps High protein content compared to conventional cheese snacks		Premium retail snacks Wine & beverage pairing Healthy snacking / guilt-free indulgence Café, bar and hotel snack menus Gift sets and seasonal promotions On-the-go snacking	

## Product Picture

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

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Name of Representative		Gordon Niou	
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Factory's Address	〒	United Kingdom	27 Old Gloucester Street, London, United Kingdom, WC1N 3AX
Name of the Person in Charge		Gordon Niou	E-mail Address <a href="mailto:gordon@openasia.co">gordon@openasia.co</a> / <a href="mailto:gordon.niou@walkin-international.com">gordon.niou@walkin-international.com</a>
Phone Number		(+66) 963746761/(+86) 18898458550	Fax Number



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Pictures		

## ■ Information of Quality Assurance

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	Employees	Employees receive hygiene training and follow personal sanitation requirements during production.			
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## Product Profile / Terms and Conditions

Name of Product		Parmesan Cheese Thins White Truffle - 50g					
JAN Code	5070002198796	Package	Materials	PET Pouch bag			
Use by date	15 months		Size/Inner Capacity	Length(cm)×	Width(cm)×	Height (cm)	Inner Capacity
					15.0	20.0	50g
Minimum Units of Delivery	19200 units	Packing	Materials	Pouch bag		Volume	24.0
Lead Time	45 days		size/Gross weight	Length(cm) ×	Width(cm) ×	Height (cm)	Weight (kg)
				17.9	28.0	46.5	1.4
Storage Condition	<div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div> <div></div>	Reference Price	<div><div><input checked="" type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div> <div>* varied by terms and conditions</div>		Prices are valid before	2026.4.13	
					Price in Japanese market		
Certifications (Products/System)	HACCP, ISO						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cassava	Indonesia	Energy	2234kJ
Parmesan Grated	Australia	Fat	31
Cheddar Cheese Powder	Malaysia	of Which saturates	13
White Chocolate Compound	Indonesia	Carbohydrate	66
White Truffle Oil	Indonesia	of which sugars	14
Almond	Indonesia, USA	Fibre	6
Flaxseed	India	Protein	5
Coconut Oil	Indonesia	Salt	3
Salt	Indonesia		
Truffle Flavour	Indonesia		
Product Characteristics		Use Scenes (Usage · Recipes)	
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