

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product		Old taste powder of roasted						
JAN Code		Package	Materials	12grains korea (Rice barley,unpolished rice, soybeans, nonglutinous rice, corn, wheat, gltinous rice,sorghum,glutinous millet,malt,black sesame,black bean, perilla seed,glucose,salt), Alpha rice powder				
Use by date	24 months		Size/Inner Capacity	Length(cm)✕	Width(cm)✕	Height (cm)	Inner Capacity	
				11.0	6.5	18.0	10.0	
Minimum Units of Delivery	1 pallet	Packing	Materials	12grains korea(Rice barley,unpolished rice, soybeans, nonglutinous rice, corn, wheat, gltinous rice,sorghum,glutinous millet,malt,black sesame,black bean, perilla seed,glucose,salt), Alpha rice powder		Volume	0.1	
Lead Time	7day		size/Gross weight	Length(cm)✕		Width(cm)✕	Height (cm)	Weight (kg)
				38.0		35.0	38.0	12.0
Storage Condition	<div><div><div><input checked="" type="checkbox"/>Normal Temperture</div><div><input type="checkbox"/>Refrigeratino</div><div><input type="checkbox"/>Frozen</div></div><div></div></div>	Reference Price	<div><div><input checked="" type="checkbox"/>FOB</div><div><input type="checkbox"/>CIF</div></div>		Prices are valid before			
					Price in Japanese market			
Certifications (Products/System)	HACCP							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
rice barley	korea	kcal	377.89 kcal
unpolished rice	korea	sodium	46.02 mg
soybeans	korea	Total Carbohydrate)	82.67 g
nonglutinous rice	korea	Dietary Fiber	4.35 g
corn	korea	Total Fat	2.71 g
wheat	korea	trans fat	0 g
glitinous rice	korea	Total sugars	16.59 g
sorghum	korea	Cholesterol	0 mg
glutinous millet	korea	Protein	7.88 g
malt	korea		
black sesame	korea		
black bean	korea		
perilla seed	korea		
glucose	korea		
salt	korea		
alpha rice powder	korea		
Product Characteristics		Use Scenes (Usage・Recipes)	
① Made with 12 100% Korean grains ② The natural richness of grains ③ Soft, finely ground powder ④ Additive-free, clean label ⑤ A nutritionally balanced blend of 12 grains ⑥ A convenient meal replacement ⑦ Can be used hot or cold ⑧ Manufactured under hygienic HACCP standards		1. Basic Consumption Method 2-3 tablespoons of Misutgaru 200ml water / milk / soy milk 2. Tips for a More Delicious Drink Using a shaker mixes the mixture more smoothly. Adding ice creates a refreshing Misutgaru for summer. A half-and-half milk and soy milk mixture is also recommended. 3. Warm Consumption Method (Winter) First, mix the Misutgaru with a small amount of cold water. Add warm water or milk and mix. * Adding hot water immediately may cause lumps. 4. Diet/M meal Replacement 2 tablespoons of Misutgaru 200ml unsweetened soy milk or water Add a small amount of nuts or bananas. ♪ A filling and convenient meal. 5. Yogurt/Snack Uses 1 tablespoon in plain yogurt. Top with fruit or nuts Recommended for a healthy snack or snack for children	

■ Product Picture

		
		Allergen (Specific Raw Materials)
		(Contains: soybean, wheat, sesame)