

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	KANZURI Chili Paste						
JAN Code	4953253001941	Package	Materials	glass bottle			
Use by date	one year		Size/Inner Capacity	Length(cm) ✕ Width(cm) ✕ Height (cm)			Inner Capacity
				5.2	5.2	10.6	70.0
Minimum Units of Delivery	10 cases	Packing	Materials	cardboard		Volume	40.0
Lead Time	2 weeks		size/Gross weight	Length(cm) ✕ Width(cm) ✕ Height (cm)			Weight(kg)
				45.0	28.0	13.7	13.9
Storage Condition	☒ Normal Temperture ☐ Refrigeratino ☐ Frozen	Reference Price	☐ FOB ☐ CIF		Prices are valid before	2027/12/30	
					Price in Japanese market	800 yen	
Certifications (Products/System)	ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chili Peppaer	Niigata	Calorie	104kcal
Koji (molted rice)	Japan	Protein	2.7g
Yuzu (citron)	Kochi	Lipid	0.8g
Salt	Japan	Carbohydrates	21.9g
		Salt	11.7g
Product Characteristics		Use Scenes (Usage · Recipes)	
A fermented condiment made with chili peppers, koji, yuzu, and salt. Aged / fermented for 3 years without additives or preservatives to bring out the true taste of the ingredients. It isn't just spicy, it has a unique rich and mellow spiciness.		In Japan, it is a seasoning that is often used as a condiment for hotpot dishes in the winter. Many chefs also mix this with soy sauce or mayo to create original sauces. Also great for grilled chicken or steak.	

Product Picture

		
	Allergen (Specific Raw Materials)	
	Non-Allergen materials	