

FCP Format for Exhibition and Business Meeting




■ Product Profile / Terms and Conditions

Name of Product	Single-origin dark chocolate bar 70% – Mexico (CACEP Cooperative)							
JAN Code		Package	Materials	paper wrap and aluminium foil				
Use by date	janv-27		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity	
			15,5	1cm	7,5	85g		
Minimum Units of Delivery	1 Carton content: 7 boxes / 105 bars	Packing	Materials	Carton		Volume	7x15	
Lead Time	4–6 weeks after order confirmation		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)	
			41,0	22,0	27,0	9,0		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</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> <div>*varied by terms and conditions</div>		Prices are valid before	janv-27		
					Price in Japanese market	Indicative retail price		
Certifications (Products/System)	Label Anemos, Agroforestry-certified							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cocoa beans	Mexico		70%
Sugar	Mauritius		30%
Product Characteristics		Use Scenes (Usage • Recipes)	
Bean-to-bar chocolate made from Mexican cacao, sourced from the CACEP cooperative and transported by sail (Anemos label). Fresh and fruity profile.		Premium retail, gifting, hotel amenities and specialty stores.	

■ Product Picture

	
	Allergen (Specific Raw Materials)