

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			
Minimum Units of Delivery	1 Carton content: 7 boxes / 105 bars				15,5	1cm	7,5	85g	
Lead Time	4–6 weeks after order confirmation			Packing	Materials	Carton	Volume	7x15	
					size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	41,0 22,0 27,0 9,0	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen			Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	janv-27		
					*varied by terms and conditions		Price in Japanese market		
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

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