

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	<b>Co'day Superior Perilla Oil</b>						
<b>JAN Code</b>	UPC 4712477273363	<b>Package</b>	Materials	Glass			
<b>Use by date</b>	<b>Expiration date printed on label</b>		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)	Inner Capacity		
<b>Minimum Units of Delivery</b>	3 boxes	<b>Packing</b>	Materials	Cardboard	Volume	20.0	
<b>Lead Time</b>	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratin <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 250ML-2120JPY <small>*varied by terms and conditions</small>	Prices are valid before	September 30th 2026		
				Price in Japanese market	250ML-5300JPY		
<b>Certifications (Products/System)</b>	ISO22000, HACCP, HALAL, FDA Certified.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
100% perilla seed oil	Taiwan	Calories	833kcal/100ml
		Protein	0
		Fat	92.6g/100ml
		Saturated Fats	7.96/100ml
		Trans Fat	0
		Total Carbohydrates	0
		Sugar	0
		Sodium	1.3mg/100ml
Product Characteristics		Use Scenes (Usage · Recipes)	
Perilla oil is distinguished by its exceptionally high content of alpha linolenic acid (ALA), often exceeding 55-60%, making it a valuable source of plant based omega 3s. Its clean, lightly grassy and nutty aroma makes it ideal for seasoning dishes where flavor and nutrition are meant to shine.		Perilla oil is best used as a finishing or seasoning oil. For example, drizzled over noodles, rice, vegetables to add aroma and depth. It is also commonly used in dressings and vinaigrettes. It can also be used in low temperature pan cooking.	

## Product Picture

	Product is processed in a facility that also handles sesame seeds.
<b>Allergen (Specific Raw Materials)</b>	