

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	YUDEAZUKI						
JAN Code	4902535402006		Package	Materials	Can		
Use by date	3 Years			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard box	Volume	
Lead Time	Five days in between			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				* varied by terms and conditions		Price in Japanese market	
Certifications (Products/System)	Food and Drug Administration						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Beet granulated sugar	Japan	Energy	205kcal
Redbean	Japan	Moisture	49.0g
Salt	Japan	Protein	4.3g
		Fat	0.6g
		Total carbohydrate	45.6g
		Ash	0.5g
		salt equivalents	0.06g
Product Characteristics	Use Scenes (Usage · Recipes)		
Made using azuki beans from Tokachi, Hokkaido, and beet granulated sugar from Tokachi, Hokkaido. Each batch is carefully cooked one pot at a time.	Toppings for zenzai, anmitsu, kakigori, and more		

■ Product Picture

Allergen (Specific Raw Materials)	