

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	3Years			Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
					7.6	7.6	5.0	200g
Minimum Units of Delivery	5cases		Packing	Materials	Cardboard box		Volume	48.0
Lead Time	Five days in between			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
					31.5	23.5	22.0	11.7
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>		Referenc e Price	<div><div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div><div>* varied by terms and conditions</div></div>		Prices are valid before	OP	
						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)