

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Single-origin dark couverture chocolate 70% – Dominican Republic (Zorzal)							
JAN Code		Package	Materials	stand-up pouch (heat-sealed, food-grade)				
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: 10 stand-up pouch / 1 kg	Packing	Materials	Carton		Volume	10,0	
Lead Time	4–6 weeks after order confirmation		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)	
			30,0	5,0	18,0	10,0		
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>	Reference Price	<div><div><input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF</div><div>* varied by terms and conditions</div></div>		Prices are valid before	janv-27		
					Price in Japanese market	Indicative retail price		
Certifications (Products/System)	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)
Single-origin dark couverture chocolate 70% – Dominican Republic (Zorzal) Fruity couverture chocolate with a distinctive aromatic profile, suitable for professional use.	Suitable for professional pastry and chocolate applications such as ganache, molding, enrobing and desserts, with a fruity aromatic profile.

Product Picture

	
	Allergen (Specific Raw Materials)