

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Single-origin dark couverture chocolate 70% – Dominican Republic (Zorral)					
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
Minimum Units of Delivery	1 Carton content: 10 stand-up pouch / 1 kg		Packing	Materials	Carton	Volume
Lead Time	4–6 weeks after order confirmation			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
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 <small>*varied by terms and conditions</small>	Prices are valid before	janv-27	
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 (Zorral) 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

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