

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Caña de Oro Experiencias (カニャ・デ・オロの体験)							
JAN Code	0117500462201859		Package	Materials	PET			
Use by date	1 year			Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm)		Inner Capacity	
				7.2	7.2	31.2	750 ml	
Minimum Units of Delivery	50 boxes of 12 pieces each box		Packing	Materials	Recycled plastic		Volume	277.4
Lead Time	10 days from purchase			size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight (kg)	
				34.0	25.5	32.0	16.0	
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen		Reference Price	☐ FOB ☒ CIF * varied by terms and conditions		Prices are valid before	14,200	
	Price in Japanese market							
Certifications (Products/System)	N/A							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Distilled Sugar Cane Juice	Mexico		80 cal/100gr
Sugar	Mexico		48 cal/100gr
Product Characteristics		Use Scenes (Usage・Recipes)	
Goldenish color, sugar cane stick flavored, preserved with nitrogen, distilled directly from sugar cane juice		Cocktails or standalone	

■ Product Picture

	ISO 9001 Flavored taste approval		
	Allergen (Specific Raw Materials)		

■ Company's profile

Company`s Name		Alambique de Oro (アランビクエ・デ・オロ)			
Annual Sales		Year 2025, 1,077,000,000.00	Numbers of Employees	70	
Name of Representative		Jimenez Teran, Aaron			
Messages to Purchasers		Caña de Oro has perfected the art of distilling an exquisite, accessible, and proudly Mexican cane liqueur. Our story intertwines with the fields of Morelos, bringing tradition and a free spirit to every bottle. The production process takes place under the supervision of our plant, located in the Cuevas del Cerro del Tepetate, where cutting-edge technology is combined with traditional methods to ensure the purity and unique flavor of our liqueur. Caña de Oro is more than just a cane liqueur—it's a celebration of Mexican heritage, offering a high-quality product that is accessible to all.			
Website Address		www.canadeoro.com			
Company`s Address	〒	3810	MONTECITO 38, PISO 35 OFICINA 36, NAPOLES, BENITO JUAREZ, CDMX, MEXICO		
Factory`s Address	〒	56075	CAMINO A LA LOMA 41A, BARRIO LA ASUNCION, CUARTA DEMARCACION, TEPETLAOXTOC		
Name of the Person in Charge		SOFIA GOMEZ CORTES		E-mail Address	sofia.goco@kan-cana.com
Phone Number		(81) 070 8903 8450		Fax Number	

■ Selling Points of the production process

Sugar cane is planted and keeps growing for 8 months => Once it has reached certain amount of water and sugar level it is harvested => In site the juice is extracted to start fermentating with self growth bacteria => Once the sugar level is low enough it is distilled in 3 different destilators to provide different flavor and smells => Then the destiled product is set to 55 vol. alc. => Then Cana de Oro Experiencias formula is mixed to obtain the final spirit beverage at 27 vol. alc.		
Pictures		
		
Sugar cane is cultivated through 7 months prior to recolection and industrialization	Once recolected it is destilled on our facilities	Once destiled it is bottled and ready to sell

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection)			
Hygiene Management	Prodction Process	Is mostly automatic avoding unnecessary presence of people to the raw materials			
	Employees	Each member of the team conducts a cleaning before entering to specific areas. Once the cleaning is done each person has their own suite as well as mask and hair trap.			
	Facilities and Equipments	The facilities are well equiped and desgined fully of stainless steel.			
Emergency Response	The Contact Points	The person in charge	Aaron Jimenez Teran	Phone number	(1) 619 850 7000
	Documentation	In case of emergency the contact local autorithies			