

FCP Format for Exhibition and Business Meeting





Product Profile / Terms and Conditions

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|----------------------------------|--|-----------------|--|--------------------------------------|--------------------------|-----------|------------------------|
| Name of Product | Kumquat Lemon Capsules | | | | | | |
| JAN Code | | Package | Materials | Carton 、PP | | | |
| Use by date | It can be stored at room temperature for one year. | | Size/Inner Capacity | Length(cm)×Width(cm)×Height (cm) | | | Inner Capacity |
| | | | | 14.0 | 9.5 | 7.0 | 30ml± 9%/pc, 12pcs/box |
| Minimum Units of Delivery | 28 | Packing | Materials | Carton | | Volume | 0.1 |
| Lead Time | 20 DAYS | | size/Gross weight | Length(cm) × Width(cm) × Height (cm) | | | Weight(kg) |
| | | | 46.0 | 32.0 | 32.0 | 17.8kg | |
| Storage Condition | <div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div>()</div></div> | Reference Price | <div><input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF</div> <div>*varied by terms and conditions</div> | | Prices are valid before | one month | |
| | | | | | Price in Japanese market | ¥2074 | |
| Certifications (Products/System) | HACCP ISO22000 A.A. TASTE AWARDS | | | | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X calories/100g) |
|--|---------------------|--|--|
| Kumquat | TAIWAN | Calories | 238 Calories |
| Lemon juice | TAIWAN | Protein | 0/100g |
| Sugar | TAIWAN | Total Fat | 0/100g |
| | | Total Carb | 60/100g |
| | | Sodium | 0.006/100g |
| | | | |
| | | | |
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| Product Characteristics | | Use Scenes (Usage · Recipes) | |
| <p>● A combination of two types of Pingtung citrus fruits at once, a more layered flavor and a product with olfactory friendliness will definitely win people's hearts when they see it.</p> <p>● The manual harvesting cost of kumquat is more expensive and it is a limited product. You can buy it now and feel content with just drink once.</p> <p>● It is suitable to drink kumquat lemon capsules of Lemon Uncle for those who always clear throat with phlegm stuck, the respiratory tract becomes dry and itchy when blown by cold air, or like light acidic refreshing drinks.</p> | | <p>1. Office or workplace: light and convenient packaging. It can immediately quench thirst after tearing it open and adding water to brew, which is an indispensable refreshing drink in office.</p> <p>2. Outdoor activities: urgent necessity while sweating. You just need to quickly open the packaging to brew in order to inject fresh lemon vitality into the body, which is an ideal choice for outdoor activities.</p> <p>3. Travel or outing: the brilliant idea of mini packaging is convenient for carrying, which can make it easy for people to enjoy when going out and playing, so people can taste delicious lemon drinks at anytime and anywhere.</p> <p>4. Restaurant or coffee house: a perfect match with Americano. A lemon brick can give beverage a fresh flavor and provide a richer experience for people in restaurants or cafe.</p> <p>5. Home kitchen: Convenient and efficient small package.</p> | |

Product Picture

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| | | Allergen (Specific Raw Materials) | |

■ Company's profile

| | | | |
|------------------------------|--|--|--|
| Company's Name | CHING TIAN AGRICULTURE CO., LTD. | | |
| Annual Sales | 令和5年、年商2億元 | Numbers of Employees | 25 |
| Name of Representative | HSUEH CHENG JUI | | |
| Messages to Purchasers | <p>CHING TIAN AGRICULTURE CO., LTD. was founded in 2015, which originated from and deeply implanted in Pingtung, with the core of Pingtung lemon operation.</p> <p>At the origin side, farmer friendly cooperation was taken as a supplement to reduce harm to people and environmental pollution and obtain group verification of SGS production and marketing record.</p> <p>On the market side, lemon products were developed, the brand 「Uncle Lemon」 was established with bold IP marketing and meticulous product design, which have successfully sparked online sales and entered the export markets of China, Hong Kong, Macao, Japan, South Korea, and the United States.</p> | | |
| Website Address | https://unclelemon.com/ | | |
| Company's Address | Taiwan (R.O.C.) | No. 59, Weiwu St., Jiuru Township, Pingtung County 904011, Taiwan (R.O.C.) | |
| Factory's Address | Taiwan (R.O.C.) | No. 59, Weiwu St., Jiuru Township, Pingtung County 904011, Taiwan (R.O.C.) | |
| Name of the Person in Charge | HSUEH CHENG JUI | E-mail Address | dongvilemon@gmail.com |
| Phone Number | 886-8-7395003 | Fax Number | 886-8-7395033 |



■ Selling Points of the production process

| | | | |
|---|---|--|--------------|
| <p>Agricultural product: Eureka seedy lemon</p> <p>Planting area: about 50 hectares</p> <p>Annual output: 1200 metric tons</p> <p>【Product production】</p> <p>Fresh juice extraction, three processes of sterilization, safe packaging, nutrition from whole lemon with peel and seeds is all preserved in every lemon brick.</p> | | | |
| <p>Pictures</p> | | | |
| Inspection of Products | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | (If yes, please provide additional information about inspection) | |
| Hygiene Management | Production Process | Production process management complies with ISO22000 international food safety management system standards and passes the annual assessment of audit unit. | |
| | Employees | <p>1. All the staff needs to have a health check once a year. If the employee who has infectious disease or disease that can contaminate food, they shall not be allowed to engage in work that has direct contact with food. The annual health check records of employees shall be organized into a book for inspection.</p> <p>2. Operating personnel shall dress neatly in working clothes and hats, masks and shoes in workplace. Their clothes and other articles shall be placed in changing room and shall not be brought into the workplace.</p> <p>3. The operating personnel can touch food with their hands after they have washed their hands and disinfected with 75% alcohol before entering processing area, infilling and packaging area.</p> <p>4. All staff members who have direct contact with food, for example, people with hand injury or wounds on their hands shall be assigned to the work that have no direct contact with food by site director, such as, warehousing or washing and supplying basket.</p> <p>5. During the operation, all staff members who have direct contact with food shall keep their hands clean at all times. If their hands are polluted or they carry containers or cart, they need to wash hands immediately and disinfect with 75% alcohol before continuing to work.</p> <p>6. There shall not be eating behavior in food processing area. If hands are polluted, the operating personnel shall wash and disinfect their hands, and then continue to work.</p> <p>7. All operating personnel who have direct contact with food shall not have long fingernails, use nail polish or wear accessories.</p> | |
| | Facilities and Equipments | <p>1. All machinery equipment shall be kept clean, and shall not have spot and dirt, and rust or damage phenomenon.</p> <p>2. The operating personnel shall be responsible for cleaning and disinfecting each manufacturing machine and the surface of equipment that contact with food after using, and equipment shall be protected as necessary to avoid contamination after cleaning. For parts that are difficult to clean, such as dead corners or components that contact with food, they shall be disassembled in sequence, cleaned and disinfected to prevent microbial growth, and then installed in sequence after drying, and be careful to avoid contamination from other pollution sources again.</p> <p>3. The machinery equipment that has not been operated for a long time must be disassembled for cleaning and disinfection before using.</p> <p>4. Cleaning and disinfection steps of each machinery equipment and surface that containers contact with food:</p> <p>4.1 Turn off the power, disassemble detachable components, and place them in the designated bucket or rack.</p> <p>4.2 Wash down residues of products on the machine, components and surface that containers contact with food with clean water.</p> <p>4.3 Clean the machine, components and surface that containers contact with food with permitted detergent according to the supplier's instructions.</p> <p>4.4 Wash the machine, components and surface that containers contact with food with clean water until there is no residual detergent.</p> <p>4.5 Those who need disinfection can apply the permitted disinfectant to disinfect the machine, components and surface that containers contact with food, if necessary, wash them with clear water that meets drinking water standards until there is no residual disinfectant.</p> <p>4.6 After cleaning, container, utensil or machine, components need to be reassembled, and container and utensil need to be put back in place to avoid being contaminated again.</p> <p>5. All the detergent and disinfectant used are limited to the exclusive use of food manufacturers.</p> | |
| Emergency Response | The Contact Points | The person in charge | Phone number |
| | Documentation | | |