

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Smoked Plum Lemon Capsule						
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	33ml±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	18.4	
Storage Condition	☒ Normal Tempreture ☐ Refrigeratin ☐ Frozen ()	Reference Price	☒ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	one month	
					Price in Japanese market	¥2129	
Certifications (Products/System)	HACCP ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Lemon Juice	TAIWAN	Calories	230 Calories
Smoked Plum	TAIWAN	Protein	0/100g
Sugar	TAIWAN	Total Fat	0.3/100g
		Total Carb	57/100g
		Sodium	0.003/100g
Product Characteristics		Use Scenes (Usage • Recipes)	
The vibrant sweet-sour blend of smoked plum and lemon awakens the appetite and is perfect after rich dishes, helping cut through greasiness and refresh the senses. This Smoked Plum Lemon drink is perfect for summer—cooling, thirst-quenching, and helping guard against heat fatigue, especially for those working or exercising under intense heat.		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. 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. 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. 4.Restaurant or coffee house: a perfect match with Americano. A lemon brick can give beverage a fresh flavor and provide a richer experiencece for people in restaurants or cafe. 5.Home kitchen: Convenient and efficient small package.	

Product Picture

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	CHING TIAN AGRICULTURE CO., LTD. was founded in 2015, which originated from and deeply implanted in Pingtung, with the core of Pingtung lemon operation. 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. 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.		
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

Agricultural product: Eureka seedy lemon Planting area: about 50 hectares Annual output: 1200 metric tons 【Product production】 Fresh juice extraction, three processes of sterilization, safe packaging, nutrition from whole lemon with peel and seeds is all preserved in every lemon brick.			
Pictures			
Inspection of Products	☒ Yes ☐ 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	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. 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. 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. 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. 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. 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. 7. All operating personnel who have direct contact with food shall not have long fingernails, use nail polish or wear accessories.	
	Facilities and Equipments	1. All machinery equipment shall be kept clean, and shall not have spot and dirt, and rust or damage phenomenon. 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. 3. The machinery equipment that has not been operated for a long time must be disassembled for cleaning and disinfection before using. 4. Cleaning and disinfection steps of each machinery equipment and surface that containers contact with food: 4.1 Turn off the power, disassemble detachable components, and place them in the designated bucket or rack. 4.2 Wash down residues of products on the machine, components and surface that containers contact with food with clean water. 4.3 Clean the machine, components and surface that containers contact with food with permitted detergent according to the supplier's instructions. 4.4 Wash the machine, components and surface that containers contact with food with clean water until there is no residual detergent. 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. 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. 5. All the detergent and disinfectant used are limited to the exclusive use of food manufacturers.	
Emergency Response	The Contact Points	The person in charge	Phone number
	Documentation		