

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	Semi-Dried Persimmon (Sliced)				
JAN Code			Package	Materials	63g (200g, 400g, etc.)
Use by date	1year			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	20RF		Packing	Materials	100 units per case (per box) Volume
Lead Time	2 Weeks			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	( )	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market
Certifications (Products/System)	HALAL, FSSC22000, GAP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Persimmon	KOREA	Total Fat	0g
		Sodium	3.15g
		Total Carbohydrate	31g
		Sugars	17g
		Protein	1g
		Vitamin A	0.19mg
		Vitamin C	15.78mg
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is made using "Cheongdo Bansi" persimmons, a local specialty well known for being seedless. While the outside is dried, the inside remains moist and soft, offering a chewy, mochi-like texture. No additives or sugar are used, preserving the persimmon's natural gentle sweetness.	Snacks, salad toppings, yogurt toppings, pickles seasoned with red pepper paste		

## ■ Product Picture

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

## ■ Company's profile

Company's Name		Nature Farm Corp.		
Annual Sales		12,407 million KRW	Numbers of Employees	45 employees
Name of Representative		Jung Soo Ye		
Messages to Purchasers		Nature Farm is a company that leads the high value-added processing of agricultural products. We process seasonal agricultural products using various methods such as drying, freezing, extraction, concentration, and ingredient processing. We hold 12 patents and 5 trademark designs and conduct strict quality control based on the FSSC22000 system.		
Website Address		<a href="https://nfdry.com/">https://nfdry.com/</a>		
Company's Address	〒	38326	257-18, Haksantopyeong-gil, Hwayang-eup, Cheongdo-gun, Gyeongsangbuk-do, Korea	
Factory's Address	〒	38326	257-18, Haksantopyeong-gil, Hwayang-eup, Cheongdo-gun, Gyeongsangbuk-do, Korea	
Name of the Person in Charge	Park SoongHyun		E-mail Address	ranyori1113@gmail.com
Phone Number	+82-54-373-7561		Fax Number	+82-54-373-7563

## ■ Selling Points of the production process

Production is carried out in strictly controlled facilities certified with FSSC22000, HACCP, and HALAL.

From raw material receiving to auxiliary material control, processing, packaging, and storage, systematic quality management is implemented

The facility also has the capacity to produce approximately 400 tons of dried persimmons and persimmon-based products annually, throughout the entire production process to ensure consistent quality and food safety.

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Based on standards, we verify the conformity of incoming raw materials and supplies, and manage the production process to prevent deviations from specifications.			
Hygiene Management	Production Process	Control standards are established for each stage from raw material receiving to manufacturing, packaging, and storage, with regular inspections and record keeping.			
	Employees	Employees are trained to follow strict hygiene rules, including hand washing, sanitation procedures, and personal hygiene management.			
	Facilities and Equipments	Facilities and equipment are regularly cleaned, sanitized, and inspected according to established procedures. Preventive controls are applied to avoid contamination, and inspection/cleaning records are maintained.			
Emergency Response	The Contact Points	The person in charge	Park Deong yi	Phone number	+82-54-373-7561
	Documentation	Yes. Documented procedures and records are maintained for quality control, traceability, and emergency response in accordance with FSSC22000 and HACCP requirements.			