

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Lei Cha Powder (Food Ingredient / BtoB & OEM Available)						
JAN Code		Package	Materials	Paper bag, vacuum-sealed bag custom packaging available upon request			
Use by date	Expiration date 240 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			10.0	10.0	18.0	500g	
Minimum Units of Delivery	Minimum order quantity: 10 kg / pack for B2B. Retail/smaller quantities can be purchased via Rakuten Japan.	Packing	Materials			Volume	
Lead Time	Between 14 days after receipt of your order		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerated <input 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)	SGS test reports for nutritional analysis (8 nutrients) and microbiological testing.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Oats	Taiwan	Energy	399.7~402.9 calories/100g
Black Soybeans	Taiwan	Protein	15.1~15.8g/100g
Buckwheat	Taiwan	Fat	10.2g/100g
Job's Tears (Coix Seed)	Taiwan	Saturated Fat	1.9g/100g
Green Tea	Taiwan	Trans Fat	0g/100g
Black Glutinous Rice	Taiwan	Carbohydrates	63g/100g
Wheat	Taiwan	Sugars	1.1~1.5g/100g
Brown Rice	Taiwan	Sodium	1.8~2.2g/100g
Pearl Barley (Hulled Barley)	Taiwan		
Millet	Taiwan		
Red Quinoa	Taiwan		
Black Brown Rice	Taiwan		
Wheat Germ	Taiwan		

Product Characteristics	Use Scenes (Usage ・ Recipes)
<ul style="list-style-type: none"> Plant-based traditional Lei Cha powder as a versatile food ingredient Suitable for beverages, meals, seasonings, bakery, and health food applications Powder form enables easy formulation, mass production, and quality control Unique flavor profile helps create product differentiation and added value Available for BtoB, OEM, and Private Label development Proven experience in the Japanese market with flexible customization support 	<ul style="list-style-type: none"> Beverages / Drink Applications <ul style="list-style-type: none"> Hot and cold instant preparation Lei Cha latte, smoothies, milk tea, and other beverage applications Compatible with milk, soy milk, and plant-based beverages Meal & Cooking Applications <ul style="list-style-type: none"> Lei Cha rice, mixed rice, and porridge Soups and congee applications Can be used as a flavor base or added ingredient for cooking Seasoning / Sauce Applications <ul style="list-style-type: none"> Lei Cha-based sauces and seasoning mixes Used as a flavor-enhancing powder for cooking Bakery & Confectionery Applications <ul style="list-style-type: none"> Cookies, bread, cakes, and pastries Snack products and chocolate applications Health & Functional Food Applications <ul style="list-style-type: none"> Nutritional beverages and health tea bags Dietary supplements, energy bars, and healthy snacks

■ Product Picture

	 <div> Allergen (Specific Raw Materials) </div> <p>This product contains millet, soy, barley, oats, buckwheat, and wheat germ.</p>
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