

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	MINI PARIS-BREST PASTRY 18G				
JAN Code		Package	Materials	flowpacked cardboard tray	
Use by date	12 months at -18°C		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	carton	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *varied by terms and conditions	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)	HACCP, IFS FOOD				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Water			
Eggs			
Sugar			
Butter			
Almonds & hazelnuts			
Preparation for pastry cream			
Powder milk			
Wheat flour & cie			
Product Characteristics		Use Scenes (Usage ・ Recipes)	
French pastry in a bite: light choux pastry, smooth praline cream, and crunchy hazelnut pieces. Small size, big pleasure — perfect for snacking, sharing, or with coffee or tea.		Desserts, sweet appetizers, gourmet coffees	

## ■ Product Picture

	<b>Allergen</b> <b>(Specific Raw Materials)</b>
	Eggs, milk, almonds, soy, hazelnuts, wheat