FCP Format for Exhibition and Business Meeting

FOOD COMMUNICATION PROJECT

■ Product Profile / Terms and Conditions

Name of Product	Taro Pastry						
JAN Code	4715635640182	Package	Materials	Aluminum foil, Kraft paper, Plastic tray			
Use by date	365 DAYS		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				23.0	15.3	5.3	6pcs
Minimum Units of Delivery	20pieces	Packing	Materials	cardboard box		Volume	46.2 L
Lead Time	30 DAYS		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
				50.0	33.0	28.0	560.5
Storage Condition	☑ Normal Tempreture ☐ Refrigeratin ☐ Frozen ( )	Reference Price	☑ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	This quotation is valid until [date].	
					Price in Japanese market		
Certifications (Products/System)	ISO 22000、HACCP、FDA、DUNS Number: 657578568						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Flour	TAIWAN		
Taro paste filling	TAIWAN		
Soybean salad oil	TAIWAN		

Product Characteristics	Use Scenes (Usage ・Recipes)
Taiwanese taro pastry was invented by A-Tsung Master , the "father of taro pastry" and a driving force behind the taro industry in Dajia, Taiwan. Carefully selected top-quality taro is transformed into distinct rose petals under Master A-Tsung's skillful hands. It's purely handmade and freshly baked. A must-buy souvenir from	

■Product Picture

This product contains gluten-containing grains, milk, coconut, sesame seeds, and their products. Those allergic to or with specific health conditions should avoid consumption. The factory where this product is manufactured has equipment or production lines that process peanuts, nuts, soybeans, seeds, kiwifruit, eggs, and their products.

Allergen (Specific Raw Materials)