

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Dutched Chocolate Sauce / White Chocolate Sauce / Caramel Sauce / Velvet Chocolate Powder / Dutched Chocolate Powder						
JAN Code		Package	Materials	Plastic			
Use by date	Sauce: 24 months (2 years) Powder: 36 months (2 years)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			16.7	16.4	31.5	1.89L	
Minimum Units of Delivery	1 Pallet (Mixed SKUs)	Packing	Materials	Paper		Volume	6.0
Lead Time	2 months		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
			52.0	34.0	38.7	15.0	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	2026. 6. 30		
				Price in Japanese market	4,300 yen		
Certifications (Products/System)	ISO 22000, US-HACCP, HALAL, 100% Kosher Certified Products, 100% Trans Fat Free, High Fructose Free Lines, GMO Free Sugar/Cocoa						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Dutch Alkalized Cocoa	Netherlands	Available upon request	Available upon request
Natural Cocoa	Netherlands	Available upon request	Available upon request
Natural Flavor	Vanallin - France	Available upon request	Available upon request
Sugar	USA	Available upon request	Available upon request
Sea salt	USA	Available upon request	Available upon request
Cocoa Butter	USA	Available upon request	Available upon request

Product Characteristics	Use Scenes (Usage · Recipes)
1. Crafted using the finest Dutch cocoa and natural cane sugar. No high-fructose corn syrup (HFCS) and no artificial flavors—perfect for the health-conscious Japanese market. 2. Designed by specialty coffee experts to ensure perfect solubility in both hot and cold drinks, maintaining a rich, consistent flavor profile that elevates any coffee menu.	[Recommended Recipe: Signature Mocha] -> Espresso shot, Steamed milk, Hollander Chocolate Sauce. 8oz(237ml) size: 1 pump of sauce, 12oz (355ml) size: 2 pumps. Instructions: Combine the espresso and Hollander sauce, then pour steamed milk. Our sauce dissolves instantly, ensuring a smooth and consistent mocha every time.

Product Picture

Allergen (Specific Raw Materials)	
Milk	