

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	<b>GREEN CURRY PASTE</b>						
<b>JAN Code</b>		<b>Package</b>	Materials	galss bottle			
<b>Use by date</b>	24 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			4.0	4.0	9.0		
<b>Minimum Units of Delivery</b>		<b>Packing</b>	Materials			Volume	
<b>Lead Time</b>			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	\$0.8
				*varied by terms and conditions		Price in Japanese market	
<b>Certifications (Products/System)</b>	ISO, HACCP, GHPs, BRCS						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Coconut Cream 38.6%	Thailand	Nutritive value Per 100g	
Coconut Powder 26.2%	Thailand	energy	1436kj/ 342 kcal
Potato 14.0%	Thailand	fat	22g
Green Curry Paste 10.8%	Thailand	of which saturates	20g
Sugar 3.7%	Thailand	carbohydrate	35g
Palm Sugar 2.6%	Thailand	of which sugars	7g
Kale Juice 2.1%	Thailand	protein	1g
Salt 1.0%	Thailand	salt	1g
Corn Starch 0.7%	Thailand		
Natural Yeast Extract 0.4%	Thailand		

Product Characteristics	Use Scenes (Usage · Recipes)
Thai curry paste	Meal at home, Simply add water and meat to the pot and wait for it to cook; no additional seasoning is needed.

## Product Picture

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