

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Dan Dan Noodles				
JAN Code		Package	Materials	Inner packaging: aluminum foil bag	
Use by date	12 Months		Size/Inner Capacity	Length(cm)	Width(cm)
Minimum Units of Delivery		Packing	Materials	Volume	
Lead Time			size/Gross weight	Length(cm)	Width(cm)
Storage Condition	☒ Normal Temperature ☐ Refrigerated ☐ Frozen	Reference Price	☐ FOB ☐ CIF Factory price including tax: 135 JPY	Prices are valid before	
Certifications (Products/System)	ISO9001、ISO22000、EU-HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eq. X calories/100g)
Noodles: Wheat flour, water, food-grade alcohol, sorbitol, edible salt, konjac powder, sodium tripolyphosphate, sodium hexametaphosphate Sauce: Brewed soy sauce, Sichuan peppercorn oil, sesame paste, peanut butter, water, edible lard, sesame oil, fine white sugar, Sichuan peppercorn powder Chili Oil (Red Oil): Rapeseed oil, chili peppers, white sesame seeds, spices Preserved Vegetable with Minced Pork (Yacai Minced Pork): Minced pork, preserved mustard greens (Yacai), Donggu Yipin Xian soy sauce, ginger powder, soybean oil, Shisan Xiang (13-spice blend) Crushed Peanuts: Peanuts Vinegar: Water, rice, wheat bran, Daqu starter (wheat, barley, peas), food-grade alcohol, edible salt, food additives (caramel color, potassium sorbate, disodium 5'-ribonucleotides, acasulfame, K)	china		
Product Characteristics		Use Scenes (Usage - Recipes)	
1. This Dan Dan Noodles sauce is crafted from a heritage recipe jointly refined by a Sichuan culinary Intangible Cultural Heritage master and a century-old Chengdu noodle house. It embodies the two chefs' relentless pursuit of authentic Sichuan flavor, precisely recreating the classic taste profile of traditional Chengdu-style Dan Dan Noodles—"numbingly spicy, fragrantly savory, with a perfect balance of saltiness and sweetness." 2. Premium Ingredients are meticulously selected: Donggu Yipin Xian soy sauce, lard, pure sesame oil, stone-ground sesame paste blended with peanut butter in a golden ratio, Sichuan Hanyuan Sichuan peppercorn powder + Sichuan peppercorn oil, and fine white sugar—each component specifically chosen to harmonize with and elevate the signature Dan Dan flavor. 3. The production adheres strictly to time-honored Sichuan techniques: lard is gently rendered over low heat to unlock its rich, aromatic fat; other ingredients are then added sequentially, with continuous stirring throughout to ensure a perfectly smooth texture. High-temperature rapid processing is deliberately avoided to preserve the natural flavors and nutrients of the raw materials as much as possible. The resulting sauce is luxuriously thick and clingy, achieving an ideal balance—"numbing without bitterness, spicy without harshness, savory without greasiness, and perfectly balanced between salt and sweetness." When tossed with chewy alkaline noodles, the sauce delivers a multi-dimensional tasting experience: first, the vibrant tingling sensation of fresh Sichuan peppercorns; then, the deep, complex umami of the sauce; and finally, a subtle, lingering sweetness that rounds out every bite. Through authentic ingredients and traditional craftsmanship, this product proudly carries forward the legacy and artisanal excellence of		For home use, restaurants, banquets, and more.	

■ Product Picture

	Allergen (Specific Raw Materials) Contains gluten-containing cereals and their products, and soybeans and their products.

■ Company's profile

Company's Name		Xiaomai Japan Co., Ltd.			
Annual Sales		20 billion Japanese Yen		Numbers of Employees	100 persons
Name of Representative		Li Xiu			
Messages to Purchasers		 曉麦日本株式会社 XIAOMAI JAPAN. CO., Ltd			
Website Address					
Company's Address	〒	170-0013	1-31-13 Higashi-Ikebukuro, Toshima-ku, Tokyo, Japan		
Factory's Address	〒	253600	No. 998, Xingguang Avenue, Yunhong Sub-district, Leling City, Dezhou City, Shandong Province, China		
Name of the Person in Charge		Li Xiu		E-mail Address	lixiu@24xiaomai.com
Phone Number		+8108 3556 0347		Fax Number	

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	☐ Yes ☐ No		(If yes, please provide additional information about inspection)		
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				