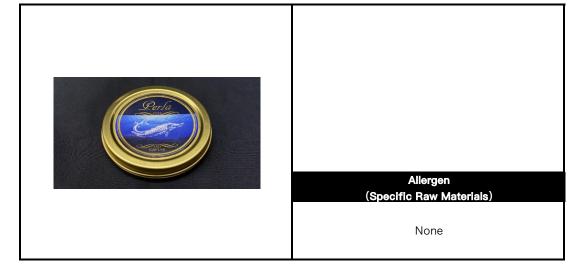
FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

| Name of Product | Perula Caviar 10g | | | | | | | |
|---|----------------------------------|---|-----------------------------------|------------------------------|------------------|--------------------------------|---|----------------|
| JAN Code | | | Package | Materials | | J | ar | |
| Llee by dete | 12 Mouths | | rackage | Size/Inner | Length(cm) | ×Width(cm)> | <height (cm)<="" th=""><th>Inner Capacity</th></height> | Inner Capacity |
| Use by date | 12 M | outns | | Capacity | | | | 10 g |
| Minimum Units of Delivery | | | Packing | Materials | | | Volume | 10 g |
| Lead Time | | | i doking | size/Gross | Length(cm) | X Width(cm) > | C Height (cm) | Weight (kg) |
| Leau IIIIe | | | | weight | 6.8 | | 1.3 | 0.01 |
| Storage Condition | □Normal Tempretu □Refrigerati | (e | Referenc | FOB 5,500 JPY(including tax) | CIF | Prices are valid before | | |
| Glorage Condition | ☑Frozen | | e Price | * varied by term | s and conditions | Price in Japanese market | | |
| Certifications | | | JAN | Code | | | | |
| (Products/System) | | | 4580780 | 0530134 | | | | |
| | | | | | | | | |
| Ingredients a | and Additives | (Eg. X calories/100g) | | | | | | |
| No ad | ditives | china | Nutrition information Per 100a | | | (Eg. X calories/ | | s/ loug) |
| | | Cillia | Per 100g Nutrient Name | Un | t Arrount | | | |
| | | | Protein Total Fet | 9 | 51 51 58 | | | |
| | | | - Saturated Fat | 9 | 25 | | | |
| | | | Carbohydrates | 9 | 28.0 | | | |
| | | | Sodum | | 690 | | | |
| | | | | | | | | |
| | | | | | l lee S | Scenes | | |
| Р | roduct Characteristi | cs | | | | · Recipes) | | |
| | | | Recommended occasions: | | | | | |
| | | | Restaurants | | | | | |
| | | | | | | rties uggestions: | | |
| This caviar is harves | sted from sturgeon rai | sed stress_free in an | | , | | | | |
| This caviar is harvested from sturgeon raised stress-free in an expansive aquaculture facility equivalent to 43 Tokyo Domes. It | | Wrap in nori (seaweed) Top with wasabi | | | | | | |
| is characterized by large, plump eggs with a rich, creamy | | Serve atop white fish | | | | | | |
| flavor—quality and taste acclaimed by numerous gourmets and | | Pair with beef (especially raw or rare) | | | | | | |
| | top-tier chefs. | | Enjoy with rice or noodles | | | | | |
| | | | | Se | erve on sof | ft white brea | ad | |
| | | | | 1 . | | ea urchin (u | :\ | |

■Product Picture



And more!

■ Company's profile

| Company's Nan | ne | 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 XIAOMAI JAPAN. | | | |
| Website Address | | https:/ | /www.24xiaomai.com | | | | |
| Company`s Address | = | 170-0013 | 1-31-13 Hig | ashi-lkebukuro, | , Toshima-ku, Tokyo, Japan | | |
| Factory`s Address | = | 253600 | No. 998, Xingguang Ave | nue, Yunhong Sub-district, Leling City, Dezhou City, Shandong Province, China | | | |
| Name of the Person in Charge | | Li X | Xiu E-mail Address | | lixiu@24xiaomai.com | | |
| Phone Number | | +8108 35 | 556 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) | | | |
|------------------------|------------------------------|--|--|--------------|--|
| | Prodction Process | | | | |
| Hygine Management | Employees | | | | |
| | Facilities and Equipments | | | | |
| Emergency Response | The Contact Points | The person in charge | | Phone number | |
| | Documentation | | | | |