

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	CHOCOLATE MERVEILLEUX PASTRY 90G				
JAN Code	3276861401776	Package	Materials	cardboard case	
Use by date	12 months at -18°C		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials		Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
			* varied by terms and conditions	Price in Japanese market	
Certifications (Products/System)	HACCP, IFS FOOD				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream			
couverture chocolate			
sugar			
chocolate chips			
egg whites			
buttercream preparation			
margarine			
cocoa powder & cie			
Product Characteristics		Use Scenes (Usage · Recipes)	
Delicate, cloud-like French dessert . Two crisp, airy meringues are sandwiched together with a silky chocolate ganache, then generously coated in the same luxurious ganache before being rolled in fine chocolate shavings.		Restaurants, supermarkets, food distributors	

Product Picture

	Allergen (Specific Raw Materials)
	Milk, eggs, soy