

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 2 pcs
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 Temperture <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before	
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