

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	MINI PARIS-BREST PASTRY 18G				
JAN Code	12 months at -18°C	Package	Materials	flowpacked cardboard tray	
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity 48 pcs
Minimum Units of Delivery		Packing	Materials	carton	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <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)				Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Water			
Eggs			
Sugar			
Butter			
Almonds & hazelnuts			
Preparation for pastry cream			
Powder milk			
Wheat flour & cie			
Product Characteristics	Use Scenes (Usage - Recipes)		
French pastry in a bite: light choux pastry, smooth praline cream, and crunchy hazelnut pieces. Small size, big pleasure — perfect for snacking, sharing, or with coffee or tea.	Desserts, sweet appetizers, gourmet coffees		

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Eggs, milk, almonds, soy, hazelnuts, wheat</p>
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