

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Caña de Oro Experiencias (カニヤ・デ・オロの体験)				
JAN Code	0117500462201859	Package	Materials	PET	
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	50 boxes of 12 pieces each box	Packing	Materials	7.2	7.2
			size/Gross weight	31.2	750 ml
Lead Time	10 days from purchase		Recycled plastic	Volume	277.4
			Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	34.0	25.5	32.0
			Price in Japanese market	14,200	
Certifications (Products/System)	N/A				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100gr)
Destilled Sugar Cane Juice	Mexico		80 cal/100gr
Sugar	Mexico		48 cal/100gr
Product Characteristics	Use Scenes (Usage · Recipes)		
Goldenish color, sugar cane stick flavored, preserved with nitrogen, distilled directly from sugar cane juice	Cocktails or standalone		

■ Product Picture

	<p>ISO 9001 Flavored taste approval</p> <p>Allergen (Specific Raw Materials)</p>
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■ Company's profile

Company's Name	Alambique de Oro (アランビクエ・デ・オロ)			
Annual Sales	Year 2025, 1,077,000,000.00		Numbers of Employees	70
Name of Representative	Jimenez Teran, Aaron			
Messages to Purchasers	<p>Caña de Oro has perfected the art of distilling an exquisite, accessible, and proudly Mexican cane liqueur. Our story intertwines with the fields of Morelos, bringing tradition and a free spirit to every bottle. The production process takes place under the supervision of our plant, located in the Cuevas del Cerro del Tepetate, where cutting-edge technology is combined with traditional methods to ensure the purity and unique flavor of our liqueur. Caña de Oro is more than just a cane liqueur—it's a celebration of Mexican heritage, offering a high-quality product that is accessible to all.</p>			
Website Address	www.canadeoro.com			
Company's Address	〒	3810	MONTECITO 38, PISO 35 OFICINA 36, NAPOLES, BENITO JUAREZ, CDMX, MEXICO	
Factory's Address	〒	56075	CAMINO A LA LOMA 41A, BARRIO LA ASUNCION, CUARTA DEMARCACION, TEPELTAOXTOC	
Name of the Person in Charge	SOFIA GOMEZ CORTES		E-mail Address	sofia.goco@kan-cana.com
Phone Number	(81) 070 8903 8450		Fax Number	

■ Selling Points of the production process

<p>Sugar cane is planted and keeps growing for 8 months => Once it has reached certain amount of water and sugar level it is harvested => In site the juice is extracted to start fermentating with self growth bacteria => Once the sugar level is low enough it is distilled in 3 different destillators to provide different flavor and smells => Then the distilled product is set to 55 vol. alc. => Then Cana de Oro Experiencias formula is mixed to obtain the final spirit beverage at 27 vol. alc.</p>		
<p>Pictures</p>		
Sugar cane is cultivated through 7 months prior to recollection and industrialization	Once recollected it is distilled on our facilities	Once distilled it is bottled and ready to sell

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection)			
Hygiene Management	Prodction Process	Is mostly automatic avoiding unnecessary presence of people to the raw materials			
	Employees	Each member of the team conducts a cleaning before entering to specific areas. Once the cleaning is done each person has their own suits as well as mask and hair trap.			
	Facilities and Equipments	The facilities are well equiped and designed fully of stainless steel.			
Emergency Response	The Contact Points	The person in charge	Aaron Jimenez Teran	Phone number	(1) 619 850 7000
	Documentation	In case of emergency the contact local autorithies			