FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Soft Octopus Zangi from Hokkaido							
JAN Code		Doolrogo	Materials	PE•PA				
Use by date	Freezing 365 days	- Package	e/Inner Capac	Length(cm)	₩idth(cm)	Ķ eight (cm)	Inner Capacity	
Ose by date	1 reezing 505 days			4.0	15.0	26.0	264g	
nimum Units of Delive	200g× 20 P/C2 boxes × 5 sets	Packing	Materials	Cardboard box V		Volume	15 boxes	
Lead Time			ze/Gross weig	Length(cm)	X ^{Width(cm)}	₩Height (cm)	Weight(kg)	
	14 day			32.5	55.0	15.0	4.0	
Storage Condition	Frozen	ference Pri						
		erence i i	varied by teri	ns and condition	Price in Japanese market	528	yen	
Certifications (Products/System)								

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Octopus	Hokkaido	energy	114.0kcal		
starch	America, Europe, etc.	protein	13.9g		
Salt	Japan	Lipid	0.7g		
Food (paprika powder, garlic powder, Tang dynasty powder, high powder, pepper)	Spain, China, Malaysia, etc.	carbohydrate	12.3g		
Vegetable protein	America	Salt equivalent	54mg		
Vegetable oils and	Canada		1.26g		
Powdered soy sauce	America				
Sugar, glucose	Australia				
Product Characteristic	s	Use Scenes (Usage •Recipes)			
Ocean-fresh giant pacific octopus and c Hokkaido are cut into bite-sized pieces, mixed with various spices, and fried. It beer.	tossed in flour	Just fry the frozen octopus for 3 minutes in heated oil at 175° C, and the delicious snack is ready to serve. Enjoy it as an additional side dish for dinner, an appetizer, and a lunchbox ingredient. It also goes well with sake and other alcohol beverages.			

■Product Picture

