## FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Kazunoko Matsumaezuke 100g								
JAN Code	4966197970471	Dockrose	Materials	Bag: PE, PA Belt: Paper					
Use by date	Freezing 365 days, 5 days after thawing	Package n	Size/ nner Capacity			<del></del>	Inner Capacity		
_			nner Capacity	2.5	10.0	16.5	100g		
Minimum Units of Delivery	$100g \times 24 \times 3boxes$	Packing	Materials	Cardboard box		Volume	24pc		
Lead Time	Within 1 week from ordering		size/ Gross weight	Length(cm)	XWidth(cm)	⊁Height (cm)	Weight(kg)		
				22.0	35.0	10.0	3.2		
Storage Condition	Frozen	Reference			Prices are valid before				
		Price	* varied by terms and conditions		Price in Japanese market	500 yen			
Certifications (Products/System)	Ihara & Co., Ltd. Hoshimi Factory ISO9001								

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Herring roe	Hokkaido	energy	155kcal		
Matsumaezuke (squid, soy sauce, sugar, reduced starch syrup,		protein	16.9g		
Kelp, fermented rice seasoning, etc.)		Lipid	2.2g		
Fermented rice seasoning, white soy sauce, sugar, salt, seafood extract		carbohydrate	19.5g		
Sake spirits, seasonings (amino acids, etc.), thickening polysaccharides		Salt equivalent	2.4g		
Sorbitol, acidulant, vitamin B1					
Product Characteristic	s	Use Scenes (Usage • Recipes)			
We abundantly use rare Kazunoko from herring fish sauce produced in-house en kelp and squid flavors. The thick stickin rice.	nhances the sticky	Matsumaezuke is with plenty of kazunoko, so you can enjoy it as it is when you eat.  It blends well with various foods as it is, without any hassle, such as side dishes for white rice and snacks for Sake.			

## **■Product Picture**

