FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Kazunoko Mekabu 100g							
JAN Code	4966197970525	- Package	Materials	Bag: PE, PA Belt: Paper				
Use by date	Freezing 365 days		Size/ nner Capacity	L	Width(cm)	X eight (cm) 16.5	Inner Capacity	
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)	× ^{Width(cm)}	XHeight (cm)	Weight(kg)	
Storage Condition	Frozen	Reference Price			Prices are valid before			
			* 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 egg	Canada, usa	energy	52kcal		
Mekabu		protein	6.5g		
Mountain cliff		Lipid	1.2g		
soy sauce		carbohydrate	3.9g		
Sugar, salt		Salt equivalent	2.5g		
Fermented rice					
Seasonings (amino acids, etc.)					
Sweeteners (stevia, licorice)					
Product Characteristic	s	Use Scenes (Usage •Recipes)			
The crunchy texture of Kazunoko and Y (mountain jellyfish) is intertwined with Mekabu, creating an exquisite texture.	O	Just put it on a plate and it will be a side dish. Together with Sashimi, it goes well with seafood bowls.			

■Product Picture

