FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Roasted chikuwa						
JAN Code		Dooleege	Materials	PP			
Use by date		- Package	e/Inner Capac	Length(cm)	Width(cm)	X eight (cm)	Inner Capacity
	1 year from the date of manufacture			220.0	130.0	25.0	290g
nimum Units of Delive	$20 \times 2 \text{ boxes} \times 1 \text{ sets}$	Packing	Materials	Cardboard box		Volume	20.0
Lead Time	Within 2 weeks after placing an order on arrival at the first arrival in and outside Hokkaido		ze/Gross weig	Length(cm)	× ^{Width(cm)}	★Height (cm)	Weight(kg)
				255.0	365.0	190.0	6.1kg
Storage Condition	Frozen -18 °C or less	ference Pr			Prices are valid before	March 2022	
			varied by terr	ns and conditio	Price in Japanese market	Free	price
Certifications (Products/System)	JFS-B18000061-00						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Pickpocket	America.	energy	160.6kcal		
starch	Japan	protein	10.2g		
Large egg	China	Lipid	5.8g		
Sugar, salt	Japan	carbohydrate	16.9g		
Vegetable oil, lard	Japan	sodium	699mg		
Glucose	Japan	Salt	1.7g		
seasoning	Indonesia				
Agar, powdered	Japan				
Product Characteristic	s	Use Scenes (Usage • Recipes)			
The chikuwa made of minced walleye polla flour to absorb broth better especially when Compared to pure cod meat chikuwa, this he tastier depending on dish types. Minimus the product so as not to stand in the way of product is carefully designed to be enjoyed stew.	n cooked in a stew. nybrid chikuwa may m flavor is added to the broth flavor. The	 As oden (Japanese hotchpotch) ingredients Dip into batter and fry Insert cheese in the hole of chikuwa, dip into batter and fry Battered fry is great as appetizer, lunchbox ingredient, and snack to go with alcohol 			

■Product Picture

