

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Fish paste ball			
JAN Code		Package	Materials	Polyethylene
Use by date	Its best-before date is 11 months when stored frozen at -18°C or below. Consume as soon as possible after thawing.		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)
Minimum Units of Delivery		Packing	Materials	Craft corrugated cardboard
Lead Time			size/Gross weight	Volume
Storage Condition	Frozen	Reference Price		Prices are valid before
Certifications (Products/System)	Food Safety Management JFS-B Compliance Certification (since June 14, 2018)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fish paste of pollack	Made in the United states or in Japan	energy	108.3kcal Par 100g
Potato starch	Japan	protein	11.1g Par 100g
Tapioca starch	Thailand, Vietnam and	Lipid	0.1 Par 100g
Fermented seasoning	Japan	carbohydrate	15.7g Par 100g
Vegetable protein	Japan	Salt equivalent	2.5g Par 100g
Sugar	Japan		
Salt	Japan		
Seasoning (Amino acid)	Indonesia and others		
Seasoning (Amino acid, etc.)	Japan		
Calcium carbonate	Japan		
Powdered soy sauce	Japan		
Adding water	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
It was made with simple seasoning to the fish paste of pollack. Please enjoy it for a variety of dishes with your favorite flavor.		Please use it for boiled dishes, steamed dishes, fried or stir-fried dishes, stewed dishes, etc.	

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>The product contains soybeans as part of its raw materials. The product manufacturing plant produces products containing wheat, eggs, milk ingredients, shrimp, and crabs. The raw material fish used in this product is eating shrimp and crab.</p>
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