

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	naturadistill Narive Japanese Botanical GIN				
JAN Code	4595317280079	Package	Materials	bottle,paper,PE	
Use by date	none		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	Depends on the case	Packing	Materials	DB	Volume 6.0
Lead Time	Depends on the case		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF (Tax included) ¥4,980 *varied by terms and conditions	Prices are valid before	Dec-26
Certifications (Products/System)				Price in Japanese market	¥4,980

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
distilled liquor	japan		

Product Characteristics	Use Scenes (Usage · Recipes)
This craft distilled spirit is made from the fruit of the japanese torreyia tree, a type of conifer, an endemic plant to Japan, and is distilled in small batches at low temperatures to lock in the aroma without using any flavorings, colorings, or artificial additives. With the fruit of japanese torreyia tree as the key botanical, this gin is characterized by its refreshing citrus and forest-like aroma, layered with the scents of Kuromoji, Magnolia salicifolia, Tachibana, and juniper berry.	Enjoy it in a gin and tonic or gin and soda with a meal, at a bar or restaurant, or as a low-alcohol drink to relax before bed.

Product Picture

	<p style="text-align: center;">Allergen (Specific Raw Materials)</p>

■ Company's profile

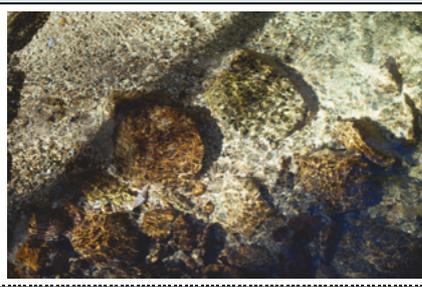
Company's Name		Kokage.Co.Ltd.		
Annual Sales		3.5 million yen (before distillation business started)	Numbers of Employees	
Name of Representative		Sota Oshima		
Messages to Purchasers		Kokage Co., Ltd. was incorporated in December 2022 with the philosophy of "creating regional appeal by utilizing unused resources" and "creating a region where young people can continue to take on challenges." At the distilled spirits business, "naturadistill Kawauchimura Distillery," we create gin that can compete on the world stage, capturing the charm of the land in its aroma and aiming to deliver it from Fukushima to the world.		
Website Address		https://naturadistill.com/		
Company's Address	〒	979-1201	396-2 Kamikawauchi Kawauchi-mura, Futaba-gun, Fukushima-ken	
Factory's Address	〒	same	same	
Name of the Person in Charge		Nao Okada	E-mail Address	info@naturadistill.com
Phone Number		090-3431-1237	Fax Number	none



■ Selling Points of the production process

<ul style="list-style-type: none"> Combining traditional and modern distillation techniques, this spirit is carefully distilled using the pure water of Kawauchi Village and carefully selected ingredients. This delicate process ensures that the natural aroma of the plants is brought out to the fullest. We use vacuum distillation, which allows for an adjustable boiling point between approximately 20 and 78° C. This lower boiling point allows for distillation at lower temperatures, preventing the breakdown of heat-sensitive aromatic components while suppressing off-flavors and bringing out a fruity, light flavor and aroma. Each botanical is distilled individually and then blended together. 	<ul style="list-style-type: none"> A custom-made, Japanese-made stainless steel still capable of both reduced pressure and atmospheric pressure distillation, a rare find even in the world. While it's common to distill several botanicals together, we distill each one individually using the distillation method that's best suited to each botanical, then blend them together to maximize their aroma.
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Pictures

		
Custom-made vacuum still	Each botanical is distilled separately and then blended later.	using the rich groundwater that is a blessing from Kawauchi Village.

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Raw materials are visually inspected when washed or soaked in alcohol to ensure there are no foreign objects mixed in. When transporting in tanks, filters are inserted to prevent the inclusion of foreign objects			
Hygiene Management	Production Process	All botanicals are visually inspected upon receipt. The alcohol content is measured before bottling. After filling, all bottles are checked to ensure there are no floating particles in the liquid and no cracks in the bottle.			
	Employees	Thorough hand washing upon entering the workplace. Thorough changing of footwear in the changing room. Establishment of a hygiene management manual.			
	Facilities and Equipments	Tanks and distillers are cleaned after each use. Thorough cleaning is carried out after work is completed.			
Emergency Response	The Contact Points	The person in charge	Sota Oshima	Phone number	090-6152-0890
	Documentation				