

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Barrel-Aged Miso							
JAN Code	4573263083029	Package	Materials	Bag: plastic				
Use by date	365 days		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity	
				19cm	14cm	5cm	1kg	
Minimum Units of Delivery	1 case	Packing	Materials	cardboard		Volume	10.0	
Lead Time	2 week (to Japanese port)		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)	
				20.5cn	27cm	24.5cm	12kg	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen	Reference Price	☒ FOB☐ CIF 520 yen *varied by terms and conditions		Prices are valid before	Oct-25		
					Price in Japanese market	650 yen		
Certifications (Products/System)	no special instruction							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
soya bean	America	Calories	220kcal per 100g
salt	Japan (Kagawa Prefecture)	Protein	16.9g per 100g
		Fat	8.1g per 100g
		Carbohydrates	19.9g per 100g
		Salt Equivalent	10.2g per 100g
		This displayed value is a guideline.	
Product Characteristics		Use Scenes (Usage・Recipes)	
Made with high-quality soybeans, this soybean miso has been carefully aged and fermented in wooden barrels for over a year and a half. This miso is free from any additives such as chemical seasonings and preservatives, offering the authentic taste of miso itself. The bag of miso may expand, but this is due to the activity of live yeast inside the bag, which produces carbon dioxide. This phenomenon does not affect the quality of the miso. In fact, the expansion is evidence that the miso is alive. If the bag appears inflated, please puncture a small hole to release the gas.		Mackerel Simmered in "Barrel-Aged Miso" Ingredients(for 4 servings) ・ 4 slices of mackerel ・ 1 slice of ginger ・ 4 tablespoons of Barrel-Aged Miso ・ 100cc mirin ・ 50cc sake ・ 3 tablespoons of sugar Directions 1. Blanch the fish slices by pouring boiling water over them to remove any fishy smell.2. In a frying pan, add the Barrel-Aged Miso, mirin, sake, and sugar. Once the miso starts to melt, add the ginger cut into julienne strips.3. Bring to a boil, then add the mackerel and simmer on medium heat until the liquid is reduced to less than one-third.4. Spoon the simmering liquid over the mackerel while cooking for about 10 minutes, and it's ready to serve.	

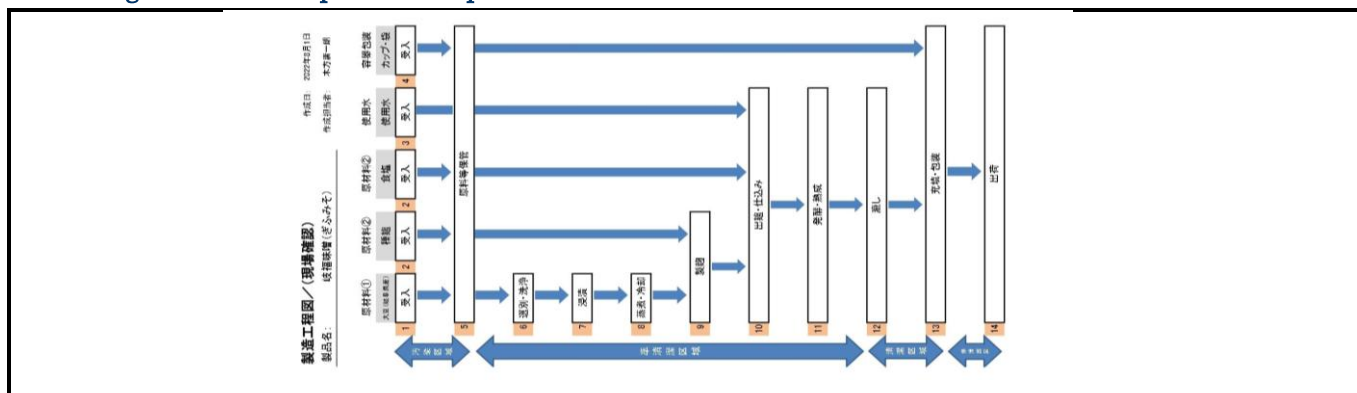
Product Picture

	
	Allergen (Specific Raw Materials)
	soya bean

■ Company`s profile

Company`s Name		Imokei Co., Ltd.		
Annual Sales		96 million yen (FY2024)	Numbers of Employees	12 people (2024)
Name of Representative		Yoichiro kiho		
Messages to Purchasers		Imokei has been manufacturing and selling bean miso and tamari soy sauce in Imojima, Gifu City, for over 140 years since its founding in 1877 (Meiji 10). This achievement is entirely due to the warm support and patronage from all of you, for which we are sincerely grateful. Moreover, to repay and pass forward this kindness, we are committed to continuing to produce bean miso and tamari soy sauce that are beloved by the local community and rooted in Gifu, with our entire company working tirelessly as one.		
Website Address		http://imokei.co.jp		
Company`s Address	〒	500-8234	2-2-22 Imojima, Gifu City, Gifu Prefecture, Japan	
Factory`s Address	〒	500-8234	2-2-22 Imojima, Gifu City, Gifu Prefecture, Japan	
Name of the Person in Charge		Yoichiro kiho	E-mail Address	imokei@ccom.or.jp
Phone Number		+81-58-245-1217	Fax Number	+81-58-247-5015

■ Selling Points of the production process



Pictures

		
Factory exterior	Brewery	filling room

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection)			
Hygiene Management	Prodction Process	"Implement hygiene management incorporating the principles of HACCP."			
	Employees	"Implement hygiene management incorporating the principles of HACCP."			
	Facilities and Equipments	"Implement hygiene management incorporating the principles of HACCP."			
Emergency Response	The Contact Points	The person in charge	Yoichiro kiho	Phone number	+81-90-6528-7308
	Documentation	"Implement hygiene management incorporating the principles of HACCP." PL insurance enrollment			