

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Yuzu miso									
JAN Code	4573263086099		Package	Materials	Bag: PE, PA Cap: PE Label: Paper					
Use by date	365 days			Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity		
					16cm	10cm	5cm	200g		
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)		
					16cn	25cm	16cm	4kg		
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen		Reference Price	☒ FOB☐ CIF 420 yen *varied by terms and conditions		Prices are valid before	Oct-25			
				Price in Japanese market	525 yen					
Certifications (Products/System)	no special instruction									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
miso	Japan (Gifu Prefecture)	Calories	241kcal per 100g
sugar	Japan and others	Protein	4.2g per 100g
sweet sake (mirin)	Japan	Fat	2.9g per 100g
synthetic sake	Japan	Carbohydrates	44.9g per 100g
Yuzu puree	Japan	Salt Equivalent	3.0g per 100g
			This displayed value is a guideline.
Product Characteristics		Use Scenes (Usage・Recipes)	
We use Gifu Miso, a product made from miso using soybeans grown in Gifu Prefecture and domestic yuzu. This miso sauce is free from any chemical seasonings, preservatives, or other additives. The refreshing taste and aroma of yuzu make it a perfect complement to dishes like oden and warm vegetables.		Yuzu Miso Onigiri Ingredients(for 3 servings) ・300g warm rice・2 tablespoons ground sesame seeds・1 tablespoon sesame oil・4 tablespoons yuzu miso Directions 1. Mix the yuzu miso and ground sesame seeds into the warm rice thoroughly. 2. Wrap the mixture with plastic wrap and shape it. 3. Heat sesame oil in a frying pan and cook until slightly browned. For a variation suitable for children, you can also add cheese or nuts.	

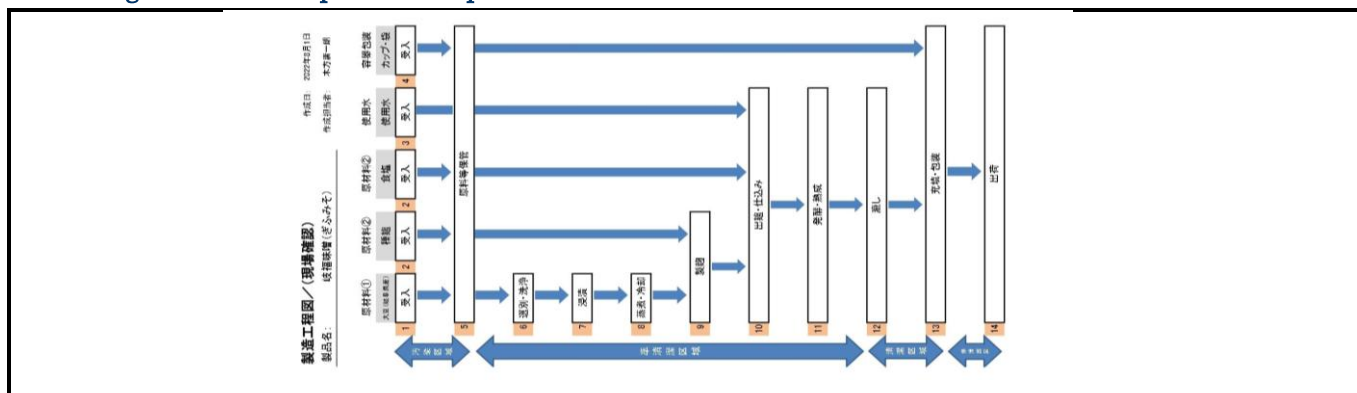
Product Picture

	名称 みそ加工品 原材料名 味噌 (国内製造) (大豆を含む) 砂糖、みりん、合成清酒、ゆずピューレ 内容量 200グラム 賞味期限 直射日光、高温多湿を避けて保存 保存方法 株式会社 芋慶 岐阜市芋島2丁目2番22号 (058) 245-1217 開封後は冷蔵庫に保存し、お早めにお召し上がり下さい。 栄養成分表示 (100g 当たり) / 熱量 241kcal、たんぱく質 4.2g、脂質 2.9g、 炭水化物 44.9g、食塩相当量 3.0g (推定値) 4 573263 086099 FSC 森林認証 プラ プラ
	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			