

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Sudachi Miso Dressing							
JAN Code	4573263086068	Package	Materials	Container: Glass Bottle Cap: PE				
Use by date	270 days		Size/Inner Capacity	Length(cm)×	Width(cm)	Height (cm)	Inner Capacity	
				5.5cm	5.5cm	15.5cm	150ml	
Minimum Units of Delivery	1 case	Packing	Materials	cardboard		Volume	24.0	
Lead Time	1 week (to Japanese port)		size/Gross weight	Length(cm) ×	Width(cm)	Height (cm)	Weight(kg)	
				27.0cn	40.0cm	22.0cm	9.0kg	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen	Reference Price	☒ FOB☐ CIF 430 yen *varied by terms and conditions		Prices are valid before	Dec-25		
					Price in Japanese market	480 yen		
Certifications (Products/System)	no special instruction							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Miso	Japan	Calories	181kcal per 100g
Sudachi Juice	Japan (Tokushima)	Protein	2.2g per 100g
Reduced Starch Syrup	Japan	Fat	6.3g per 100g
Brewed Vinegar	Japan	Carbohydrates	30.6g per 100g
Sugar	Japan and others	Salt Equivalent	2.3g per 100g
Mirin	Japan		This displayed value is a guideline.
Vegetable Oil	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
We use sudachi from Tokushima Prefecture. The rich aroma of sudachi combined with the deep flavor of miso makes it perfect not only for salads, but also as a dipping sauce for gyoza, fish meunière, and hot pot dishes. Gifu Miso is also used in this product.		Chilled Bukkake Udon <Ingredients> (Serves 1) 4 tbsp grated daikon, 1 serving frozen udon, 1 lettuce leaf, 3 cherry tomatoes, 2 tbsp sudachi dressing, 2 tbsp mentsuyu (Ajikko) <Instructions> 1. Mix sudachi dressing and Ajikko mentsuyu. 2. Heat the frozen udon according to the package, then rinse with cold water and drain well. 3. Place the udon in a bowl, top with lettuce, cherry tomatoes, and grated daikon. Pour the sauce over and serve.	

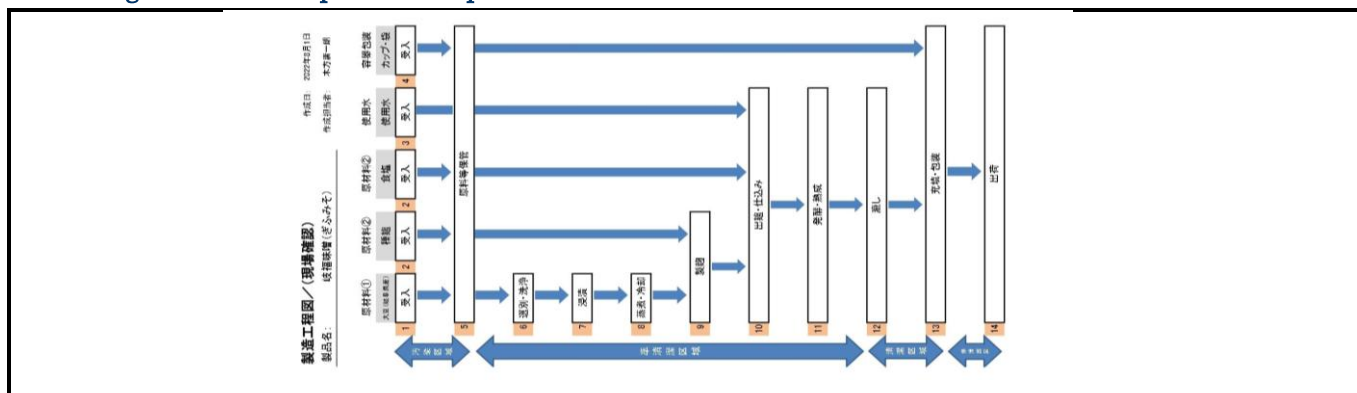
Product Picture

	名称 分離液状ドレッシング 原材料名 味噌 (国内製造) (大豆を含む)、 すだち果汁、還元水飴、醸造酢、砂糖、 みりん、植物油 内容量 150 ミリリットル 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 製造者 岐阜市芋島 2 丁目 2 番 22 号 (058) 245-1217 開栓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 181kcal、たんぱく質 2.2g、脂質 6.3g、 炭水化物 30.6g、食塩相当量 2.3g (推定値)  4 573263 086068  
	Allergen (Specific Raw Materials)
	soybeans

■ 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			