

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Kibiki Tamari (Tamari soy sauce)							
JAN Code	4573263080028	Package	Materials	Bottle: PET Cap: PP Inner stopper: PE				
Use by date	540 days		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity	
				8cm	8cm	27cm	1L	
Minimum Units of Delivery	1 case	Packing	Materials	cardboard		Volume	6.0	
Lead Time	2 week (to Japanese port)		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)	
				16.5cn	25cm	27.5cm	7.5kg	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen	Reference Price	☒ FOB☐ CIF 560 yen *varied by terms and conditions		Prices are valid before	Oct-25		
					Price in Japanese market	700 yen		
Certifications (Products/System)	Soy sauce JAS certified factory							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Defatted processed soybeans	Made in America or India	Calories	88kcal per 100g
salt	Japan	Protein	12.4g per 100g
wheat	Japan	Fat	0.3g per 100g
Seasonings (amino acids, etc.)	Vietnam	Carbohydrates	8.9g per 100g
Sweetener (licorice)	Japan	Salt Equivalent	14.0g per 100g
Vitamin B1	Japan		This displayed value is a guideline.
Product Characteristics		Use Scenes (Usage・Recipes)	
Tamari soy sauce, a specialty of the Tokai region, is our top recommendation among Imo Kei's tamari soy sauces. Instead of being pressed, this soy sauce is collected from the vats where it has been allowed to accumulate. It has been carefully aged and fermented for over a year and a half, resulting in a soy sauce with a rich umami flavor.		Sanma Kabayaki Donburi (Grilled Sanma Bowl) <Ingredients> (For 2 servings) *Sugar: 40g *Sake: 50cc *Mirin: 50cc *Kibiki Tamari: 50cc *Sanma (Pacific Saury), gutted and opened: 3 pieces* Cornstarch, salad oil: as needed <Instructions> 1. Place 40g of sugar into a frying pan. 2. Add sake and heat over medium-low heat until it simmers slightly to evaporate the alcohol. Then, add mirin and continue heating and stirring on low heat for about 3 minutes until the sugar dissolves. 3. Add Kibiki Tamari and heat on the lowest setting for about 5 minutes. *Letting it rest for half a day will enhance the flavor. 4. Cut the opened sanma into halves and lightly coat with cornstarch. 5. Heat salad oil in a frying pan, add the sanma starting with the skin side down, and fry both sides until the skin is crisply charred. Then, transfer to a plate. 6. Before eating, quickly dip the sanma in the reheated sauce and place it on a bowl of rice. Adding Japanese pepper, myoga, or green onions can enhance the flavor. For children, topping with shredded egg omelet might be delightful.	

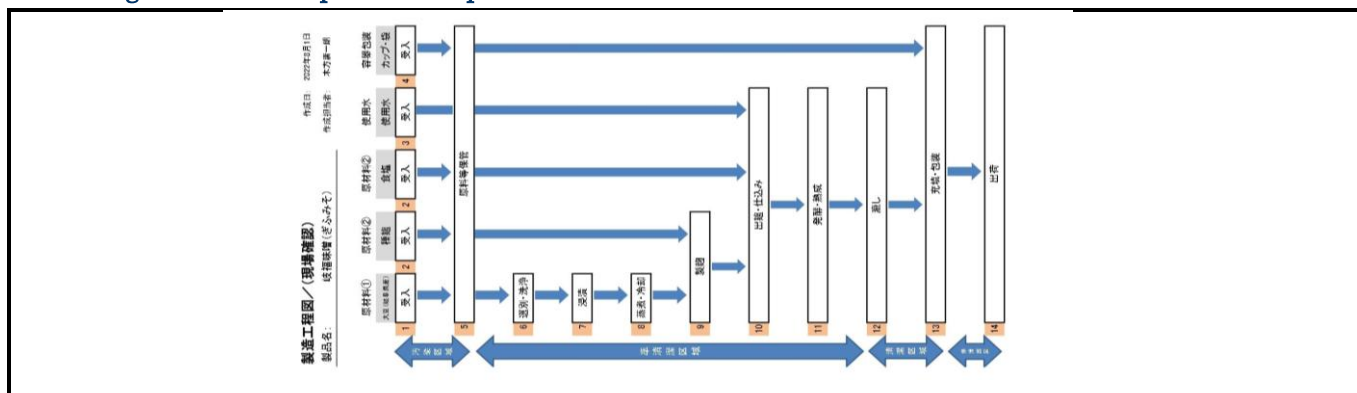
Product Picture

		名称 たまりしょうゆ(本醸造) 原材料名 脱脂加工大豆(アメリカ製造又はインド製造)、食塩、小麦 / 調味料(アミノ酸等)、甘味料(甘草)、ビタミンB1 内容量 1リットル 賞味期限 保存方法 直射日光、高温多湿を避けて保存 製造者 株式会社 芋慶 岐阜県岐阜市芋慶2丁目2番22号 TEL(058)245-1217 ※脱脂加工大豆の製造地は、今年度の使用実績順。 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 88kcal たんぱく質 12.4g 脂質 0.3g 炭水化物 8.9g 食塩相当量 14.0g この表示値は、目安です。
		キャップ・PP 中栓: PE
	Allergen (Specific Raw Materials) soybeans, wheat	

■ 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			