

FOOD
COMMUNICATION
PROJECT

Name of Product	Ajikko (Dashi-infused Soy Sauce)									
JAN Code	4573263080059		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 800 yen *varied by terms and conditions			Prices are valid before	Oct-25		
						Price in Japanese market	1,000 yen			
Certifications (Products/System)	no special instruction									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
soy sauce	Japan (Gifu Prefecture)	Calories	76kcal per 100g
sugar	Japan and others	Protein	6.3g per 100g
isomerized sugar	Japan	Fat	0.0g per 100g
fermented rice seasoning	Japan	Carbohydrates	12.8g per 100g
Sababushi	Japan	Salt Equivalent	10.8g per 100g
Alcohol	Japan		This displayed value is a guideline.
Seasonings (amino acids, etc.)	Japan and others		
liquid	Japan and others		
Product Characteristics		Use Scenes (Usage・Recipes)	
This product is a concentrated sauce with added dashi. The dashi is sourced and produced in our own factory, ensuring each batch offers a rich flavor with deep umami. It can be used as a dipping sauce for noodles such as udon and soba, as well as for dishes like kenchin soup and ohitashi.		Zaru Soba Dipping Sauce <Ingredients> (Serves 4) ・ Ajitsuke (seasoned soy sauce): 100cc ・ Water: 500cc <Instructions> Bring water to a boil, add the ajitsuke, let it come to a boil again, then let it cool down. Once cooled, it's ready to use.	

The image is a composite of two parts. On the left is a photograph of a 1-liter plastic bottle of Asahi Soy Sauce. The bottle is dark with a red cap and a white label featuring the Asahi logo and Japanese text. On the right is a detailed view of the product label, which contains the following information:

- 名称** つゆ(希釈用)
- 原材料名** しょうゆ(国内製造)、砂糖、異性化糖、米発酵調味料、さばだし/酒糟、調味料(アミノ酸等)、くんぼ(一部に大豆・小麦 乳成分を含む)
- 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
- 岐阜県岐阜市芋島2丁目2番22号
- TEL(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。
- A recycling symbol with the number 1 and the text **PET** ボトル
- キャップ:PP 中栓:PE
- A barcode with the number 4 573263 080059
- 栄養成分表示(100g当たり)**

熱量	76kcal
たんぱく質	6.3g
脂質	0.0g
炭水化物	12.8g
食塩相当量	10.8g
- この表示値は、目安です。

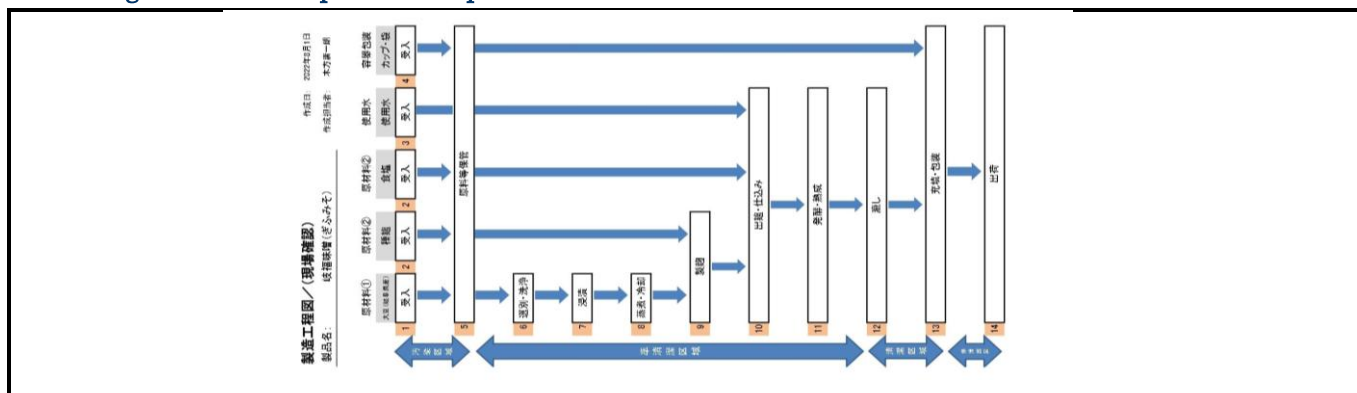
Below the label information, there is a black banner with the text **Allergen (Specific Raw Materials)**. At the bottom of the image, the text **Soybean, wheat, milk ingredients** is displayed.

■ 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			