

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product		Udo Peanut Traditional Liquor				
JAN Code		Package	Materials	PET Bottle, Plastic Cap, PP Label		
Use by date	1 year from the date of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			7.5	7.5	25.0	750ml
Minimum Units of Delivery	10 pallets (540~630 boxes)	Packing	Materials	Corrugated cardboard	Volume	20 bottles
Lead Time	3~4 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
			39.0	32.0	28.0	16.4
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF ¥104 / per bottle	Prices are valid before	2026-05-31	
			*varied by terms and conditions	Price in Japanese market	Currently not for sale in Japan	
Certifications (Products/System)	ISO22000, FSSC22000					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Water	South Korea	Calories	19.50 kcal
Starch Syrup		Carbohydrate	3.68 g
Rice	South Korea	Sugars	2.12 g
Peanut Powder	South Korea	Dietary Fiber	0.00 g
Herb Flavor		Protein	0.97 g
Roasted Bean Flavor		Total Fat	0.10 g
Enzyme		Saturated Fat	0.07 g
Gardenia Yellow		Trans Fat	0.00 g
Koji		Cholesterol	0.00 mg
Acesulfame-K		Sodium	18.10 mg
Aspartame		Vitamin D	0.55 µg
Dry Yeast		Calcium	3.14 mg
Lactic Acid		Iron	0.06 mg
		Potassium	5.21 mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Pristine Ingredients: Crafted with clean water and premium rice from the nature-rich region of Cheongju. Specialty Peanuts: Features Udo peanuts, uniquely nurtured by Jeju's volcanic soil and refreshing sea breeze. Distinctive Flavor: A perfect harmony of deep nuttiness and natural sweetness from high-quality traditional brewing.		Casual gatherings, Home parties, Pairing with spicy or savory food, Welcome drinks, Dessert wine, Gifts.	

Product Picture

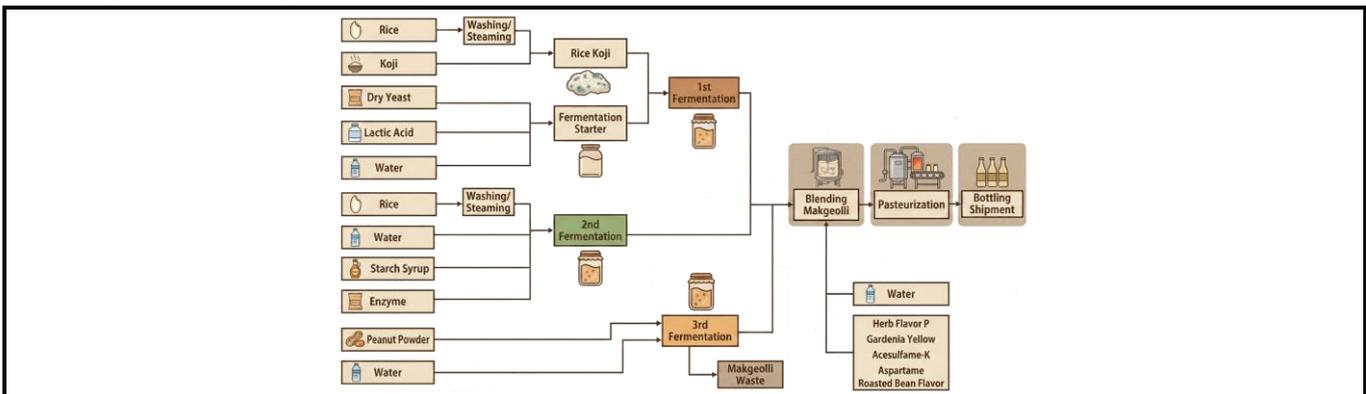
	<ul style="list-style-type: none"> • Peanut • Aspartame (Contains phenylalanine)
Allergen (Specific Raw Materials)	
This product contains peanuts and is manufactured in a facility that also processes wheat and soybeans. This product contains peanuts and is manufactured in a facility that also processes wheat and soy.	

■ Company's profile

Company's Name		Sejong Brewery Co., Ltd.		
Annual Sales		more than three million dollars	Numbers of Employees	15
Name of Representative		Kyung Giho		
Messages to Purchasers		We are dedicated to sharing the authentic taste of Korean tradition with the world. By combining high-quality ingredients with rigorous scientific standards, we ensure constant innovation and a refined quality that appeals to global consumers.		
Website Address		https://www.joensulsj.co.kr:5009/eng/		
Company's Address	〒 28353	5-2, Sacheon-ro 18beon-gil, Cheongwon-gu, Cheongju-si, Chungcheongbuk-do, Republic of Korea		
Factory's Address	〒 28353	5-2, Sacheon-ro 18beon-gil, Cheongwon-gu, Cheongju-si, Chungcheongbuk-do, Republic of Korea		
Name of the Person in Charge	Kim Taeju		E-mail Address	kkhoss@hanmail.net
Phone Number	+82-10-2696-8027		Fax Number	+82-43-218-4725



■ Selling Points of the production process



Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) water quality testing, methanol-level testing			
Hygiene Management	Production Process	Managed under ISO 22000 and FSSC 22000 certified food safety management systems to ensure international standards of quality control.			
	Employees	Regular hygiene training, Work uniforms and hygiene caps, Hand sanitization			
	Facilities and Equipments	Daily cleaning and sanitization of equipment after work, Regular equipment inspection and preventive maintenance			
Emergency Response	The Contact Points	The person in charge	Kim Taeju	Phone number	82-10-2696-8027
	Documentation	Product recalls and corrective measures will be promptly executed according to our food safety management protocol if any non-conformity occurs.			