

FCP Format for Exhibition and Business Meeting

Product data as of

FOOD
COMMUNICATION
PROJECT

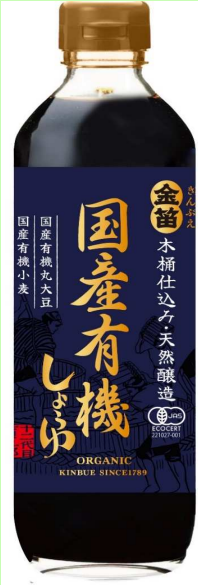
Product data for export in 2017

Product profile/Terms and conditions on trade

Name of product	Organic Soy Sauce				
Availability (Best season for the product)	All Year Round ()	Best before date / Use by date	Best before date	730days	Use by date
Origin	Japan		Delivery lead time		
Net volume	600ml		Storage condition	☒ Normal temperature ☐ Freezing ☐ Chilled ☐ Refrigeration ☐ Other ()	
Quantity per case	12		JAN code	4977229100407	
Maximum/Minimum number of cases for a delivery	Maximum	Minimum	Reference price	☐ FOB(Free on Board) ☐ CIF(Cost Insurance and Freight)	
Size / Gross weight	Length(cm)	Width(cm)	Height(cm)	Weight(kg)	Prices are valid before
Materials of package	A glass bottle, PE, Dandelion		Price in Japanese market	Tax excluded	¥1,550
Ingredients and additives, and the origins	Soy (Japan), Wheat (Japan), Salt (Mexico)				
Nutrition fact	per 100ml Energy 77kcal Protein 9.3g , (Total) Fat 0.2g , Carbohydrate 9.4g , Sodium 16.5g				
Certifications (on products and manufacturing)	Organic JAS,FSSC22000 (FSSC22000 Ver. 5.1 (ISO22000:2018,ISO/TS22002-1:2009,FSSC22000 Additional Requirements Ver.5.1)),Saitama(Sainikuni) HACCP				

Target customer	☒ Restaurants ☒ Delicatessen ☒ Distributer ☒ Manufacturer ☒ Supermarkets ☒ Department stores ☐ Other retailers ☒ Hotels and amusement facilities Other information : target country and region _____
How to use	It has a very mild taste and can be used with any dish. It goes especially well with white fish dishes, giving them a very nice flavor. It can also be used as a dipping sauce or dipping sauce, without killing the flavor of the ingredients.
Product features	Organic Soy Sauce is made from organic soybeans from Japan and organic wheat from Japan, and is slowly fermented and aged in large cedar-wood barrel. Enjoy the rich aroma and complex flavor that only natural brewing can provide.

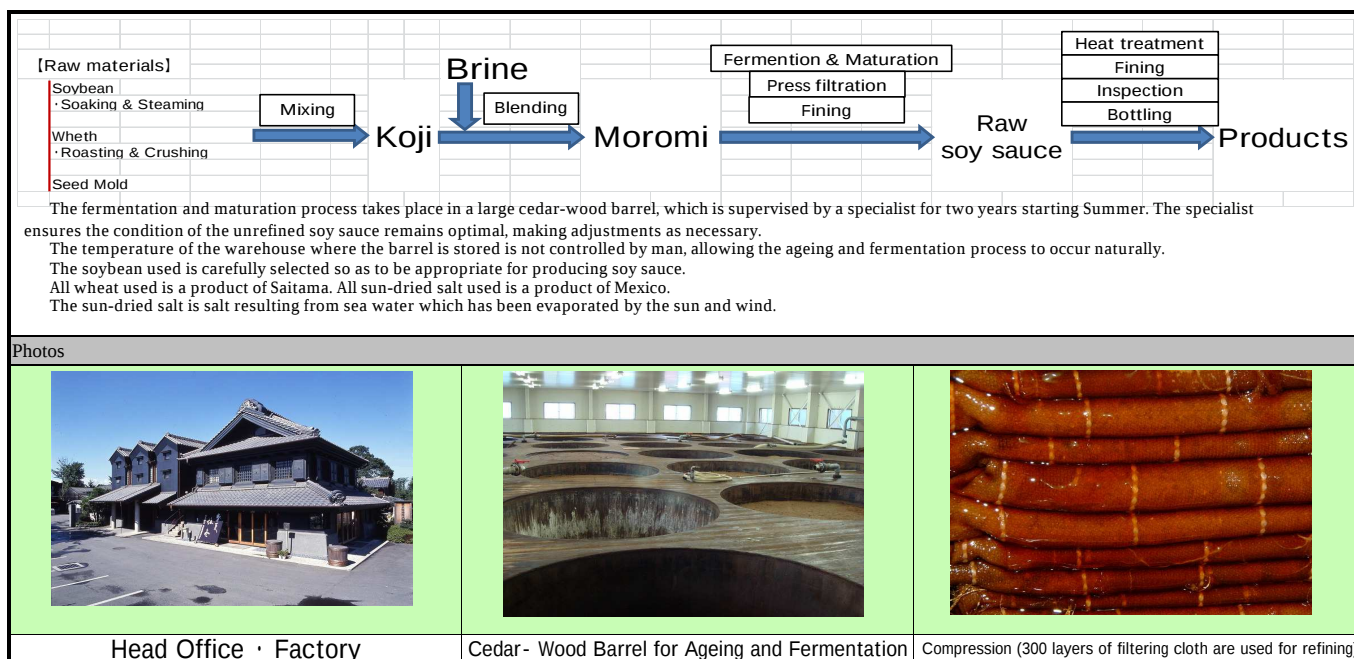
Photos of the product

	名 称 : 有機こいくちしょうゆ(本醸造) 原材料名 : 有機大豆(国産)、有機小麦(国産)、食塩 内 容 量 : 600ml 賞味期限 : 欄外下部に記載 保存方法 : 直射日光を避け常温で保存 製 造 者 : 笛木醤油株式会社 埼玉県比企郡川島町上伊草660 TEL:049(297)0041 ホームページ:https://kinbue.jp
Allergen labeling (Specific raw materials)	
wheat,soy been	

■ Company profile

Company name		FUEKI SHOYU BREWING Co.,Ltd	
Annual sales		Number of employees	48
Name of representative		KICHIGORO FUEKI	
Messages to purchasers			
Since its foundation in 1789, FUEKISHOUYU has continued to preserve its traditional brewing methods for over 200 years. The carefully selected whole soybeans, wheat and sun-dried salt are placed in a large cedar-wood barrel and left to naturally ferment and age over time. Organic JAS certified factory, FSSC 22000 certified (soy sauce production)			
Website address		http://kinbue.jp/en	
Company address	Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan
Factory address	Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan
Name of the person in charge		MASUMI NAKAZATO	E-mail address eigy@kinbue.jp
Phone number		+81-49-297-0041	Fax number +81-49-297-5978

■ Selling points of the production process



■ Information of quality assurance

Product inspection	☒ Yes ☐ No	Physical and chemical tests (Based on soy sauce inspection method)			
Hygiene management	Production process	Voluntary inspection of general bacteria and yeast (If necessary)			
	Employees	Monthly health check & report			
	Facilities and equipments	Site annual inspection by the health center			
Emergency response	Contact points	Name of the person and job title, or the department in charge	HIRONORI OKU Factory Manager	Phone number	+81-49-297-41
	Documentation	Quality control records			