

# FCP Exhibition/Business Negotiation Sheet



## Product Profile / Terms and Conditions

<b>Name of Product</b>	Black soybean tea (Tea bag) 3g 12P			
<b>JAN Code</b>	4901787182049	<b>Package</b>	Materials	PE , PET
<b>Best before date</b>	24 month		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)    Net Weight(g) 4.0                      12.0                      19.0                      42.1
<b>Minimum Units of Delivery</b>	30 CTN (900 pce)	<b>Packing</b>	Materials	Carton                      Volume (m <sup>3</sup> )                      0.019
<b>Lead Time</b>	30 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)    Weight(kg) 32.5                      22.0                      25.0                      1.6
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Tempreture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Referenc e Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF HAKATA Port	Prices are valid before                      31-Dec-24
			* varied by terms and conditions	Price in Japanese market
<b>Certifications (Products/System)</b>	HACCP (Barley tea)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Black soybean	JAPAN	Energy	0kcal
		Protein	0g
		Total Fat	0g
		Saturated Fat	0g
		Trans Fat	0g
		Carbohydrate	0.1g
		Sugars	0g
		Sodium	0mg
		Caffeine	0g
Product Characteristics		Use Scenes (Usage · Recipes)	
This Black soybean tea is made for personal bottles. This Black soybean tea made from 100% Japanese Black soybean. This Black soybean tea has distinctive and delicious taste and aroma. Black soybean tea has no calorie and no caffeine.		Put one tea bag in a bottle. Fill the bottle with 300 - 350ml (12oz) of hot water. Stir gently. After 10 minutes, tea is ready. Remove the tea bag before drinking.	

## Product Picture

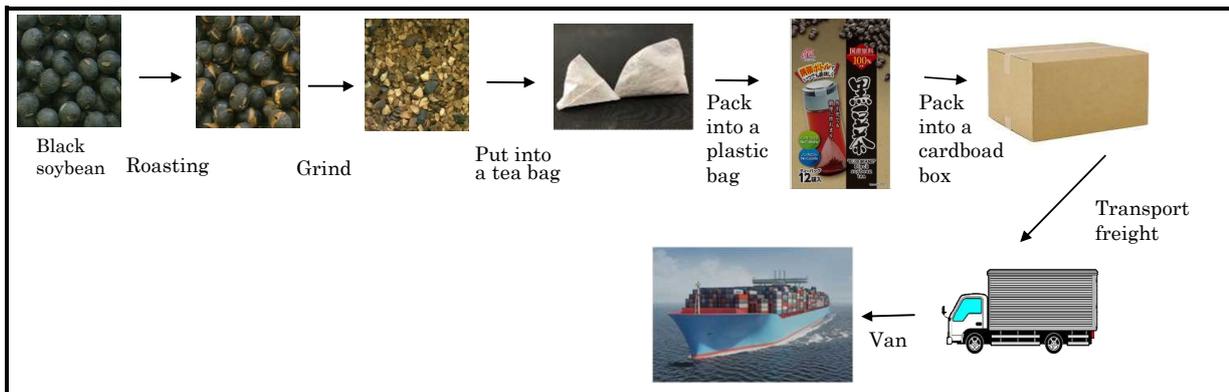
	<b>Name</b> Black soybean tea (Tea bag)												
	<b>Material name</b> Black soybean												
<b>Content</b> 36g (3g x 12packs)	<table border="1"> <tr><td>名 称</td><td>黒豆茶(ティーバッグ)</td></tr> <tr><td>原 材 料 名</td><td>黒大豆(国産:遺伝子組換えでない)</td></tr> <tr><td>内 容 量</td><td>36g(3g×12袋)</td></tr> <tr><td>賞 味 期 限</td><td>枠外下部に記載</td></tr> <tr><td>保 存 方 法</td><td>直射日光、高温多湿を避けて常温で保存してください。</td></tr> <tr><td>製 造 者</td><td>三栄興産株式会社 佐賀県唐津市相知町相知2635番地1</td></tr> </table>	名 称	黒豆茶(ティーバッグ)	原 材 料 名	黒大豆(国産:遺伝子組換えでない)	内 容 量	36g(3g×12袋)	賞 味 期 限	枠外下部に記載	保 存 方 法	直射日光、高温多湿を避けて常温で保存してください。	製 造 者	三栄興産株式会社 佐賀県唐津市相知町相知2635番地1
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<b>Preserving method</b> Avoid direct sun light, high temperature and humid.	<b>Allergen (Specific Raw Materials)</b>  Black soybean												

## ■ Company's profile

<b>Company's Name</b>		Sanei Kosan Co., Ltd.			
<b>Annual Sales</b>		JPY 400 million / 2022		<b>Numbers of Employees</b>	
<b>Name of Representative</b>		<b>President / Tetsuya Ogata</b>			
<b>Messages to Purchasers</b>		<p>Sanei Kosan Co. Ltd started its business as a barley roasting factory in 1965.          Besides our flagship product, barley tea, we also offer Genmai-cha, herbal tea, oolong tea, and so on.          With our products, we support your healthy life.          We always make further efforts to improve our products and services.</p>			
<b>Website Address</b>		http://www.skk-sanei.co.jp/			
<b>Company's Address</b>		〒 849-3201		2635-1 Ouchi Ouchi Town Karatsu City SAGA Pref. JAPAN	
<b>Factory's Address</b>		〒 849-3201		2635-1 Ouchi Ouchi Town Karatsu City SAGA Pref. JAPAN	
<b>Name of the Person in Charge</b>		Tetsuya Ogata		<b>E-mail Address</b>	
<b>Phone Number</b>		+81-955-62-2824		<b>Fax Number</b>	
				eigyoun@skk-sanei.co.jp	
				+81-955-62-2825	



## ■ Selling Points of the production process



### Pictures

Black soybean tea (before grind)	Roaster	Personal bottles

## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<b>(If yes, please provide additional information about inspection)</b> Visual inspection, tasting, smell check, metal			
<b>Hygiene Management</b>	<b>Production Process</b>	Production process management is HACCP certified.			
	<b>Employees</b>	Employees are committed to personal development by following Haccp guideline.			
	<b>Facilities and Equipments</b>	Production equipment: Regular maintenance Protect against insects and rats by maintenance agency.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Tetsuya Ogata	<b>Phone number</b>	+81-955-62-2824
	<b>Documentation</b>	Documentation follows HACCP guideline.			