

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Gyoumuyo hacchomiso							
JAN Code	4901011081902	Package	Materials					
Use by date	1 year		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity	
				30.0	130.0	180.0	1 kg	
Minimum Units of Delivery	MOQ30	Packing	Materials	DB		Volume	11.0	
Lead Time	D14		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)	
				24.0	27.5	18.5	11.0	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen	Reference Price	☐ FOB ☐ CIF *varied by terms and conditions		Prices are valid before			
					Price in Japanese market	420 yen		
Certifications (Products/System)	FSSC22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
soybeans	U.S or Canadian		
salt			
alcohol			
Product Characteristics		Use Scenes (Usage・Recipes)	
Hatcho miso is a Hatcho miso that meets the standards of the Geographical Indications (GI) protection system. It can be used not only for Nagoya-meshi, but also as a substitute for Chinese seasoning bean paste, to reduce the cost of stewing by adding it (reduction of stewing time), or to raise the outline by raising the milkiness of the product.		To produce miso flavor: When you want to produce “miso-flavored” food products. Cost reduction: Because it is a food flavor enhancer with a strong umami richness, its addition raises the outline of the product. It imparts a deep richness reminiscent of chocolate, coffee, etc. Hatcho miso can be used for this purpose.	

■ Product Picture

	Allergen (Specific Raw Materials) soybeans

■ Company`s profile

Company`s Name		ICHIBIKI Co.,Ltd.			
Annual Sales		26,5 billion yen (March 2024)		Numbers of Employees	600 (230 full-time employees)
Name of Representative		Takuya Nakamura			
Messages to Purchasers		Founded in 1772 in Aichi Prefecture, our company started brewing soybean miso and tamari soy sauce, representative products of the Tokai region` s food culture. We offer a wide range of products such as boiled soybeans, hot pot soups, and retort pouch meals, all making use of our primary ingredient, soybeans. In recent years, we have also been working on using the unique lactic acid bacteria discovered in our miso brewery. For over 250 years since our founding, we have continued to evolve by combining traditional brewing techniques with cutting-edge technologies that meet the changing needs of the times. Our company name "Ichibiki" comes from the kanji character "一 (ichi)," used as the cargo mark on soybeans that we purchased during the Meiji era (1868 - 1912) and Taisho era (1912 - 1926). Our ability to select high-quality soybeans earned us a strong reputation, and over time, we came to be known as "Ichibiki." In order to live up to our company name, which has become a symbol of quality, we will continue to pursue delicious products and strive to create products that are valuable to our customers.			
Website Address		https://www.ichibiki.co.jp/global/			
Company`s Address	〒	456-0018 1-11-6, Shin-Ogashira, Atsuta-ku, Nagoya City			
Factory`s Address	〒				
Name of the Person in Charge		Norikazu Umeda		E-mail Address	umeda-norikazu@ichibiki.co.jp
Phone Number		052-671-5575		Fax Number	052-671-3247

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	☒ Yes	(If yes, please provide additional information about inspection)			
		N			
Hygine Management	Prodction Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Ichibiki Customer Center	Phone number	0120-35-3230
	Documentation		PL insurance		