# FCP Format for Exhibition and Business Meeting

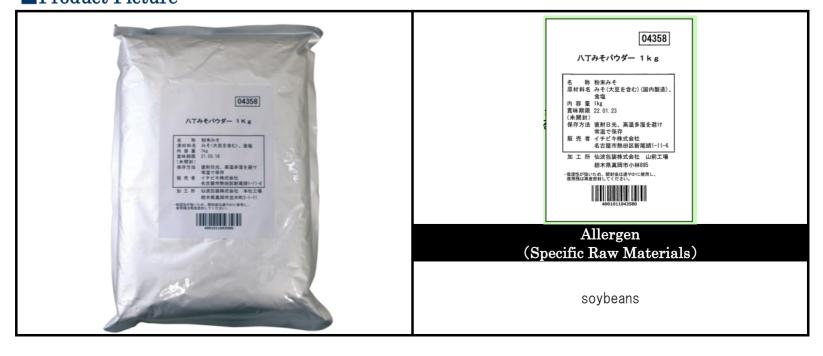


#### ■ Product Profile / Terms and Conditions

Name of Product	Haccho miso powder								
JAN Code	4901011043580								
Use by date	1.5 years	Package	Size/Inner Length(cm) × Width(cm) × Height (cm)		Inner Capacity				
Ose by date	1.0 years		Capacity	3.5	22.0	33.0	$1 \mathrm{~kg}$		
Minimum Units of Delivery	MOQ30	Packing	Materials	DB		Volume	10.0		
Lead Time	D14		size/Gross weight	Length(cm)	≺ Width(cm) ≻	K Height (cm)	Weight(kg)		
Lead Time	D14			33.0	42.0	23.5	10.8		
Store or Constition	✓ Normal Tempreture ☐ Refrigeratino	Referenc	□ ГОВ □	CIF	Prices are valid before				
Storage Condition	Frozen	e Price	*varied by term	ns and conditions	Price in Japanese market	2,000	) yen		
Certifications (Products/System)	GAP, FSSC22000								

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)	
miso	manufactured in Japan		(Bg. A catolies/100g)	
salt				
Product Characteristic	cs	Use Scenes (Usage ·Recipes)		
Miso powder made from 100% Hatcho Food-derived flavor enhancer made fr Aromatic flavor can be added by s Highly processable and versatile becau- form.	om salt and miso spray-drying.	When you want to produce "miso-flavored" food by mixing it with ingredients that do not like moisture.  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 or coffee.  Hatcho miso can be used for this purpose.  Quality enhancers: coloring, flavoring, etc.		

#### **■**Product Picture



## ■ Company`s profile

Company`s Nam	ıe	ICHIBIKI Co.,Ltd.							
Annual Sales	26.5 billion yen (March 2024) Numbers of Employees		600 (230 full-time employees)						
Name of Representative		Ta	kuya Nakamı						
Messages to Purchasers		representative products of the Tok soybeans, hot pot soups, and retor years, we have also been working over 250 years since our founding with cutting-edge technologies the Our company name "Ichibiki" cor soybeans that we purchased durin select high-quality soybeans earne "Ichibiki." In order to live up to ou	ure, our company started brewing soyb kai region's food culture. We offer a we t pouch meals, all making use of our pronusing the unique lactic acid bacteric, we have continued to evolve by com at meet the changing needs of the time mes from the kanji character "— (ichi) ig the Meiji era (1868 - 1912) and Ta d us a strong reputation, and over time ur company name, which has become a we to create products that are valuable						
Website Address		https:/	/www.ichibiki.co.jp/						
Company`s Address	T ANN-ULLA LELLEN SNIN-UBASNIRA AIS			-Ogashira, Atsu	ita-ku, Nagoya City				
Factory`s Address	Ŧ								
Name of the Person in Charge		Norikazu	u Umeda	E-mail Address	umeda-norikazu@ichibiki.co.jp				
Phone Number		052-67	052-671-5575		052-671-3247				

	Selling	<b>Points</b>	$\mathbf{of}$	the	production	process
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### ■ Information of Quality Assurance

Inspection of Products	☑ Yes ☐ No	(If yes, please provide additional information about inspection)					
	Prodction Process						
Hygine Management	Employees						
	Facilities and Equipments						
Emergency Response	The Contact Points	The person in charge	Ichibiki Customer Center	Phone number	0120-35-3230		
	Documentation	PL insurance					