

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Kondate iroiromiso							
JAN Code	4901011023971	Package	Materials					
Use by date	1 year		Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm)			Inner Capacity	
			5.0	9.2	18.5	400g		
Minimum Units of Delivery	MOQ30	Packing	Materials	DB		Volume	12.0	
Lead Time	D14		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)		
			22.0	33.0	19.0	5.4		
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen	Reference Price	☐ FOB ☐ CIF *varied by terms and conditions	Prices are valid before				
				Price in Japanese market		450 yen		
Certifications (Products/System)	FSSC22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
sugar	Japan	salt	
soybean miso		yeast extract	
rice fermented seasoning		kelp extract	
rice miso		alcohol	
liquid glucose		thickeners	
sesame			
brewed vinegar			
bonito extract			
Product Characteristics		Use Scenes (Usage · Recipes)	
・A miso sauce made by blending soybean miso and rice miso, finished with a sweet flavor. ・A versatile type that can be used for pouring, stir-frying, simmering, and more. ・It has a very thick consistency and a glossy appearance・ A miso sauce blended from soybean miso and rice miso, finished with a sweet flavor. Because of its rich taste and umami, adding just a small amount to a dish can enhance the overall flavor. ・ It can be used in various ways, such as pouring over, stir-frying, or simmering, making it highly versatile.		・When you want to make miso-flavored foods: suitable for various cooking methods such as dipping, pouring, mixing, stir-frying, and simmering. ・When you want to create your original seasoning: also goes perfectly with other seasonings.	

Product Picture

	●名称:みそ加工品●原材料名:砂糖(国内製造)、豆みそ、米発酵調味料、米みそ、液状ぶどう糖、ごま、醸造酢、鰹節エキス、食塩、酵母エキス、昆布エキス/酒精、増粘剤(加工でん粉、キサンタンガム)、(一部にごま・大豆を含む)●内容量:400g●賞味期限:枠外底部に記載●保存方法(開封前):直射日光を避け常温で保存●製造者:イチビキ株式会社 名古屋市熱田区新尾頭1-11-6●製造所:愛知県豊川市御油町美世賜210
	Allergen (Specific Raw Materials)
	soybeans, sesames

■ 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 ☐ No	(If yes, please provide additional information about inspection)			
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			