

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	WASABI SAUCE						
JAN Code	4901737 841781	Package	Materials	Plastic			
Use by date	365 DAYS		Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm)			Inner Capacity
				12.0	5.8	19.0	200g
Minimum Units of Delivery	10 CTN	Packing	Materials	Cardboard		Volume	20.0
Lead Time	30 DAYS		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				24.5	21.0	17.5	4.6
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☒ Frozen below -18°C	Reference Price	☒ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	30-Jun-26	
					Price in Japanese market	600 yen + TAX	
Certifications (Products/System)	HACCP, ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
High fructose corn syrup	Japan	Calories	92 kcal /100g
Sugar	Japan	Protein	1.0g
Wasabi stem	Japan	Fat	0.2g
Salt	Japan	Carbohydrate	21.5g
Soy sauce	Japan	Salt Equivalent	4.32g
Hydrolyzed Starch	Japan	Sodium	1700mg
Yeast extract	Japan		
Kelp extract	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
This mildly spicy wasabi sauce is crafted to complement crab sticks, using stem wasabi for a smooth aroma and gentle flavor. Its thick texture clings well to food, making it ideal for dipping and topping. With a rich Japanese-style taste, it suits steak, salads, sushi, and deli items. Supplied in a 200g stand pouch, frozen (-18℃), shelf life: 12 months. Made in Japan for global markets.		Developed to pair with crab sticks, this wasabi sauce offers versatile use. Its thick texture clings well to foods, enhancing meat dishes like steak and roast beef with a refreshing kick. It works as a salad dressing, sushi topping, or soy sauce alternative. Made with stem wasabi, it's mild and creamy-suitable for all ages and cuisines, including ready meals and bento.	

Product Picture

		
		Allergen (Specific Raw Materials) wheat, soybean

■ Company's profile

Company`s Name		SUGIYO CO., LTD.			
Annual Sales		36 billion yen (including group companies)		Numbers of Employees	750
Name of Representative		Hiroya Sugino			
Messages to Purchasers		Our company named SUGIYO was established in 1640, so we have a very long history of nearly 400 years. We are well known as the world's first manufacture to produce "imitation crab stick." We are very passionate about improving our products and developing the new one using our exclusive technique and knowledge. That's why we have been leading the processed seafood industry in Japan as a pioneer for a long time. We are sure we provide delicious and healthy seafood products to you.			
Website Address		https://www.sugivo.co.jp/en/			
Company`s Address	〒	926-0852	10-4-1 Nishimikaimachi, Nanao-city, Ishikawa-pref, Japan		
Factory`s Address	〒	950-3365	134-4 Taishido, Kita-ku, Niigata-shi, Niigata, Japan		
Name of the Person in Charge		Hosen (Deputy manager of our overseas dep.)		E-mail Address	kaigai@sugivo.co.jp
Phone Number		81-767-57-0087		Fax Number	81-767-52-2571

■ Selling Points of the production process

① Mixing of ingredients and product formation → ② Filling → ③ Vacuum Packaging → ④ Inspection → ⑤ Box Packing → ⑥ Frozen storage (below -18℃)

Recommended Recipe Images



■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection) Standard Agar Plate culture method, BGLB method, TCBS Agar Plate culture method, Mannitol Salt Agar with Egg Yolk culture method			
Hygiene Management	Production Process	Food hygiene management based on HACCP, Operation of JFS-B System			
	Employees	Food hygiene management based on HACCP, Strict training and education of our hygiene management policy			
	Facilities and Equipments	Management for production areas and equipments based on HACCP			
Emergency Response	The Contact Points	The person in charge	Sawada (manager of our QA Department)	Phone number	0767-53-0180
	Documentation	PL insurance			