

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Shirodashi (white soy sauce with dashi flavor)						
JAN Code	4.97346E+12	Package	Materials	glass bottle			
Use by date	390 days		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				6.4	6.4	21.5	360ml
Minimum Units of Delivery	Minimum 5 cases	Packing	Materials	cardboard		Volume	12.0
Lead Time	Product shipment only: Kanto and Kansai area 1 day, 2 days for other areas Including case marking: 2 weeks or more		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				22.0	28.5	22.5	8.0
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☐ Frozen 20℃~50℃	Referenc e Price	☒ FOB ☐ CIF Negotiable		Prices are valid before	2026.12.31	
			*varied by terms and conditions		Price in Japanese market	¥830	
Certifications (Products/System)	ISO22000、JAS Organic						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Organic white soy sauce	Japan		
Dried bonito	Japan		
Dried shiitake mushroom	Japan		
Millet jelly	Japan		
Sweet rice wine	Japan		
horse mackerel	Japan		
tuna	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
Manufactured by Shichifuku Brewery, the first company in Japan to develop white dashi. We've blended organic white soy sauce with a generous amount of premium domestic dashi ingredients like katsuobushi, dried shiitake mushrooms, and kombu. Enjoy authentic Japanese cuisine effortlessly at home.		For soup: Dilute 16 times with hot water. Udon: Dilute 10 times with hot water. (It will be more profound if you dilute it with dashi.) Chawanmushi (steamed egg custard): 3 eggs, 2 tablespoons of white dashi, 2 cups of water. Add ingredients of your choice and steam to complete the dish.	

■ Product Picture

	Allergen (Specific Raw Materials)	
	Fish(bonito, horse mackerel, tuna), soy, wheat	