

FCP Format for Exhibition and Business Meeting

Product data as of

FOOD
COMMUNICATION
PROJECT

Product data for export in 2017

Product profile/Terms and conditions on trade

Name of product	KINBUE GEN-EN SYOUYU						
Availability	All Year Round ()		Best before date / Use by date	Best before date	365days	Use by date	
Origin of major ingredients	Japan		Delivery lead time				
Net volume	150ml		Storage condition	☒ Normal temperature ☐ Freezing ☐ Chilled ☐ Refrigeration ☐ Other ()			
Quantity per case	20		JAN code	4977229200015			
Maximum/Minimum number of cases for a delivery	Maximum		Minimum		Reference price	☐ FOB(Free on Board) ☐ CIF(Cost Insurance and Freight)	
Size / Gross weight	Length(cm) × Width(cm) × Height(cm) Weight(kg)				Prices are valid before		
	22.0	27.0	20.5	8.0			
Materials of package	A glass bottle, PE, Dandelion		Price in Japanese market	Tax excluded	280JPY	Tax included	#VALUE!
						Tax rate	8%
Ingredients and additives, and the place of origin	Soy (Japan, North America),Wheat (Japan), Salt (Mexico)						
Nutrition fact	per 100ml Energy 99kcal Protein 9.5g , (Total) Fat 0.2g , Carbohydrate 14.8g , Sodium 3.43g						
Certifications (on products and manufacturing)							

Target customer	☒ Restaurants ☒ Delicatessen ☒ Distributer ☒ Manufacturer ☒ Supermarkets ☒ Department stores ☐ Other retailers ☐ Hotels and amusement facilities Other information : target country and region _____
How to use	Mainly, this product is recommended as a dipping/pouring sauce. In Japanese cuisine, it can be used as a dipping sauce for such as sashimi, sushi, cold tofu (bean curd).In Chinese cuisine, it is mostly recommended as a dipping sauce for dishes such as Yum Cha, and it can also be used for spicy dishes such as "Hoi-Ko-Ro" and "Chinjao Rosu". (Because of 50% reduction of salt, salinity is covered by spicy in spicy dishes)
Product features	KINBUE Soy Sauce is pure brewed, left to slowly ferment and age naturally in a large cedar-wood barrel. The 200 year old traditional method uses only whole soybeans, wheat and sun-dried salt. Through the unique process of fermenting & ageing ,this pure brewed soy sauce ensures full and rich flavours while reducing the salt content by 50%.

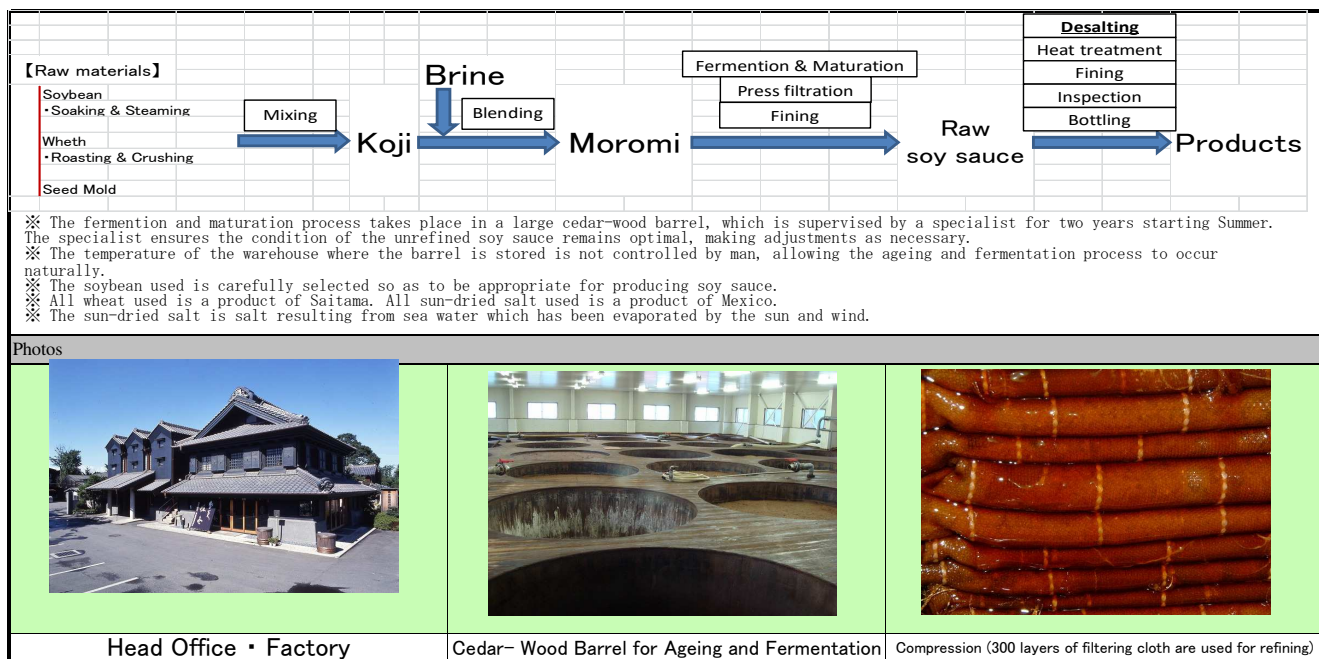
Photos of the product

	名 称 こいくちしょうゆ(本醸造) 原材料名 大豆、小麦、食塩、アルコール 内 容 量 150ml 賞味期限 欄外下部に記載 保存方法 直射日光を避け常 温で保存して下さい 製 造 者 苗木醤油株式会社 埼玉県比企郡川島町上伊草660 電 話 049-297-0041
Allergen labeling (Specific raw materials)	
wheat,soy bean	

Company profile

Company name		FUEKI SYOUYU BREWING Co.,Ltd			
Annual sales		600million JPY(FY2019)	Number of employees	50	
Name of representative		MASATSUGU FUEKI			
Messages to purchasers		Since its foundation in 1789, FUEKISHOUYU has continued to preserve its traditional brewing methods for over 200 years. The carefully selected whole soybeans, wheat and sun-dried salt are placed in a large cedar-wood barrel and left to naturally ferment and age over time.			
Website address		http://kinbue.jp/en			
Company address		Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan	
Factory address		Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan	
Name of the person in charge		MASATSUGU FUEKI		E-mail address	kinbue@nifty.com
Phone number		+81-49-297-0041		Fax number	+81-49-297-5978

Selling points of the production process



Information of quality assurance

Product inspection	☒ Yes ☐ No	Physical and chemical tests (Based on soy sauce inspection method)			
Hygiene management	Production process	Voluntary inspection of general bacteria and yeast (If necessary)			
	Employees	Monthly health check & reports			
	Facilities and equipments	Site annual inspection by the health center			
Emergency response	Contact points	Name of the person and job title, or the department in charge	TATUYA ARITA Quality Assurance Dept.	Phone number	+81-49-297-41
	Documentation	Quality control records			