

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 SAI-SHIKOMI NAMA SYOYU				
Availability (Best season for the product)	All Year Round ()	Best before date / Use by date	Best before date	540days	Use by date
Origin	JAPAN		Delivery lead time		
Net volume	150ml		Storage condition	☒ Normal temperature ☐ Freezing ☐ Chilled ☐ Refrigeration ☐ Other ()	
Quantity per case	20		JAN code	4977229100216	
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	550JPY
				Tax included	#VALUE!
				Tax rate	8%
Ingredients and additives, and the origins	Soy (Japan),Wheat (Japan), Salt (Mexico)				
Nutrition fact	per 100ml Energy 103kcal Protein 13.2g , (Total) Fat 0.1g , Carbohydrate 13.6g , Sodium 6.30g				
Certifications (on products and manufacturing)	Organic JAS,FSSC22000 (FSSC22000 Ver. 5.1 (ISO22000:2018,ISO/TS22002-1:2009,FSSC22000 Additional Requirements Ver.5.1)),Saitama(Sainikuni) HACCP				

Target customer	☒ Restaurants ☒ Delicatessen ☒ Distributer ☒ Manufacturer ☒ Supermarkets ☒ Department stores ☐ Other retailers ☐ Hotels and amusement facilities Other information : target country and region _____
How to use	In Japanese cuisine, it can be used as a dipping/pouring sauce for sashimi, cold, etc., and various other dishes such as stewed dishes and etc.. Baked rice balls are also recommended. In Chinese cuisine, it is useful to enhance not only taste but also flavor to use for dishes cooked on fire such as "fried rice", "claypot rice", "chow mein", etc..In addition, it is used as a base of soy sauce sauce and as a scent, at several "Ramen Shops" which won ☆ 1 at the Michelin Tokyo Guide.
Product features	"KINBUE SAI-SHIKOMI NAMA SYOYU" is a pure soy sauce created by using malt(koji) carefully made from selected soybeans and wheat. Instead of salt water, "KINBUE NAMA SYOYU" is used. After fermentation & ageing process, the unrefined soy sauce is then extracted as is. No heat is used in the process, and thus this soy sauce is ideal for tenderising meats. Its intense flavours are ideal for use as a secret ingredient in cooking or simply as a dipping sauce.

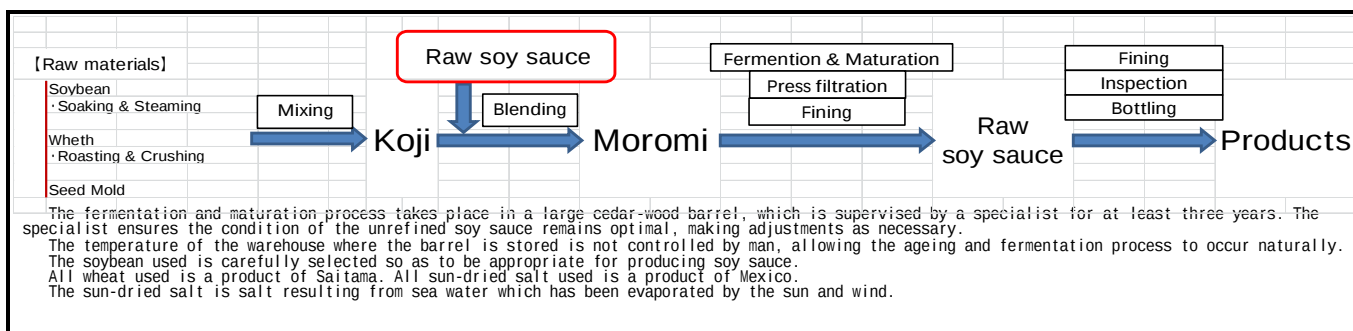
Photos of the product

	名 称 さいしこみしょうゆ (本醸造) 原材料名 大豆、小麦、食塩 内 容 量 150ml 賞味期限 保存方法 直射日光を避け常温で保存 製 造 者 笛木醤油株式会社 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 been	

■ Company profile

Company name		FUEKI SYOYU BREWING Co.,Ltd	
Annual sales		Number of employees	48
Name of representative		KICHIGORO 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. Organic JAS certified factory, FSSC 22000 certified (soy sauce production)			
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		MASUMI NAKAZATO	E-mail address eigy@kinbue.jp
Phone number		+81-49-297-0041	Fax number +81-49-297-5978

■ Selling points of the production process



Photos		
		
Head Office · Factory	Cedar- Wood Barrel for Ageing and Fermentation	Compression (300 layers of filtering cloth are used for refining)

■ 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	HIRONORI OKU Factory Manager	Phone number	+81-49-297-41
	Documentation	Quality control records			