

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 PONZU YUZU				
Time available for delivery (Best season for the product)	All Year Round ()	Best before date / Use by date	Best before date	365days	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 4977229700454		
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	Tax included
				440JPY	8%
Ingredients and additives, and the origins	Soy sauce, Sugar, Brewed vinegar, Yuzu juice, Fermented seasoning, Bonito extract, Yeast extract (Including Soybeans, Wheat as part of raw materials)				
Nutrition fact	per 100ml Energy 98kcal Protein 6.4g , (Total) Fat 0.2g , Carbohydrate 17.6g , Sodium 3.46g				
Certifications (on products and manufacturing)	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	Please enjoy the flavor and taste with pot dishes such as boiled tofu, chicken & vegetables boiled in water, shabu-shabu and etc. as well as grilled fish, grilled eggplant, grilled meat, fried, cold tofu and dumplings. Also, it can be used as dressing by mixing with oil, and a dipping sauce for a dish like "YAMU CHA (Dim Sum)" as it is. If you finish it into other mousse-like jelly, it becomes toppings of meat dishes and fish dishes. If you finish it into other mousse-like jelly, it becomes toppings of meat dishes and fish dishes.
Product features	Based on "KINBUE MARUDAIZU SHOUYU (Kinbue whole soybean soy sauce)", this product is made with plenty of Yuzu (citron) juice so that you can enjoy the flavorful rich taste through whole year irrespective of spring, summer autumn winter. As keeping the rich aroma with the modest acidity, it can be used for a people who are not good at acidity.

Photos of the product

	名称: ほんずしょうゆ 原材料名: しょうゆ(小麦・大豆を含む、国内製造)、砂糖、醸造酢、ゆず果汁、醸造調味液、醸造エキス、酵母エキス 内容量: 150ml 賞味期限: 22.1.8 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 住所: 埼玉県比企郡川島町上伊草660 TEL: 049-297-0041 【ご注意】 ●開栓後は冷蔵庫に保存し、お早めにお召し上がりください。 ●果汁成分が分離しますので、よく振ってからご利用ください。 ●ピンはフレスモです。取り扱いには十分注意してください。 キャップ
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	https://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 eigyo@kinbue.jp
Phone number	+81-49-297-0041		Fax number +81-49-297-5978



■ Selling points of the production process

[Raw material weighing] • KINBUE MARUDAIZU SYOYU • Crude sugar • Brewed vinegar • Yuzu juice • Mirin style seasoning • Bonito extract • Yeast extract		Stirring Heating Filling	Product · Shipping	The fermentation and maturation process takes place in a large cedar-wood barrel, which is supervised by a specialist for two years starting Summer. The specialist ensures the condition of the unrefined soy sauce remains optimal, making adjustments as necessary. The temperature of the warehouse where the barrel is stored is not controlled by man, allowing the ageing and fermentation process to occur naturally. The soybean used is carefully selected so as to be appropriate for producing soy sauce. All wheat used is a product of Saitama. All sun-dried salt used is a product of Mexico. The sun-dried salt is salt resulting from sea water which has been evaporated by the sun and wind. This product is finished with the rich aroma but with the modest acidity so that a people who are not good at acidity can use. In 2017, we acquired the JFSM-B standard compliant with HACCP.
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	YUKI OKU Factory Manager	Phone number	+81-49-297-41
	Documentation	Quality control records			