FCP Format for Exhibition and Business Meeting

Product data as of

Wheat,Soy been

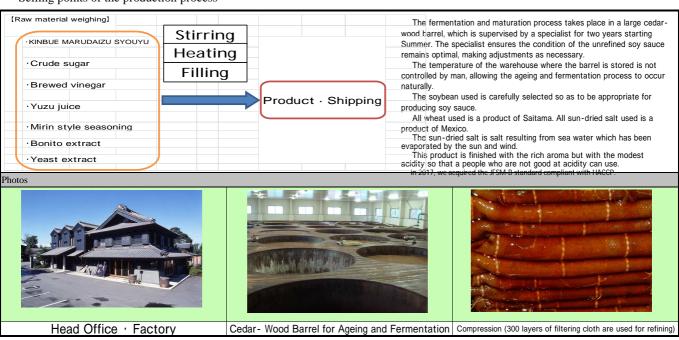


Time available for (Best season for the produ		All Year	UE PO							
(Best season for the produ		All Vear		,	,	B . 1 6 1 . /YY 1 1 .	Best before	2651.	** 1 1	
Origin		All I cal	Kound	()	Best before date / Use by date	date	365days	Use by date	
		JAPAN			Delivery lead time					
Net volume		150ml			Storage condition	Normal temperature Freezing Chilled Refrigeration Other ()				
Quantity per case		20			JAN code	4977229700454				
Maximum/Minimum cases for a delivery		Maximu m	Mini	mum		Reference price	1= '	e on Board) t Insurance and	f Freight)	
Size / Gross weigh	ht	Length(cm) × 22.0	Width(cm) × 27.0	Height(cm 20.5	Weight(kg)	Prices are valid before				
Materials of package	e	•	ottle, PE,			Price in Japanese market		440JPY	Tax included Tax rate 8%	# V
Ingredients and ad and the origins	lditives,	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) H	ACCP						
Target customer Flow to use	Other information of the property of the prope	nt ☑ Delicatessen ☑ Distributer ☑ Manufacturer ☑ Supermarkets ☑ Department stores ☐ Other retailers nd amusement facilities ☐ Available for bulk order ☐ Available for gift use nation: target country and region ☐ y the flavor and taste with pot dishes such as boiled tofu, chicken & vegetables boiled in water, shabu-shabu and etc. as versh, grilled eggplant, grilled meat, fried, cold tofu and dumplings. Also, it can be used as dressing by mixing with oil, and a								
		ace for a dish like "YAMU CHA (Dim Sum)" as it is. If you finish it into other mousse-like jelly, it becomes toppings of fish dishes. If you finish it into other mousse-like jelly, it becomes toppings of meat dishes and fish dishes.								
Product features j	uice so tha	t you can enj	oy the flavorfu	ıl rich tas	te through v	nole soybean soy sauce)", this whole year irrespective of sprie e used for a people who are n	ing, summer	autumn wint	•	(cit
Photos of the	ne produ	ct								
		四季を通じて、 の場とは、 のでは、 のでは、 のでは、 のでは、 のでは、 のでは、 のでは、 ので				豆蔵液内質保値製紙圧して開お果っと・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	称: ISL が が 対	ゆ(い妻・大) 造治、 部間 新聞 中間		

Company profile

Company name	FUEKI SYOYU BREWING Co.,Ltd						
Annual sales			Number of employees	48			
Name of representative	KICHIGORO	FUEKI					
Messages to purchasers	continued to prese over 200 years. The wheat and sun-drie barrel and left to n	on in 1789, FUEKI erve its traditional base carefully selected ed salt are placed in aturally ferment ar fied factory, FSSC					
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 NAKA	MASUMI NAKAZATO		eigyo@kinbue.jp			
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	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						