

FCP Format for Exhibition and Business Meeting




■ Product Profile / Terms and Conditions


Name of Product		HOUSEWIVES TSUYU							
JAN Code		8808313881062		Package	Materials	PETG			
Use by date		shelf life _ 18month			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
					5.9	5.9	22.7	500ml	
Minimum Units of Delivery		1Carton/20bottles		Packing	Materials	PAPER BOX		Volume	0.020cbm
Lead Time		7days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
					31.5	25.0	25.0	13.5	
Storage Condition		<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>		Reference Price	<div><div><input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF</div><div>3 USD</div></div>		Prices are valid before	negotiable	
					*varied by terms and conditions		Price in Japanese market		
Certifications (Products/System)		FSSC22000,ISO22000,HACCP							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Smoked-Tuna Extract Liquid	Philippines	Calories	108.55kcal/100ml
Soy Sauce	Korea	Sodium	6040.126mg/100ml
Kelp Extract Liquid	Korea	Carbohydrate	21.9g/100ml
Sauce	Korea	Sugars	15.6g/100ml
Radish Extract Liquid	Korea	Crude Fat	0.298g/100ml
Water	Korea	Crude protein	4.539g/100ml
5'-ribonucleotide Natrium	Indonesia	Saturated Fat	0.015g/100ml
Salt	Korea		
Product Characteristics		Use Scenes (Usage · Recipes)	
Unlike the Japanese Tsuyu, is made only with Korean ingredients, suits Korean plate, and can be used to cook all types of soups, including Korean food.		Can be used in Japanese foods such as Udon, Soba so as sauce for Tempura, also Korean Foods.	




■ Product Picture

	
Allergen (Specific Raw Materials)	
Glycine max, Wheat, Shellfish	

■ Company's profile

Company's Name		H a l l a F o o d			
Annual Sales		11,000,000usd		Numbers of Employees	45
Name of Representative		JaeHan Lee			
Messages to Purchasers		<p>Halla Tuna Extract pioneered the first 'liquid condiment' market when such category didn't even existed in supermarkets or department stores. It was the recognition of the value of 'original' that allowed us to maintain the top spot eben among powerful conglomerates. We still continue to 'pertinaciously' go through all manufacturing processes from smoking tuna to cleaning and extracting ingredients. Temptations to take an easy way lured us, but we thought the pride of the 'original' was to maintain the basics and conscience we had when we started making the tuna extract. We will stick to our 'pertinacity' and walk the valuable path we are on even if it could be a little lonely and difficult, to keep the title of 'original' that we maintained until today.</p>			
Website Address		www.hallafood.com			
Company's Address	〒	Korea	9-15, HamChang-Eup, SangJu-si, GyungSangBuk-do		
Factory's Address	〒	Korea	9-15, HamChang-Eup, SangJu-si, GyungSangBuk-do		
Name of the Person in Charge		JeongSeung Lee		E-mail Address	hallafood.js@hallafood.com
Phone Number		82) 1026036062		Fax Number	82) 0545415114

■ Selling Points of the production process

<p>STEP 01</p> <ul style="list-style-type: none"> Fresh tuna are dressed directly in Philippines. Dressed tuna are meticulously and repeatedly smoked with oak. The hard smoked Tuna in Philippines are cleaned once, then finely arrive at HallaFood factory in Korea. <p>STEP 02</p> <ul style="list-style-type: none"> Korean radish, shiitake, kelp, and licorice; the ingredients that will add the savor to the tuna are cleaned and extracted in our facility <p>STEP 03</p> <ul style="list-style-type: none"> Prepared smoked tuna and all ingredients are put together and extracted again. Only the condiment extracted with Halla Food's golden proportion and time becomes 'Halla Tuna Extract.' 		
Pictures		
		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) ISO22000/FSSC22000			
	Prodction Process	HACCP			
Hygine Management	Employees	30			
	Facilities and Equipments	FACTORY			
Emergency Response	The Contact Points	The person in charge	JIN WOOK KANG	Phone number	82) 1036895313
	Documentation	fire safety controller certification (KOREA)			