

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Japanese stock with the savory flavor of Chicken Soy Sauce.					
JAN Code	4571157848112	Package	Materials	Glass		
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 4.0 × 5.0 × 17.0	Inner Capacity 150ml	
Minimum Units of Delivery	1 cs	Packing	Materials	DB	Volume	20.0
Lead Time	2 weeks (in Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 19.2 × 27.8 × 19.2	Weight (kg)	6.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> (15°C~30°C) </div>	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF 900JPY / 1bottle	Prices are valid before	2026.12.31	
Certifications (Products/System)			*varied by terms and conditions	Price in Japanese market	1,500JPY / 1bottle	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce flavored seasoning	Japan(Fukuoka)	Calories	112 kcal
Mirin	Japan(Osaka)	Protein	5.2 g
Soy sauce	Japan(Fukuoka)	Total Fat	0 g
Sugar (brown sugar)		Total Carbohydrate	20.3 g
Kelp extract	Japan(Shizuoka)	Total Sugars	12.2 g
Fish sauce	Japan(Kagoshima)	Sodium	11.8 g
Salt	Japan(Nagasaki)		
Yeast extract	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
This premium shirodashi is made with chicken soy sauce—brewed from koji-fermented “Mitsuse-dori” from Saga—and a delicate kelp broth from Hokkaido. The savory depth of the chicken is gently balanced by the umami of kombu, creating a refined, well-rounded flavor.		This is a concentrated seasoning and should be diluted 9 times before use. One bottle makes approximately 1.5 liters of soup—enough for 10 servings (based on 150ml per person). With the gentle flavor of kombu and the rich umami of Mitsuse-dori chicken, you can easily prepare a light, flavorful Japanese-style broth. Perfect for udon noodles or hot pot	

■ Product Picture

	<p>[Ingredients] Soy sauce flavored seasoning, Mirin, Soy sauce, Sugar (brown sugar), Kelp extract, Fish sauce, Salt, Yeast extract</p>
<p>Allergen (Specific Raw Materials)</p>	
<p>crab, shrimp, egg, dairy, peanut, wheat, buckwheat, abalone, squid, salmon roe, orange, cashew nut, kiwi fruit, beef, walnut, sesame, salmon, mackerel, soybean, chicken, banana, pork, matsutake mushroom, peach, yam, apple, gelatin, almond</p>	

■ Company's profile

Company's Name		EBISU SHOYU Co., Ltd.		
Annual Sales		120000000JPY	Numbers of Employees	9 (As of January 2026)
Name of Representative		Tatsunori Arioka		
Messages to Purchasers		<p>Founded in 1877 in Futsukaichi near Dazaifu, Fukuoka Prefecture, we have been brewing soy sauce cherished by the community for 148 years. In recent years, we have expanded our business to include commercial products for restaurants and processed foods, as well as OEM manufacturing. Furthermore, as a measure against food loss, we are also working on developing upcycled products using koji.</p>		
Website Address		http://ebisu-syouyu.co.jp/		
Company's Address	〒	818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan	
Factory's Address	〒	818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan	
Name of the Person in Charge		Tatsunori Arioka	E-mail Address	info@ebisu-syouyu.co.jp
Phone Number		+81 - 92 - 922 - 3104	Fax Number	+81 - 92 - 928 - 5104



■ Selling Points of the production process

<pre> graph TD A[Ingredient blending] --> B[Heat treatment] B --> C[Filtration] C --> D[Bottling/Packaging] </pre>	<p>Ingredient blending: Ingredients are blended to achieve a harmonious flavor and product consistency.</p> <p>Heat treatment: A gentle heat treatment is applied to stabilize flavor, extend shelf life, and ensure product safety.</p> <p>Filtration: The product is carefully filtered to remove impurities and ensure clarity.</p> <p>Bottling/Packaging: After filling, the product is labeled and neatly packaged to ensure quality and appearance.</p>
Pictures	

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Sodium, Brix, Total nitrogen (each lot). General bacteria, coliforms (once a year)			
Hygiene Management	Production Process	JAS and HACCP compliant			
	Employees	JAS and HACCP compliant			
	Facilities and Equipments	JAS and HACCP compliant			
Emergency Response	The Contact Points	The person in charge	Tatsunori Arioka	Phone number	+81 - 92 - 922 - 3104
	Documentation	PL insurance			