

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	<b>EBISU GINJO Signature in Special Bottle</b>			
JAN Code	4571157840352	Package	Materials	Glass
Use by date	2 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 9.0 × 9.0 × 16.5
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) 21.0 × 47.0 × 34.7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature (15°C~30°C) <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF 900 JPY / 1bottle <small>*varied by terms and conditions</small>	Prices are valid before 2025.12.31 Price in Japanese market 1,500 JPY / 1bottle
Certifications (Products/System)				

Ingredients	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100ml)
Amino acid solution	Japan(Saga)	Calories	74 kcal
Salt	Mexico, Japan(Nagasaki)	Protein	8.7 g
Defatted soybeans	India	Total Fat	0 g
Wheat	Canada, America	Total Carbohydrate	9.9 g
High Fructose Corn Syrup with Sugar	Japan(Shizuoka)	Sodium	14.1 g
Starch syrup	Japan(Shizuoka)		
Sugar	Japan(Fukuoka)		
Additives	The Place of Origin	Additives	The Place of Origin
Alcohol	Japan(Tokyo)	Disodium 5'-Guanylate	Japan(Saga)
Sulfite Ammonia Caramel	Japan(Aichi)	Disodium 5'-Ribonucleotide	Indonesia
Monosodium L-Glutamate	Indonesia	Sodium saccharin	Japan(Osaka)
Potassium Chloride	Japan(Saga)	Stevia extract	Japan(Osaka)
Trisodium Citrate	Japan(Saga)	Licorice extract	Japan(Nagasaki)
Disodium Succinate	Japan(Saga, Osaka)	Vitamin B1	Japan(Wakayama)
Disodium 5'-Inosinate	Japan(Saga)		
Product Characteristics	<b>Use Scenes (Usage · Recipes)</b> Ebisu is the Japanese god presiding over diligence, fishing, and prosperous business. He is typically depicted holding a fishing rod and a sea bream. For many shops and producers, Ebisu symbolizes prosperity achieved through steady and sincere effort. We have bottled our most popular soy sauce in this special bottle. It reflects the flavor of traditional Kyushu sweet soy sauce, characterized by rich sweetness and deep umami. Brewed to achieve an exquisite balance of sweetness and savory depth, it is especially delicious when drizzled directly over dishes.		
The soy sauce in the bottle featuring Ebisu (the god of prosperity) is our best-selling Ginjo -filled in the hope of Ebisu's blessing for good fortune. Use it just as you would Ginjo: pour directly over meat or fish, or brush it on and grill. After you finish, give the bottle a quick rinse and display it—who knows, it might bring you good luck in business!			

## Product Picture

	[Ingredients] Amino acid solution, Salt, Defatted soybeans, Wheat, High Fructose Corn Syrup with Sugar, Starch syrup, Sugar
	[Additives] Alcohol, Sulfite Ammonia Caramel, Monosodium L-Glutamate, Potassium Chloride, Trisodium Citrate, Disodium Succinate, Disodium 5'-Inosinate, Disodium 5'-Guanylate, Disodium 5'-Ribonucleotide, Stevia extract, Sodium saccharin, Licorice extract, Vitamin B1
	<b>Allergen (Specific Raw Materials)</b> crab, shrimp, egg, dairy, peanut, <b>wheat</b> , buckwheat, abalone, squid, salmon roe, orange, cashew nut, kiwi fruit, beef, walnut, sesame, salmon, mackerel, <b>soybean</b> , chicken, banana, pork, matsutake mushroom, peach, yam, apple, gelatin, almond

## ■ Company's profile

<b>Company's Name</b>		<b>EBISU SHOYU Co., Ltd.</b>	
<b>Annual Sales</b>		120,000,000JPY	<b>Numbers of Employees</b>
<b>Name of Representative</b>		<b>Tatsunori Arioka</b>	
<b>Messages to Purchasers</b>		<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>	
<b>Website Address</b>		<a href="http://ebisu-syouyu.co.jp/">http://ebisu-syouyu.co.jp/</a>	
<b>Company's Address</b>	〒 818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan	
<b>Factory's Address</b>	〒 818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan	
<b>Name of the Person in Charge</b>		Shuji Kaneko	<b>E-mail Address</b>
<b>Phone Number</b>		+81 - 92 - 922 - 3104	<b>Fax Number</b>
			info@ebisu-syouyu.co.jp
			+81 - 92 - 928 - 5104



## ■ Selling Points of the production process

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

### Pictures

Ingredient blending	Heat treatment	Bottling

## ■ Information of Quality Assurance

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