

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Organic White soy sauce					
JAN Code	4.97346E+12		Package	Materials	glass bottle	
Use by date	300 days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	Minimum 5 cases		Packing	Materials	cardboard	Volume 12.0
Lead Time	Product shipment only: Kanto and Kansai area 1 day, 2 days for other areas Including case marking: 2 weeks or more			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen <div style="text-align: center; margin-top: 10px;"> 20°C～50°C </div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Negotiable		Prices are valid before	2026.12.31
			<small>*varied by terms and conditions</small>		Price in Japanese market	¥980
Certifications (Products/System)	ISO22000, JAS Organic					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Organic wheat	Japan, North America		
salt	Mexico		
Organic soybeans	Japan		
alcohol	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
Japan's only JAS-certified organic white soy sauce. Crafted in Hekinan City, Aichi Prefecture, the birthplace of white soy sauce. Unlike regular soy sauce, it is made with a ratio of 90% wheat and 10% soybeans, resulting in a light amber color. Furthermore, while standard soy sauce ages for 3 months,	When used to beautifully finish the presentation of dishes, it enhances the natural colors and flavors of ingredients while adding the savory umami of soy sauce. It is recommended not only for Japanese cuisine, but also as a secret ingredient or flavor enhancer for Chinese, Italian, French, and other dishes.		

■ Product Picture

	Allergen (Specific Raw Materials) soy,wheat
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