

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
			5.8	5.8	20.9	300ml	
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)
			18.8	25.0	22.0	7.4	
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div>20℃~50℃</div></div>	Referenc e Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	2026.12.31	
			Negotiable		Price in Japanese market	¥980	
			* varied by terms and conditions				
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