

FCP Format for Exhibition and Business Meeting

FOOD
COMMUNICATION
PROJECT

■ Product Profile / Terms and Conditions

Name of Product	8th Ocean cyabaishu hojicya					
JAN Code	4985926198101		Package	Materials	Glass (Black)	
Use by date	No expiration date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	Negotiable		Packing	Materials	Cardboard	Volume
Lead Time	Negotiable			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before *varied by terms and conditions	
Certifications (Products/System)					Price in Japanese market	2200(JPY)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sugar	Japan		
Plum sugar extract	Japan		
Plums	Japan		
Vodka	Japan		
Roasted green tea	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
8th Ocean Chabaishu Hojicha blends in-house-extracted hojicha tea with umeshu, creating a surprisingly harmonious balance of roasted aroma and plum flavor. A comforting, innovative craft umeshu designed to help you unwind.	Excellent with desserts, yet versatile enough to pair with many dishes. Enjoy on the rocks, with soda, or warmed with hot water in winter.		

■ Product Picture

	
Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name	K.K.KAIRINDO		
Annual Sales	FY 2024: ¥236 million	Numbers of Employees	Workforce: 11 full-time employees, 1 part-time employee
Name of Representative	President & Representative Director: Xiao Yang		
Messages to Purchasers	<p>Since 2013, the Company has been engaged in the export of Japanese alcoholic beverages, while operating wholesale, retail, and food and beverage businesses.</p> <p>In 2023, the Company obtained a liqueur manufacturing license and commenced the production of its own proprietary products.</p> <p>Currently, its products enjoy strong demand in Taiwan, Singapore, and Australia, with a steadily growing volume of orders.</p> <p>Domestically, the Company's products are now available at major retail chains including Ito-Yokado and AkaFudado, and it continues to receive a significant number of inquiries from MUJI (Muji), Don Quijote, and various wholesale distributors.</p>		
Website Address	Kairindo Co., Ltd. https://www.kairindo.co.jp/ Fukagawa Liqueur Lab https://kairindo.co.jp/liqur/		
Company's Address	〒 135-0047	4F, Tenkō Building, 1-8-2 Tomioka, Koto-ku, Tokyo, Japan	
Factory's Address	〒 135-0033	1F, Maison d'Or Fukagawa, 2-11-9 Fukagawa, Koto-ku, Tokyo, Japan	
Name of the Person in Charge	Xiao Yang		E-mail Address info@kairindo.com
Phone Number	03-5875-8525		Fax Number 03-5875-8525

■ Selling Points of the production process

Fukagawa Liqueur Lab is a handcrafted liqueur distillery established in December 2023 in Tokyo's historic downtown area. The distillery focuses on developing and producing distinctive, small-batch craft spirits—liqueurs that are not only delicious, but also intriguing and unlike anything previously available.

By collaborating with long-established sake breweries and a wide range of producers, Fukagawa Liqueur Lab creates liqueurs that are experimental yet respectful of tradition. While valuing the fundamentals of craftsmanship, each product is thoughtfully developed to highlight the natural character and flavor of its ingredients.

Introducing Chabaishu, an umeshu series inspired by tea. The first release in this collection is 8th Ocean Chabaishu Hojicha.

Carefully selected hojicha tea leaves are gently extracted in-house and blended with umeshu. Crafted to fully express the roasted aroma of hojicha, this liqueur surprises many with how remarkably well its flavor harmonizes with plum. It pairs beautifully with traditional Japanese sweets and offers a comforting, soothing drinking experience—an entirely new style of craft umeshu.

Pictures			
			

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) During plum selection, plum syrup preparation, and bottling processes, all products are visually inspected at each stage to ensure there is no contamination by foreign matter or signs of spoilage.			
Hygiene Management	Prodction Process	Each product batch is assigned a unique identification number for every heat-treatment process, enabling full traceability of the equipment used and the personnel involved in production. In addition, the Company maintains a policy of consulting with and confirming details with the relevant tax authorities and public health centers whenever any uncertainties arise, in order to ensure full regulatory compliance.			
	Employees	The Company promotes operational efficiency through shared workflows, the submission of daily reports, and regular reporting and consultation centered around weekly meetings. In addition, employees are encouraged to take at least two days off per week to maintain a healthy work-life balance. For physically demanding tasks such as the movement of stainless steel tanks, the Company emphasizes safe working practices by assigning two-person teams when necessary and ensuring adequate rest breaks, avoiding excessive physical strain.			
	Facilities and Equipments	The laboratory is thoroughly cleaned at the end of each working day without exception. Tanks and bottling equipment are cleaned immediately after use. In accordance with the principles of 5S (Sort, Set in order, Shine, Standardize, and Sustain), the Company strives to maintain its facilities and equipment in a consistently clean, well-organized, and orderly condition at all times.			
Emergency Response	The Contact Points	The person in charge	Production Manager: Kazuhito Enomoto	Phone number	03-5875-8088
	Documentation	The Company maintains product liability insurance coverage. In addition, warning notices are clearly posted in areas where potential accidents may occur in order to raise awareness and prevent incidents.			