

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	8th Ocean Cumin umeshu							
JAN Code	4589640191232	Package	Materials	Glass (Black)				
Use by date	No expiration date		Size/Inner Capacity	Length(cm)× Width(cm) × Height (cm)			Inner Capacity	
				8.3	8.3	29.5	720cc	
Minimum Units of Delivery	Negotiable	Packing	Materials	Cardboard		Volume	12.0	
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)	
				28.0	37.0	33.0	15.5	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><input type="checkbox"/> FOB <input type="checkbox"/> CIF</div>		Prices are valid before			
					Price in Japanese market			
			*varied by terms and conditions		2200(JPY)			
Certifications (Products/System)								

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Vodka (Produced in Japan)	Japan		
Plum	Japan		
Brown Sugar	Japan		
Cumin	India		
Product Characteristics		Use Scenes (Usage・Recipes)	
Refreshing cumin aroma, gentle brown sugar sweetness, and ripe plum notes of apple and honey. Sweet yet balanced with bright acidity and a clean finish. Perfect with spiced curries and lamb dishes.		Rich brown sugar sweetness with a spicy cumin aroma. An exotic, Asian-inspired umeshu with a slightly luscious texture. Ideal as a food-pairing drink with yakitori (tare), jingisukan, and other savory dishes.	




■ 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		Since 2013, the Company has been engaged in the export of Japanese alcoholic beverages, while operating wholesale, retail, and food and beverage businesses. In 2023, the Company obtained a liqueur manufacturing license and commenced the production of its own proprietary products. Currently, its products enjoy strong demand in Taiwan, Singapore, and Australia, with a steadily growing volume of orders. 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.		
Website Address		Kairindo Co., Ltd. https://www.kairindo.co.jp/ Fukagawa Liqueur Lab https://kairindo.co.jp/liqru/		
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

<p>Fukagawa Liqueur Lab is a small-batch, handcrafted liqueur distillery established in December 2023 in Tokyo's historic downtown area. The distillery is dedicated to developing and producing spirits that are "delicious," "intriguing," and truly distinctive—craft liqueurs unlike any previously available.</p> <p>Working in close collaboration with long-established sake breweries and a wide range of producers, Fukagawa Liqueur Lab creates experimental yet refined liqueurs that respect the fundamentals of craftsmanship while embracing innovation. Each product is carefully designed to highlight the natural character and quality of its ingredients.</p> <p>The lab's first release, 8th Ocean Cumin Umeshu, received a Gold Award at the 2024 Feminalise Wine Competition in France.</p> <p>This unexpected pairing of spice—cumin—with traditional Japanese umeshu has resulted in a remarkably distinctive liqueur. Exotic aromas harmonize beautifully with a rich, rounded sweetness, complemented by the refreshing acidity of plum. The result is a well-balanced expression that can be enjoyed both as a dessert liqueur and as a refined after-dinner drink.</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) 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.			