

FCP Format for Exhibition and Business Meeting





Product Profile / Terms and Conditions

Name of Product	8th Ocean kokuto cacao umeshu							
JAN Code	4589640198439	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> <div>* varied by terms and conditions</div>		Prices are valid before	2200(JPY)		
					Price in Japanese market			
Certifications (Products/System)								

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
vodka	Japan		
Plum	Japan		
sugar	Japan		
Cacao nibs	Undetermined		
Flavoring	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
Built on the mellow, deep sweetness of brown sugar, this liqueur layers the refined aroma of premium cacao, while the natural, refreshing acidity of ume (Japanese plum) tightens and balances the finish. Smooth and gentle on the palate, it offers a harmonious balance between the fragrant cacao notes and the bright acidity of ume liqueur. Rich and sophisticated, it delivers a dessert-like indulgence while remaining elegant enough to enjoy as a digestif.		Perfect as a dessert liqueur served with vanilla ice cream.	




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 parttime 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. 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.</p>		
Website Address	Kairindo Co., Ltd. https://www.kairindo.co.jp/ Fukagawa Liqueur Lab https://kairindo.co.jp/liqu/		
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	03-5809-9670□		Fax Number 03-5875-8525

■ Selling Points of the production process

<p>Fukagawa Liqueur Lab is a handcrafted liqueur distillery established in December 2023 in Tokyo's historic downtown area. The distillery is dedicated to 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 designed to bring out the true character and appeal of its ingredients. Introducing Chabaishu, an umeshu series inspired by tea. The second release in this collection is 8th Ocean Chabaishu Jasmine Tea. Carefully selected jasmine tea leaves and jasmine flowers are gently extracted in-house and blended with umeshu. Crafted to highlight the floral aroma of jasmine, this liqueur opens with an elegant fragrance that unfolds on the palate, harmonizing beautifully with the natural acidity and mellow sweetness of plum. The finish is clean, light, and refreshing.</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	Production 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.			