

Product Characteristics and Trading Terms

Product Name	Daidai Ponzu Sauce									
Availability Period	Year round				Shelf Life		Shelf Life	12Month	Use-by Date	
Origin of Main Ingredients	JAPAN				JAN CODE		4902104259130			
Net Volume	500ml				Recommended Retail Price		JPY 495			
Units per Case	12				Storage Conditions		Room Temperature			
Order Lead Time	From one week (depending on order quantity)				Sales Territory Limitations		TAIWAN			
Min / Max Order Quantity (Cases)	Max	960	Min	10	Case Size (Weight)	D(cm) × W(cm) × H(cm)		Weight(Kg)		
						22.2	29.5	19.5	7.7	
Certifications (if any)	FSSC22000 Storage Conditions: Room Temperature									

Target Customers (Companies)	Trading Companies, Wholesalers, Foodservice, Supermarkets, Retailers
Usage Scenarios	You can easily prepare a mizutaki hot pot by simply adding chicken and vegetables to this soup.
Product Features	The soup, made by slowly simmering chicken bones and meat over many hours, offers an exceptional depth of flavor.

Product Photos

	
	Allergen Ingredients
	Soybeans, wheat
Remarks	

Note: For the purpose of promoting wider use of this sheet, the FCP Secretariat may introduce the contents of this sheet at seminars and other events.

Please mark ○ in the box on the right if you agree.(If left blank, the contents will not be introduced.)

Consent / Decline

Exhibiting Company Name

Exhibiting Company Name	Nibishi Shoyu Co.,Ltd.		
Annual Sales	JPY 3.0 billion (approx. USD 20million)	Number of Employees	126 employees
Representative Name	SHIGEO SUEMATSU		
Message	Founded in 1919 in Fukuoka Prefecture, Kyushu, Japan, Nibishi has grown over the years thanks to the continued support and patronage of many customers. While cherishing our traditional flavors, we will continue to adapt to changing food lifestyles and deliver delicious seasonings to the world.		
WEB SITE	https://www.nibishi.co.jp/		
Company Address	3-2-1 Ekihigashi,Koga-city,Fukuoka,Pref.,811-3102		
Facility Location	Same as above		
Contact Person	SHOJI TATEISHI	E - m a i l	s-tateishi@nibishi.co.jp
T E L	+81-92-943-2311	F A X	+81-92-943-8270



Production / Manufacturing Process Highlights

We are certified under FSSC 22000, an internationally recognized certification system designed to ensure food safety across the entire food supply chain.

Photos

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Quality Control Information

Product Inspection (Yes / No)	YES	Total Viable Count (General Bacteria Test)			
Hygiene Management Initiatives	Production / Manufacturing Process Management				
	Employee Management				
	Facility and Equipment Management				
Crisis Management System	Contact Details	Department Name	Quality Control Department	E-Mail	kenkyu@nibishi.co.jp
	Product Liability Insurance	PL Insurance			