

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	<b>OISHII DAIGINJO</b>						
JAN Code	4971686 133121	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				8.5	8.5	17.8	900ml
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard		Volume	6bottles
Lead Time	3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				19.0	28.0	20.0	6.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <input checked="" type="checkbox"/> FCA	Reference Price	Prices are valid before		None	
				Price in Japanese market		¥845	
Certifications (Products/System)	ISO,HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Jaoan	Water	82.6g/100g
Rice Malt	Japan	Protein	0.3g/100g
Distilled Alcohol	Japan	Fat	0.0g/100g
		Carbohydrate	3.6g/100g
		Sodium	2.2mg/100g
		Calories	110.1 calories/100g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>This Junmai Daiginjo offers a vibrant yet gentle aroma, with an elegant, clear flavor layered with deep, expansive umami.</p> <p>Its pleasant, lingering finish enriches any refined moment.</p>	<p>Please enjoy it at room temperature or chilled.</p> <p>The carton packaging makes it an excellent choice for gifts.</p> <p>Its elegant aroma and rich umami enhance simmered dishes such as oden and nikujaga.</p>

## Product Picture

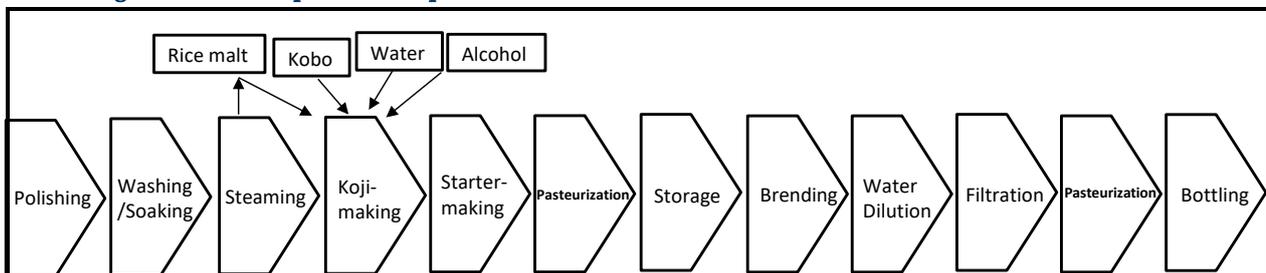
	<p>品 目: 日本酒                  原 材 料 名: 米(国産), 米こうじ(国産米), 醸造アルコール                  精 米 歩 合: 50%                  アルコール分: 17度                  内 容 量: 900ml                  製 造 年 月: 上部に記載                  製 造 者: 株式会社 小山本家酒造                  さいたま市西区大字指扇1798番地                  ☎ 048-623-0013 (9:00~17:00平日のみ)                  https://www.koyamahanke.co.jp/</p> <p>4 971686 133121</p> <p>【お願い】</p> <ul style="list-style-type: none"> <li>●光や高温を避け、出来るだけ市販所で保存してください。</li> <li>●開封前からの製造年月日から1年間はおいしくご賞味いただけますが、本来の風味をお楽しみいただくために、なるべくお早めにお召し上がりください。</li> <li>●開封後は特に早くお飲みください。</li> <li>●この商品のまま電子レンジ等で加熱しないでください。</li> <li>●こみに出すときは市町村の区分にしたがってください。</li> <li>●お酒は20歳になってから。</li> <li>●お酒は健康のため、おいしく適量を。</li> <li>●妊婦や授乳期の飲酒は、胎児・乳児の発育に影響を与えおそれがあります。</li> </ul> <p><b>Allergen (Specific Raw Materials)</b></p> <p>None</p>
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## ■ Company's profile

Company's Name		Koyama Honke Shuzo Co., Ltd.		
Annual Sales		11.4 billion yen	Numbers of Employees	188 employees
Name of Representative		Keiichi Koyama		
Messages to Purchasers		Supported by our customers, Koyama Honke Shuzo has continually refined its technology and quality since its founding in 1808. We will continue to value a spirit of challenge, strive to enhance our technical capabilities, and provide products and services that delight our customers. Through the creation of sake, we remain committed to contributing to society.		
Website Address		<a href="https://www.koyamahonke.co.jp/">https://www.koyamahonke.co.jp/</a>		
Company's Address	〒	331-0047	1798 Ōaza Sashiogi, Nishi-ku, Saitama-shi, Saitama, Japan	
Factory's Address	〒	331-0047	1798 Ōaza Sashiogi, Nishi-ku, Saitama-shi, Saitama, Japan	
Name of the Person in Charge		Haruka Fujiwara	E-mail Address	<a href="mailto:h.fujiwara@sekaitaka.com">h.fujiwara@sekaitaka.com</a>
Phone Number		048-623-0011	Fax Number	048-623-1315



## ■ Selling Points of the production process



### Pictures



Temperature control is managed in a centralized control room.



The process of koji-making carried out by machinery.



Blending and water dilution are used to achieve a consistent flavor.

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Physicochemical analysis (alcohol content, sake meter value, acidity, etc.) and sensory inspection			
Hygiene Management	Production Process	FSSC22000, ISO22000, ISO9001			
	Employees	We conduct training on food safety and hygiene, enforce factory entry rules, and carry out health condition checks.			
	Facilities and Equipments	Implementation of inspection and verification activities based on FSSC 22000.			
Emergency Response	The Contact Points	The person in charge	Makoto Okada	Phone number	048-623-5400
	Documentation	Records are kept from raw materials through production, storage, and product shipment, ensuring full trace-back and trace-forward capability. We are also covered by product liability insurance.			