

Product Characteristics and Trading Terms

Product Name	Mizutaki Soup						
Availability Period	Year-round		Shelf Life		Shelf Life	12Month	Use-by Date
Origin of Main Ingredients	JAPAN		JAN CODE		4902104800585		
Net Volume	720ml		Recommended Retail Price		JPY 385		
Units per Case	10		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)
					20.0	34.0	26.8
							Weight(Kg)
							7.8
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

<table><tr><td>名 称</td><td>鍋用スープ(ストレートタイプ)</td></tr><tr><td>原 材 料 名</td><td>チキンエキス(国内製造)、食塩／調味料(アミノ酸等)、(一部に大豆・鶏肉を含む)</td></tr><tr><td>殺 菌 方 法</td><td>気密性容器に密封し、加圧加熱殺菌</td></tr><tr><td>内 容 量</td><td>724g (720ml)</td></tr><tr><td>賞 味 期 限</td><td>枠外下部に記載(未開封)</td></tr><tr><td>保 存 方 法</td><td>常温で保存してください。</td></tr><tr><td>製 造 者</td><td>ニビシ醤油株式会社 福岡県古賀市駅東3丁目2番1号</td></tr></table>		名 称	鍋用スープ(ストレートタイプ)	原 材 料 名	チキンエキス(国内製造)、食塩／調味料(アミノ酸等)、(一部に大豆・鶏肉を含む)	殺 菌 方 法	気密性容器に密封し、加圧加熱殺菌	内 容 量	724g (720ml)	賞 味 期 限	枠外下部に記載(未開封)	保 存 方 法	常温で保存してください。	製 造 者	ニビシ醤油株式会社 福岡県古賀市駅東3丁目2番1号
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Allergen Ingredients															
Soybeans, Chicken															
Remarks															

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



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			