

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	Perilla Oil P3: Rich & Caramelized						
JAN Code			Package	Materials	Glass Bottle		
Use by date	2 year from the date of manufacture			Size/Inner Capacity	Length(cm) $\times$ Width(cm) $\times$ Height (cm)	Inner Capacity	
Minimum Units of Delivery	To be discussed (15 EA/BOX)		Packing	5.0	15.0	5.0	100ml
Lead Time	Further details will be provided separately as soon as they are confirmed.			Materials	Paper		0.029 CBM
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	<b>Store at room temperature, away from direct sunlight.</b>	Reference Price	size/Gross weight	Length(cm) $\times$ Width(cm) $\times$ Height (cm)	Weight (kg)	
				41.5	28.5	24.5	3.8
Certifications (Products/System)	HACCP, Vegan					Prices are valid before	
						Price in Japanese market	
				*varied by terms and conditions			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Perilla 100%	Product of China		100ml/861kcal
		Sodium	0mg
		Total Carbohydrate	0g
		Sugars	0g
		Total Fat	100g
		Trans Fat	0g
		Saturated Fat	7g
		Cholesterol	0mg
		Protein	0g
Product Characteristics	Use Scenes (Usage - Recipes)		
1. Medium Roasting Tailored to Japanese Consumers Who Value "Koku" (Rich Flavor): Implemented a deep savoriness by adding roasting depth to the unique herbal aroma of perilla seeds. 2. Flavor-Enhanced Oil that Pairs Well with Korean and Japanese Rice Dishes: Highly versatile for Bibimbap and seasoned vegetables, as well as Japanese rice dishes, finishing Nabe (hot pot), and stir-fried dishes. 3. Targeting Middle-aged and Gourmet Consumers Who Prefer Fragrant Oils: Appeals to consumers who enjoy the "taste of oil" with its distinct and clear presence of flavor.	1. Rich & Caramelized Flavor: Through medium roasting, it delivers a deep taste that harmonizes a subtle caramel-like sweetness with the natural herbal aroma of perilla seeds. It is designed for Japanese consumers who value rich flavors and gourmets who enjoy fragrant oils. 2. Korean Main Dishes: It serves as the centerpiece of flavor in dishes such as Bibimbap, mixed noodles, and seasoned vegetables. 3. Japanese & Stir-fried Dishes: Ideal for adding flavor to Japanese rice dishes, finishing Nabe (hot pots), and simple stir-fries. 4. The Final Touch (Kick): Thanks to its rich and savory profile, it is perfect for adding at the final stage of various Korean dishes to complete the flavor.		

## ■ Product Picture

	 	
Allergen (Specific Raw Materials)		

## ■ Company's profile

Company's Name	Bangyudang Co., Ltd.		
Annual Sales	387 million JPY (As of 2025)	Numbers of Employees	23 Employees (As of 2025)
Name of Representative	SOHN Min jung		
Messages to Purchasers	<p>Bangyudang is a premium traditional oil brand with over 50 years of roasting expertise, passed down through two generations since 1972. Beyond merely inheriting tradition, we realize the value of being "Authentic" by integrating scientific analysis and modern technology. Proposing the "Aesthetics of a Single Drop of Oil" that determines the flavor and structure of a dish beyond a simple condiment, Bangyudang offers a lineup optimized for the Japanese gourmet market, which places a high value on "Koku" (depth of flavor). Furthermore, we produce only safe and clean products that meet global standards through HACCP certification.</p>		
Website Address	<a href="https://bangyudang.com/">https://bangyudang.com/</a>		
Company's Address	〒 12772	Korean Authentic Roastery Bangyudang, 152 Suresil-gil, Gwangju-si, Gyeonggi-do, Republic of Korea	
Factory's Address	〒 12772	Korean Authentic Roastery Bangyudang, 152 Suresil-gil, Gwangju-si, Gyeonggi-do, Republic of Korea	
Name of the Person in Charge	KIM Kwanhong		E-mail Address <a href="mailto:bangyudang@gmail.com">bangyudang@gmail.com</a>
Phone Number	+82-31-713-1690	Fax Number	+82-31-713-1690

## ■ Selling Points of the production process

<p>Proprietary BGST Technology: Operates far-infrared roasting, rapid cooling to prevent aroma loss, and an anti-oxidation purification system through 'Bangyudang Gosoh Technology (BGST)', which scientificizes 50 years of expertise.</p> <p>Far-infrared Roasting Effect: Evenly delivers light and heat to the core of the grain, increasing antioxidant components and reducing bitterness to maintain long-lasting freshness and deep flavor.</p> <p>5-step Micro-filtration System: Ensures clarity and transparency without sediment through a five-stage filtration process including medical-grade filters, guaranteeing consistent taste and aroma even during long-term storage.</p> <p>Customized Flavor Index (BGSQ): Proposes optimal oil pairings for various culinary styles of buyers and consumers through a lineup precisely classified into four stages according to the degree of roasting.</p>		
<p><b>Pictures</b></p> 		
Far-infrared Roasting	Purification Filter for Reducing Oxidation-inducing Components	Bottling of Purified Oil

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Conducting regular Benzo(a)pyrene testing and fatty acid nutritional component analysis in accordance with MFDS (Ministry of Food and Drug Safety) standards.
Hygiene Management	Production Process	Strict process control based on HACCP certification standards and blocking impurities through a 5-step micro-filtration system.
	Employees	Completion of regular hygiene training and compliance with strict personal hygiene protocols (air shower, disinfection, etc.)
	Facilities and Equipments	Daily sterilization and disinfection management of specialized far-infrared roasting equipment and stainless steel production lines
Emergency Response	The Contact Points	The person in charge PARK Taegoo Phone number +82-31-713-1690
	Documentation	In the event of an emergency, an immediate reporting and response system is activated centered on the internal quality manager, and if necessary, the CEO and relevant departments respond jointly.