

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

|                                  |   |   |                 |   |                                      |                          |
|----------------------------------|---|---|-----------------|---|--------------------------------------|--------------------------|
| Name of Product                  | Sesame Oil S2: Light & Nutty  |   |                 |   |                                      |                          |
| JAN Code                         |   |   | Package         | Materials   | Glass Bottle                         |                          |
| Use by date                      | 2 year from the date of manufacture   |   |                 | Size/Inner Capacity                                       | Length(cm) × Width(cm) × Height (cm) | Inner Capacity           |
| Minimum Units of Delivery        | To be discussed (15 EA/BOX)   |   | Packing         | Materials   | Paper                                | Volume 0.029 CBM         |
| Lead Time                        | Further details will be provided separately as soon as they are confirmed.  |   |                 | size/Gross weight   | Length(cm) × Width(cm) × Height (cm) | Weight (kg)              |
| Storage Condition                | <input checked="" type="checkbox"/> Normal Temperature<br><input type="checkbox"/> Refrigeration<br><input type="checkbox"/> Frozen | Store at room temperature, away from direct sunlight. | Reference Price | <input type="checkbox"/> FOB <input type="checkbox"/> CIF | Prices are valid before              |                          |
| Certifications (Products/System) | HACCP, Vegan  |   |                 |   |                                      | Price in Japanese market |

| Ingredients and Additives   | The Place of Origin | Nutritional Facts   | Ingredient Amount (Eg. X calories/100g) |
|---|---------------------|---|---|
| Sesame Seed 100%  | Product of India    |   | 100ml/867kcal                           |
|   |                     | Sodium  | 0mg                                     |
|   |                     | Total Carbohydrate  | 0g                                      |
|   |                     | Sugars  | 0g                                      |
|   |                     | Total Fat   | 100g                                    |
|   |                     | Trans Fat   | 0g                                      |
|   |                     | Saturated Fat   | 13g                                     |
|   |                     | Cholesterol   | 0mg                                     |
|   |                     | Protein   | 0g                                      |
| Product Characteristics   |                     | Use Scenes (Usage • Recipes)  |   |
| 1.The Most Versatile Sesame Oil for Japanese Cuisine: With a subtle aroma, it can be easily applied to everyday cooking without being overpowering.<br>2.Roasting Balance Focused on Light and Nutty Savoriness: High versatility for various dishes, including salads, seasoned vegetables, mixed dishes, and light stir-fries.<br>3.Positioned as an "Everyday Sesame Oil": A daily oil that naturally blends into Japanese home-style meals. |                     | 1.Light & Nutty Flavor: Characterized by a gentle savoriness with hints of roasted peanuts, it strikes a perfect balance between a roasted aroma and the fresh scent of the ingredients, offering a mild and clean taste.<br>2.General Korean Cuisine: Highly versatile for common Korean dishes such as Bibimbap and various noodle dishes.<br>3.Light Dishes: Ideal for salad dressings or dishes where the original flavor of the ingredients should be highlighted.<br>4.Medium-Heat Cooking: Can be used in light pan-frying, stir-frying, and braising to add a subtle and delicate flavor. |   |

## ■ Product Picture

|   |   |   |  |
|---|---|---|--|
|  |    |    | <b>Allergen (Specific Raw Materials)</b><br><br>None |
|   |    |    |  |
|   |    |   |  |
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|   |  |   |  |

## ■ 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)<br>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  |
|                        | 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.                               |