

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Sesame Oil S4: Smoky & Deep							
JAN Code	2 year from the date of manufacture		Package	Materials	Glass Bottle			
Use by date				Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				5.0	15.0	5.0	100ml	
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)
				41.5	28.5	24.5	3.8	
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Store at room temperature, away from direct sunlight.	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *varied by terms and conditions		Prices are valid before		
	Price in Japanese market							
Certifications (Products/System)	HACCP,Vegan							

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.Signature Sesame Oil for a Clear "Aroma Difference" via Intense Roasting: You can clearly experience the differentiation in roasting levels through its smoky and deep savoriness. 2.Flavor-Enhanced Oil Optimized for Meat, Braised, and Stir-fried Dishes: It elevates the quality of the dish whether used at the core of the cooking process or as a finishing touch. 3.Premium Positioning that Elevates Cooking Beyond Simple Seasoning: An oil perfectly suited for Japanese gourmet consumers who appreciate and understand the nuances of aroma.		1.Smoky & Deep Flavor: It delivers a smoky nuttiness and a deep lingering finish achieved through intense roasting. With its rich flavor and body, it is perfect for leaving a strong impression at the end of a dish. 2.Bold Seasoned Dishes: Pairs excellently with dishes using strong-scented ingredients or seasonings, such as braised, grilled, and meat dishes. 3.The Final Kick for Korean Cuisine: Use it when you want a rich finish for Korean flavors, such as in seasoned blanched vegetables or fresh vegetable salads (Geotjeori). 4.Unique Dessert Topping: Can be used as a topping for dairy-based desserts to add a distinctive and profound 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 Employees23 Employees (As of 2025)
Name of Representative		SOHN Min jung	
Messages to Purchasers		写真 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.	
Website Address		https://bangyudang.com/	
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 bangyudang@gmail.com
Phone Number		+82-31-713-1690	Fax Number+82-31-713-1690

■ Selling Points of the production process

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.

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.

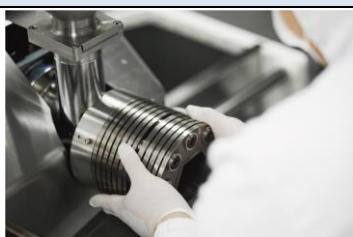
5-step Micro-filtration System: Ensures clarity and transparency without sediment through a five-stage filtration process including medical-grade filters, guaranteeing consistent taste and aroma even during long-term storage.

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.

Pictures



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	Prodction 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.			