

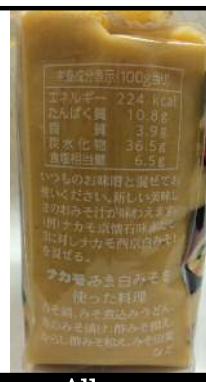
# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	NAKAMO Saikyo White Miso For Export 500g							
JAN Code	4902123052033		Package	Materials	PE			
Use by date	365days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10carton		Packing	Materials	DB	Volume	10.0	
Lead Time	2 weeks			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	504.0	
Storage Condition	<input type="checkbox"/> Normal Temperture <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF  278 JPY	Prices are valid before	2026.6		
					Price in Japanese market	470JPY		
Certifications (Products/System)	FSSC22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Thailand	Energy	224Kcal
Soybeans	North America	Protein	10.8g/100g
Salt	Japan	Fat	3.9g/100g
Water Syrup	Japan	Carbohydrates	36.5g/100g
Sugar	Japan	Dodium	2559mmg
Alkohol	Brazil, Indonesia		
Vitamin B2	China		
Product Characteristics	Use Scenes (Usage · Recipes)		
This white miso uses more koji than soybeans and has half the salt content of regular miso. An essential miso in Japanese cuisine. Used in ozoni soup, as a base for saikyo-zuke pickles, in vinegar miso, and in hot pots.	Characterized by its sweetness and koji aroma, it is diluted with mirin and sugar to create the marinade for saury or salmon marinated in saikyo-style. It is also used in New Year's zōni soup.		

## ■ Product Picture

	
	<p><b>Allergen (Specific Raw Materials)</b></p> <p>Soybeans</p>