

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

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|----------------------------------|--|---------------------|--|--------------------------------------|--------------------------|--------|----------------|--|
| 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 | |
| | | | 9.0 | 5.5 | 9.8 | 500g | | |
| 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) | |
| | | | 28.5 | 19.8 | 12.1 | 504.0 | | |
| Storage Condition | <div><div><div><input type="checkbox"/> Normal Temperture</div><div><input checked="" type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div> | Referenc e Price | <input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF | | Prices are valid before | 2026.6 | | |
| | | | 278 JPY | | Price in Japanese market | 470JPY | | |
| | | | *varied by terms and conditions | | | | | |
| 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 | 2559mm g |
| Alcohol | 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

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|---|---|-----------------------------------|--|
|  |  | Allergen (Specific Raw Materials) | |
| | | Soybeans | |
| | | | |