

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Misodare Ichiban (All Purpose Miso Sauce)						
JAN Code	4962145022421	Package	Materials	Miso, Soybean, Sugar, Fermented Condiments, Glucose, Sesame			
Use by date	12 Months		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
			4.0	10.0	18.0	370g	
Minimum Units of Delivery	1 Bundle (24 pcs) = 2 case x 12 pcs	Packing	Materials	Carton		Volume	24.0
Lead Time	Available 1 week after PO confirmation		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			420.0	280.0	220.0	9.0	
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen	Referenc e Price	☐ FOB ☐ CIF * varied by terms and conditions		Prices are valid before	JPY350/ea	
					Price in Japanese market		
Certifications (Products/System)	ISO22000 & FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Miso	Japan	Energy	263 kcal
Soybean	Japan	Protein	6.2 g
Sugar	Japan	Fat	3.9 g
Fermented Condiments	Japan	Carbohydrate	46.7 g
Glucoses	Japan	Salt Equivalent	4.5 g
Sesame Seeds	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
This miso sauce is made with “Shippo Akadashi Miso,” a specialty of Nagoya. It is a rich and flavorful all-purpose miso sauce based on traditional wooden-barrel-fermented mame miso (Soybean Miso).		Cut freshly fried pork cutlets (tonkatsu) into bite-sized pieces, pour “Miso Dare Ichiban” over them, and you can easily enjoy Nagoya’s famous miso katsu at home. It can be poured on or used as a dipping sauce, and is also versatile for dishes such as oden, tofu, grilled eggplant, salads, steamed vegetables, stir-fried dishes, spaghetti, gratin, and various mixed or dressed dishes.	

Product Picture

		 Pork Cutlet	 Meat Ball
		Allergen (Specific Raw Materials)	
		Sesame Seeds, Soybeans	