



**FOOD**  
COMMUNICATION  
PROJECT

|                                  |                                                                                                                                                                                              |                     |                                                                                                      |                                      |                          |                        |                |
|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|------------------------------------------------------------------------------------------------------|--------------------------------------|--------------------------|------------------------|----------------|
| Name of Product                  |                                                                                                                                                                                              | HOKKAIDO NO MEGUMI  |                                                                                                      |                                      |                          |                        |                |
| JAN Code                         | 4902428210046                                                                                                                                                                                | Package             | Materials                                                                                            | PP,PET                               |                          |                        |                |
| Use by date                      | 180 days                                                                                                                                                                                     |                     | Size/Inner Capacity                                                                                  | Length(cm)×Width(cm)×Height (cm)     |                          |                        | Inner Capacity |
|                                  |                                                                                                                                                                                              |                     |                                                                                                      | 12.3                                 | 12.3                     | 9.3                    | 750g           |
| Minimum Units of Delivery        | 5 cases in a mixed shipment                                                                                                                                                                  | Packing             | Materials                                                                                            | DB                                   |                          | Volume                 | 6.0            |
| Lead Time                        | 10 days                                                                                                                                                                                      |                     | size/Gross weight                                                                                    | Length(cm) × Width(cm) × Height (cm) |                          | Weight(kg)             |                |
|                                  |                                                                                                                                                                                              |                     |                                                                                                      | 25.3                                 | 37.2                     | 12.0                   | 5.0            |
| Storage Condition                | <div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div> | Referenc<br>e Price | <div><div><input checked="" type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div> |                                      | Prices are valid before  | By the next submission |                |
|                                  |                                                                                                                                                                                              |                     | 570 yen                                                                                              |                                      | Price in Japanese market | 865yen(without tax)    |                |
|                                  |                                                                                                                                                                                              |                     |                                                                                                      | *varied by terms and conditions      |                          |                        |                |
| Certifications (Products/System) | FSSC22000                                                                                                                                                                                    |                     |                                                                                                      |                                      |                          |                        |                |

### ■ Product Picture



## ■ Company's profile

|                              |   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                               |                                                                                    |
|------------------------------|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Company's Name               |   | Fukuyama Jyozo. co. Ltd                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                               |                                                                                    |
| Annual Sales                 |   | USD 22.33 million (Year: 2024)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Numbers of Employees                                                          | 200 (Year: 2024)                                                                   |
| Name of Representative       |   | Koji Fukuyama                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                               |  |
| Messages to Purchasers       |   | Since our founding in 1891, we have cherished the natural blessings of Hokkaido and have made it our mission to enrich the dining tables of the region through the production of miso, soy sauce, and other food products.<br>Throughout our long history, we have faced numerous economic and social changes. However, we have continued to honor our traditions and preserve our unique manufacturing methods. By combining our brewing expertise with techniques that bring out the umami of ingredients such as kelp, we strive to provide delicious and safe foods. |                                                                               |                                                                                    |
| Website Address              |   | <a href="https://www.tomoechan.jp/">https://www.tomoechan.jp/</a>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                               |                                                                                    |
| Company's Address            | 〒 | 065-0043                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 4-1, Naebo 2-chome, Higashi-ku, Sapporo, Hokkaido, Japan                      |                                                                                    |
| Factory's Address            | 〒 | 065-0043                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Hokkaido Shoyu Co. Ltd.<br>3-1, Naebo 2-chome, Higashi-ku, Sapporo, Hokkaido, |                                                                                    |
| Name of the Person in Charge |   | Tadamichi Momata                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | E-mail Address                                                                | <a href="mailto:momata@tomoechan.co.jp">momata@tomoechan.co.jp</a>                 |
| Phone Number                 |   | 011-711-8181                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Fax Number                                                                    | 011-711-0280                                                                       |

## ■ Selling Points of the production process

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |  |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| <p>Soybeans:<br/>Sorting → Washing → Soaking → Steaming → Cooling → Chopping → (to Mixing)</p> <p>Rice:<br/>Optical Sorting → Washing → Steaming → Inoculation → Koji Making → Koji Completion → Weighing &amp; Mixing → Mashing → Fermentation → Turning → Aging → (to Finishing)</p> <p>Salt:<br/>Added to the process → (joins Mixing/Finishing)</p> <p>Finishing Process:<br/>Blending → Miso Filtering → Heat Sterilization → Cooling → 1-ton Tank Storage → Filling → Weighing → Packaging → Metal Detection → Boxing → Shipping</p> |  |  |
| <p><b>Pictures</b></p> <div>    </div>                                                                                                                                                                                                                                           |  |  |
| <p><b>Koji Production Process:</b><br/>We produce approximately 12 tons of koji in a single batch.</p> <p><b>Blending Process:</b><br/>Miso is extracted from a 4-ton tank.</p> <p><b>Filling Process:</b><br/>The filling line can produce 22 units per minute.</p>                                                                                                                                                                                                                                                                       |  |  |

## ■ Information of Quality Assurance

|                        |                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                        |                                             |              |              |
|------------------------|---------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|--------------|--------------|
| Inspection of Products | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | (If yes, please provide additional information about Sensory and physicochemical tests (moisture, salt content, pH, acidity, and color) are conducted for each production lot. inspection)                                                                                                                                                                                                                             |                                             |              |              |
| Hygiene Management     | Production Process                                                  | Standard operating procedures (SOPs) for manufacturing are prepared for each production site.<br>If any issues are identified, we conduct verification and revise the SOPs as necessary to prevent potential hazards.                                                                                                                                                                                                  |                                             |              |              |
|                        | Employees                                                           | Employees undergo daily health checks, and the results are recorded.<br>When necessary, they participate in training sessions and seminars to improve awareness of food hygiene and occupational safety.                                                                                                                                                                                                               |                                             |              |              |
|                        | Facilities and Equipments                                           | Machine and equipment checklists are prepared for each production site.<br>Inspections and records are carried out on a daily, weekly, monthly, and annual basis.<br>These records are reviewed by our Facility Management Department.<br>Pest control is outsourced to Ikari Shodoku, and in addition, our internal Food Sanitation Committee leads on-site initiatives related to 5S activities and pest management. |                                             |              |              |
| Emergency Response     | The Contact Points                                                  | The person in charge                                                                                                                                                                                                                                                                                                                                                                                                   | Naoki Nishio,<br>Quality Control Department | Phone number | 0166-31-2012 |
|                        | Documentation                                                       | We are covered by Product Liability (PL) insurance.                                                                                                                                                                                                                                                                                                                                                                    |                                             |              |              |