

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	HOKKAIDO MINORI MISO						
JAN Code	4902428210329	Package	Materials	PP,PET			
Use by date	180days		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
			9.0	11.7	6.7	300g	
Minimum Units of Delivery	5 cases in a mixed shipment	Packing	Materials	DB		Volume	8.0
Lead Time	10 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			37.6	25.1	8.7	2.8	
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen	Referenc e Price	☒ FOB ☐ CIF 320 yen * varied by terms and conditions		Prices are valid before	By the next submission	
			Price in Japanese market		527 yen (witout tax)		
Certifications (Products/System)	FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Hokkaido, Japan	195.3kcal/100g	Confidential
Soybeans	Hokkaido, Japan	8.5g protein	
Salt	Japan	4.5g Fat	
		30.2g Carbohydrate	
		12.0g Salt Equivalent	
Product Characteristics		Use Scenes (Usage・Recipes)	
The combination of Soybean's Umami and rice's sweetness		Especially for Miso soup. For cooking and Hot pot as well.	

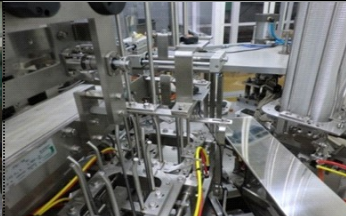
■ Product Picture

	
	Allergen (Specific Raw Materials) Soybeans

■ 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. 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		https://www.tomoechan.jp/			
Company's Address	〒	065-0043	4-1, Naebo 2-chome, Higashi-ku, Sapporo, Hokkaido, Japan		
Factory's Address	〒	065-0043	Hokkaido Shoyu Co. Ltd. 3-1, Naebo 2-chome, Higashi-ku, Sapporo, Hokkaido,		
Name of the Person in Charge		Tadamichi Momata		E-mail Address	momata@tomoechan.co.jp
Phone Number		011-711-8181		Fax Number	011-711-0280

■ Selling Points of the production process

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

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ 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	Prodction Process	Standard operating procedures (SOPs) for manufacturing are prepared for each production site. 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. 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. Inspections and records are carried out on a daily, weekly, monthly, and annual basis. These records are reviewed by our Facility Management Department. 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, Quality Control Department	Phone number	0166-31-2012
	Documentation	We are covered by Product Liability (PL) insurance.			