FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	INAKAMISO Liquid type							
JAN Code	4902428320639	Package	Materials PET, PE, P			PE, PS		
Use by date	240 days	1 ackage	Size/Inner		×Width(cm) >	Ü	Inner Capacity	
	= 10 day 5		Capacity	6.6	6.6	15.0	345g	
Minimum Units of Delivery	5 cases in a mixed shipment	Packing	Materials	DB		Volume	12.0	
Lead Time	10 days	Tacking	size/Gross weight	Length(cm)	Width(cm)	← Height (cm)	Weight(kg)	
	10 days			28.0	21.5	18.0	4.9	
Storage Condition	✓ Normal Tempreture ☐ Refrigeratino	Referenc	FOB CIF 290 yen *varied by terms and conditions		Prices are valid before	By the		
	Frozen	e Price			Price in Japanese market	445 yen (without tax)		
Certifications (Products/System)	FSSC22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)	
Rice miso (contains soybeans)	Produced in Hokkaido	19kcal/17g	Confidential	
fermented seasoning		1.2g protein		
Salt	Japan	0.4g Fat		
hydrolyzed protein		1.4g Carbohydrate		
bonito extract		1.9g Salt Equivalent		
yeast extract				
bonito seasoning				
kelp extract				
Product Characteristic	es	Use Scenes (Usage · Recipes)		
You could make a Miso so	up at once.	Especially for Miso soup. For cooking and Hot pot as well.		

■Product Picture

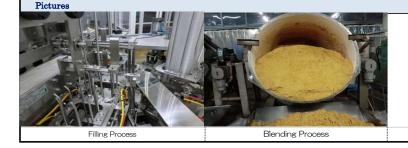


■ Company's profile

Company's prome							
Company`s Nam	ıe	Fukuyama Jyozo, co. Ltd					
Annual Sales		USD 22,33 milli	on (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		<u>ht</u>	tps://www.tomoechan.j				
Company`s Address	₹	065-0043	4-1, Naebo 2	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		

\blacksquare Selling Points of the production process

Powder Weighing → Liquid Ingredient Weighing → Ingredient Charging → Heating & Stirring → Addition of Volatile Ingredients → Quality Inspection → Cooling → Transport → Filling → Capping → Shrinking → Boxing → Storage → Shipment



■ 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)				
Hygine 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	Junki Yasunaga, Quality Control Department	Phone number	011-753-4333	
	Documentation	We are covered by Product Liability (PL) insurance.				