

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, PS			
Use by date	240 days		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner 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		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			28.0	21.5	18.0	4.9	
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen	Referenc e Price	☒ FOB ☐ CIF 290 yen * varied by terms and conditions		Prices are valid before	By the next submission	
					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 Characteristics		Use Scenes (Usage・Recipes)	
You could make a Miso soup at once.		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

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

Pictures



Filling Process



Blending Process

■ 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	Production 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.			