

FCP Exhibition and Business Meeting Sheet

Date
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FOOD
COMMUNICATION
PROJECT

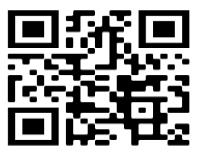
Version 3.1

商品特性と取引条件

Product Name	Black Sesame Soy Milk Pudding							
Available Period (Note the most delicious period in parentheses)	All year round ()			Best Before / Expiration Date	Expiration date	365 days	Expiration date	
Main Ingredient Origin (Fishing Location, etc.)	Washed sesame seeds (domestically produced)			JAN code (13 digits or 8 digits)	4964096400235			
Contentvolume	80g			SuggestedRetailPrice	Excluding tax	¥500	Tax included (rounded down) Tax rate 8%	¥540
Number of items per case	40			Storage temperature range	Room temperature			
Order Lead Time	14th			Sales area restrictions	◎ 無 ○ 有→			
Maximum and minimum case delivery units (Include units such as ◎)	Maxi mum	Consultation	Minim um	2 cases	Case size (weight)	Length (cm) × Width (cm) × Height (cm)	Weight (kg)	33.0 39.0 10.0 6.0
Certifications, etc. (Products, Factories, Farms, etc.)	<input type="checkbox"/> 有機JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> 農業生産工程管理(GAP) ※ <input type="checkbox"/> その他(右に記入→) <small>Items marked with ※ should include specific acquisition details → Halal-Vegan Certification</small>							

Target	Customer	<input type="checkbox"/> 外食 <input type="checkbox"/> 中食 <input type="checkbox"/> 商社・卸売 <input type="checkbox"/> メーカー <input type="checkbox"/> スーパーマーケット <input type="checkbox"/> 百貨店 <input type="checkbox"/> その他小売 <input type="checkbox"/> ホテル・宴会・レジャー <input type="checkbox"/> その他(右に記入→)	
	Customer (gender, age group, etc.)	People of all ages and genders	
Usage Scenarios (How to Use / Recommended Recipes, etc.)	Please enjoy it with the included Hokkaido-grown red bean paste and soy flour sprinkled on top.		
Product Features	By roasting sesame seeds in-house to bring out their original aroma and kneading them with soy milk to enhance the taste and flavor of soybeans, we have created a Japanese-style sweet with a smooth texture.		

商品写真

  					
	<p>Allergy Information (Specified Ingredients) *Check the items that are used; if not used, mark a large X in the Disclosure required</p> <table border="1"> <tr> <td><input type="checkbox"/> えび、 <input type="checkbox"/> かに、 <input type="checkbox"/> 小麦、 <input type="checkbox"/> そば、 <input type="checkbox"/> 卵</td> </tr> <tr> <td><input type="checkbox"/> 乳、 <input type="checkbox"/> 落花生</td> </tr> </table> <p>Encourage Display(Optional Display)</p> <table border="1"> <tr> <td><input type="checkbox"/> あわび、 <input type="checkbox"/> いか、 <input type="checkbox"/> いくら、 <input type="checkbox"/> オレンジ、 <input type="checkbox"/> カシューナッツ</td> </tr> <tr> <td><input type="checkbox"/> キウイフルーツ、 <input type="checkbox"/> 牛肉、 <input type="checkbox"/> くるみ、 <input type="checkbox"/> ごま、 <input type="checkbox"/> さけ</td> </tr> <tr> <td><input type="checkbox"/> さば、 <input type="checkbox"/> 大豆、 <input type="checkbox"/> 鶏肉、 <input type="checkbox"/> バナナ、 <input type="checkbox"/> 豚肉、 <input type="checkbox"/> まつたけ、 <input type="checkbox"/> もも、 <input type="checkbox"/> やまいも、 <input type="checkbox"/> りんご、 <input type="checkbox"/> ゼラチン、 <input type="checkbox"/> アーモンド</td> </tr> </table> <p>Remarks</p> <p>(If allergens other than those in this product are handled, please indicate this)</p> <p>Soybeans and sesame</p>	<input type="checkbox"/> えび、 <input type="checkbox"/> かに、 <input type="checkbox"/> 小麦、 <input type="checkbox"/> そば、 <input type="checkbox"/> 卵	<input type="checkbox"/> 乳、 <input type="checkbox"/> 落花生	<input type="checkbox"/> あわび、 <input type="checkbox"/> いか、 <input type="checkbox"/> いくら、 <input type="checkbox"/> オレンジ、 <input type="checkbox"/> カシューナッツ	<input type="checkbox"/> キウイフルーツ、 <input type="checkbox"/> 牛肉、 <input type="checkbox"/> くるみ、 <input type="checkbox"/> ごま、 <input type="checkbox"/> さけ
<input type="checkbox"/> えび、 <input type="checkbox"/> かに、 <input type="checkbox"/> 小麦、 <input type="checkbox"/> そば、 <input type="checkbox"/> 卵					
<input type="checkbox"/> 乳、 <input type="checkbox"/> 落花生					
<input type="checkbox"/> あわび、 <input type="checkbox"/> いか、 <input type="checkbox"/> いくら、 <input type="checkbox"/> オレンジ、 <input type="checkbox"/> カシューナッツ					
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■ Exhibiting Company Introduction

Exhibiting Company Name		Limited Company Homoto Sesame Tofu Shop			
Annual sales				Number of employees (e.g., X full-time employees, Y part-time employees)	
Representative's Name		Representative Director Kenichiro Homoto			
Message		A sesame tofu specialty store founded in 1952 (Showa 27). Nagasaki sesame tofu has long been a beloved food among the local people. In Japan, the three main Zen sects are Rinzai, Soto, and Obaku. The Obaku sect, one of these, was brought to Nagasaki's Kofukuji Temple in 1654 by Zen master Ingen. At that time, the Chinese-style vegetarian cuisine "Fucha Ryori" was introduced, which included "sesame tofu" as one of its dishes. Since our founding, our company has prided itself on rich and flavorful taste, striving to satisfy local customers in Nagasaki, nurtured over more than 60 years. We are particular about the unique sweetness, aroma, and texture of Nagasaki sesame tofu, using our own uniquely roasted paste. Even today, we continue to use meticulous methods to preserve the same quality and taste as the past, dedicating ourselves every day to making delicious sesame tofu.			
Homepage		http://www.houmoto.co.jp			
Company Address	〒	〒857-1152	627-2 Kuromachi, Sasebo City, Nagasaki Prefecture		
工場等所在地	〒		Ditto		
担当者		Kenichiro Hombon	E-mail	goma@houmoto.co.jp	
T E L		0956-31-1756	FAX	0956-34-0356	

■ Production and manufacturing process highlights ※For agricultural products, also include information such as cultivation area and annual harvest.

Since our establishment as a specialty sesame tofu shop, we have been roasting our own sesame seeds, making paste, and using freshly roasted and ground ingredients to produce sesame tofu. Additionally, we carefully select all other ingredients we use. Nowadays, we strive daily to preserve traditional methods, offering products such as hon-warabi mochi made with 100% rare authentic bracken starch and sesame tofu made with 100% authentic kudzu starch. The peanut paste used in our peanut tofu contains 100% peanuts without any emulsifiers. The sugar is coarse sugar from Kikai Island, Kagoshima, and the salt is sun-dried salt from the Goto Islands, Nagasaki. The matcha we use comes from Sechibaru, Nagasaki.

Photograph



■ Quality Control Information

Presence of product inspection	<input checked="" type="radio"/> 無 <input type="radio"/> 有一具体的に	Regularly outsourced to an external inspection agency. Inspection items: number of bacteria, coliform bacteria, and stool tests.			
Efforts in Hygiene Management	Production and Manufacturing Process Management	The manufacturing process is standardized into procedures, and steps where hazards may occur are designated as critical control points and managed through records.			
	Employee management	Thorough guidance in accordance with the company's manual			
	Management of facility equipment	Implementation of management in accordance with internal and external manuals			
Crisis Management System	Contact person	Name of the person in charge or the responsible	Sakurada	Contact Information	0956-31-1756
	Measures related to crisis management and enrollment in product liability insurance (PL)	Enrollment in PL insurance			

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商品特性と取引条件

Product Name	Peeled White Sesame Soy Milk Pudding							
Available Period (Note the most delicious period in parentheses)	All year round ()			Best Before / Expiration Date	Expiration date	365 days	Expiration date	
Main Ingredient Origin (Fishing Location, etc.)	Washed sesame seeds (domestically produced)			JAN code (13 digits or 8 digits)	4964096400228			
Contentvolume	80g			SuggestedRetailPrice	Excluding tax	¥500	Tax included (rounded down) Tax rate 8%	¥540
Number of items per case	40			Storage temperature range	Room temperature			
Order Lead Time	14th			Sales area restrictions	◎ 無 ○ 有→			
Maximum and minimum case delivery units (Include units such as ◎)	Maxi mum	Consultation	Minim um	2 cases	Case size (weight)	Length (cm) × Width (cm) × Height (cm)	Weight (kg)	33.0 39.0 10.0 6.0
Certifications, etc. (Products, Factories, Farms, etc.)	<input type="checkbox"/> 有機JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> 農業生産工程管理(GAP) ※ <input type="checkbox"/> その他(右に記入→) <small>Items marked with ※ should include specific acquisition details → Halal-Vegan Certification</small>							

Target	Customer	<input type="checkbox"/> 外食 <input type="checkbox"/> 中食 <input type="checkbox"/> 商社・卸売 <input type="checkbox"/> メーカー <input type="checkbox"/> スーパーマーケット <input type="checkbox"/> 百貨店 <input type="checkbox"/> その他小売 <input type="checkbox"/> ホテル・宴会・レジャー <input type="checkbox"/> その他(右に記入→)	
	Customer (gender, age group, etc.)	People of all ages and genders	
Usage Scenarios (How to Use / Recommended Recipes, etc.)	Please enjoy it with the included Hokkaido-grown red bean paste and soy flour sprinkled on top.		
Product Features	By roasting sesame seeds in-house to bring out their original aroma and kneading them with soy milk to enhance the taste and flavor of soybeans, we have created a Japanese-style sweet with a smooth texture.		

商品写真



■ Exhibiting Company Introduction

Exhibiting Company Name		Limited Company Homoto Sesame Tofu Shop			
Annual sales				Number of employees (e.g., X full-time employees, Y part-time employees)	
Representative's Name		Representative Director Kenichiro Homoto			
Message		A sesame tofu specialty store founded in 1952 (Showa 27). Nagasaki sesame tofu has long been a beloved food among the local people. In Japan, the three main Zen sects are Rinzai, Soto, and Obaku. The Obaku sect, one of these, was brought to Nagasaki's Kofukuji Temple in 1654 by Zen master Ingen. At that time, the Chinese-style vegetarian cuisine "Fucha Ryori" was introduced, which included "sesame tofu" as one of its dishes. Since our founding, our company has prided itself on rich and flavorful taste, striving to satisfy local customers in Nagasaki, nurtured over more than 60 years. We are particular about the unique sweetness, aroma, and texture of Nagasaki sesame tofu, using our own uniquely roasted paste. Even today, we continue to use meticulous methods to preserve the same quality and taste as the past, dedicating ourselves every day to making delicious sesame tofu.			
Homepage		http://www.houmoto.co.jp			
Company Address	〒	〒857-1152	627-2 Kuromachi, Sasebo City, Nagasaki Prefecture		
工場等所在地	〒		Ditto		
担当者		Kenichiro Hombon	E-mail	goma@houmoto.co.jp	
T E L		0956-31-1756	FAX	0956-34-0356	

■ Production and manufacturing process highlights ※For agricultural products, also include information such as cultivation area and annual harvest.

Since our establishment as a specialty sesame tofu shop, we have been roasting our own sesame seeds, making paste, and using freshly roasted and ground ingredients to produce sesame tofu. Additionally, we carefully select all other ingredients we use. Nowadays, we strive daily to preserve traditional methods, offering products such as hon-warabi mochi made with 100% rare authentic bracken starch and sesame tofu made with 100% authentic kudzu starch. The peanut paste used in our peanut tofu contains 100% peanuts without any emulsifiers. The sugar is coarse sugar from Kikai Island, Kagoshima, and the salt is sun-dried salt from the Goto Islands, Nagasaki. The matcha we use comes from Sechibaru, Nagasaki.

Photograph



■ Quality Control Information

Presence of product inspection	<input checked="" type="radio"/> 無 <input type="radio"/> 有一具体的に	Regularly outsourced to an external inspection agency. Inspection items: number of bacteria, coliform bacteria, and stool tests.			
Efforts in Hygiene Management	Production and Manufacturing Process Management	The manufacturing process is standardized into procedures, and steps where hazards may occur are designated as critical control points and managed through records.			
	Employee management	Thorough guidance in accordance with the company's manual			
	Management of facility equipment	Implementation of management in accordance with internal and external manuals			
Crisis Management System	Contact person	Name of the person in charge or the responsible	Sakurada	Contact Information	0956-31-1756
	Measures related to crisis management and enrollment in product liability insurance (PL)	Enrollment in PL insurance			

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商品特性と取引条件

Product Name	Halal Vegan Certified Product: Peanut Tofu							
Available Period (Note the most delicious period in parentheses)	All year round ()			Best Before / Expiration Date	Expiration date	365 days	Expiration date	
Main Ingredient Origin (Fishing Location, etc.)	Washed sesame seeds (domestically produced)			JAN code (13 digits or 8 digits)	4964096300153			
Contentvolume	100g			SuggestedRetailPrice	Excluding tax	¥350	Tax included (rounded down) Tax rate 8%	¥378
Number of items per case	40			Storage temperature range	Room temperature			
Order Lead Time	14th			Sales area restrictions	◎ 無 ○ 有→			
Maximum and minimum case delivery units (Include units such as ◎)	Maxi mum	Consultation	Minim um	2 cases	Case size (weight)	Length (cm) × Width (cm) × Height (cm)	Weight (kg)	33.0 39.0 10.0 6.0
Certifications, etc. (Products, Factories, Farms, etc.)	<input type="checkbox"/> 有機JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> 農業生産工程管理(GAP) ※ <input type="checkbox"/> その他(右に記入→) <small>Items marked with ※ should include specific acquisition details → Halal-Vegan Certification</small>							

Target	Customer	<input type="checkbox"/> 外食 <input type="checkbox"/> 中食 <input type="checkbox"/> 商社・卸売 <input type="checkbox"/> メーカー <input type="checkbox"/> スーパーマーケット <input type="checkbox"/> 百貨店 <input type="checkbox"/> その他小売 <input type="checkbox"/> ホテル・宴会・レジャー <input type="checkbox"/> その他(右に記入→)	
	Customer (gender, age group, etc.)	People of all ages and genders	
Usage Scenarios (How to Use / Recommended Recipes, etc.)	First, enjoy it as it is, and then you can add black syrup and roasted soybean flour to enjoy it like "warabi mochi" as a Japanese-style sweet. Additionally, peanut tofu is a suitable ingredient for elderly people with reduced chewing ability or for those with swallowing disorders, making it appropriate for nursing care or hospital meals.		
Product Features	Our products can be stored at room temperature for 365days without using additives or preservatives. Halal and vegan certified products.		

商品写真

						
			Allergy Information (Specified Ingredients) *Check the items that are used; if not used, mark a large X in the Disclosure required column.		Disclosure required <input type="checkbox"/> えび、 <input type="checkbox"/> かに、 <input type="checkbox"/> 小麦、 <input type="checkbox"/> そば、 <input type="checkbox"/> 卵 <input type="checkbox"/> 乳、 <input type="checkbox"/> 落花生	
Encourage Display(Optional Display)		<input type="checkbox"/> あわび、 <input type="checkbox"/> いか、 <input type="checkbox"/> いくら、 <input type="checkbox"/> オレンジ、 <input type="checkbox"/> カシューナッツ <input type="checkbox"/> キウイフルーツ、 <input type="checkbox"/> 牛肉、 <input type="checkbox"/> くるみ、 <input type="checkbox"/> ごま、 <input type="checkbox"/> さけ <input type="checkbox"/> さば、 <input type="checkbox"/> 大豆、 <input type="checkbox"/> 鶏肉、 <input type="checkbox"/> バナナ、 <input type="checkbox"/> 豚肉、 <input type="checkbox"/> まつたけ、 <input type="checkbox"/> もも、 <input type="checkbox"/> やまいも、 <input type="checkbox"/> りんご、 <input type="checkbox"/> ゼラチン、 <input type="checkbox"/> アーモンド		<small>(If allergens other than those in this product are handled, please indicate this)</small>		
Remarks				Soybeans and sesame		

■ Exhibiting Company Introduction

Exhibiting Company Name		Limited Company Homoto Sesame Tofu Shop			
Annual sales				Number of employees (e.g., X full-time employees, Y part-time employees)	
Representative's Name		Representative Director Kenichiro Homoto			
Message		A sesame tofu specialty store founded in 1952 (Showa 27). Nagasaki sesame tofu has long been a beloved food among the local people. In Japan, the three main Zen sects are Rinzai, Soto, and Obaku. The Obaku sect, one of these, was brought to Nagasaki's Kofukuji Temple in 1654 by Zen master Ingen. At that time, the Chinese-style vegetarian cuisine "Fucha Ryori" was introduced, which included "sesame tofu" as one of its dishes. Since our founding, our company has prided itself on rich and flavorful taste, striving to satisfy local customers in Nagasaki, nurtured over more than 60 years. We are particular about the unique sweetness, aroma, and texture of Nagasaki sesame tofu, using our own uniquely roasted paste. Even today, we continue to use meticulous methods to preserve the same quality and taste as the past, dedicating ourselves every day to making delicious sesame tofu.			
Homepage		http://www.houmoto.co.jp			
Company Address	〒	〒857-1152	627-2 Kuromachi, Sasebo City, Nagasaki Prefecture		
工場等所在地	〒		Ditto		
担当者		Kenichiro Hombon	E-mail	goma@houmoto.co.jp	
T E L		0956-31-1756	FAX	0956-34-0356	

■ Production and manufacturing process highlights ※For agricultural products, also include information such as cultivation area and annual harvest.

Since our establishment as a specialty sesame tofu shop, we have been roasting our own sesame seeds, making paste, and using freshly roasted and ground ingredients to produce sesame tofu. Additionally, we carefully select all other ingredients we use. Nowadays, we strive daily to preserve traditional methods, offering products such as hon-warabi mochi made with 100% rare authentic bracken starch and sesame tofu made with 100% authentic kudzu starch. The peanut paste used in our peanut tofu contains 100% peanuts without any emulsifiers. The sugar is coarse sugar from Kikai Island, Kagoshima, and the salt is sun-dried salt from the Goto Islands, Nagasaki. The matcha we use comes from Sechibaru, Nagasaki.

Photograph



■ Quality Control Information

Presence of product inspection	<input checked="" type="radio"/> 無 <input type="radio"/> 有一具体的に	Regularly outsourced to an external inspection agency. Inspection items: number of bacteria, coliform bacteria, and stool tests.			
Efforts in Hygiene Management	Production and Manufacturing Process Management	The manufacturing process is standardized into procedures, and steps where hazards may occur are designated as critical control points and managed through records.			
	Employee management	Thorough guidance in accordance with the company's manual			
	Management of facility equipment	Implementation of management in accordance with internal and external manuals			
Crisis Management System	Contact person	Name of the person in charge or the responsible	Sakurada	Contact Information	0956-31-1756
	Measures related to crisis management and enrollment in product liability insurance (PL)	Enrollment in PL insurance			

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商品特性と取引条件

Product Name	Halal Vegan Certified Product: Black Sesame Tofu							
Available Period (Note the most delicious period in parentheses)	All year round ()	Best Before / Expiration Date	Expiration date	365 days	Expiration date			
Main Ingredient Origin (Fishing Location, etc.)	Washed sesame seeds (domestically produced)			JAN code (13 digits or 8 digits)	4964096300191			
Contentvolume	100g			SuggestedRetailPrice	Excluding tax	¥350	Tax included (rounded down) Tax rate 8%	¥378
Number of items per case	40			Storage temperature range	Room temperature			
Order Lead Time	14th			Sales area restrictions	◎ 無 ○ 有→			
Maximum and minimum case delivery units (Include units such as ◎)	Maxi mum	Consultation	Minim um	2 cases	Case size (weight)	Length (cm) × Width (cm) × Height (cm)	Weight (kg)	33.0 39.0 10.0 6.0
Certifications, etc. (Products, Factories, Farms, etc.)	<input type="checkbox"/> 有機JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> 農業生産工程管理(GAP) ※ <input type="checkbox"/> その他(右に記入→)							
Items marked with ※ should include specific acquisition details → Halal-Vegan Certification								

Target	Customer	<input type="checkbox"/> 外食 <input type="checkbox"/> 中食 <input type="checkbox"/> 商社・卸売 <input type="checkbox"/> メーカー <input type="checkbox"/> スーパーマーケット <input type="checkbox"/> 百貨店 <input type="checkbox"/> その他小売 <input type="checkbox"/> ホテル・宴会・レジャー <input type="checkbox"/> その他(右に記入→)
	Customer (gender, age group, etc.)	People of all ages and genders
Usage Scenarios (How to Use / Recommended Recipes, etc.)	First, enjoy it as it is, and then you can add black syrup and roasted soybean flour to enjoy it like "warabi mochi" as a Japanese-style sweet. Additionally, peanut tofu is a suitable ingredient for elderly people with reduced chewing ability or for those with swallowing disorders, making it appropriate for nursing care or hospital meals.	
Product Features	Our products can be stored at room temperature for 365days without using additives or preservatives. Halal and vegan certified products.	

商品写真

 			Allergy Information (Specified Ingredients) *Check the items that are used; if not used, mark a large X in the	
			<input type="checkbox"/> えび、 <input type="checkbox"/> かに、 <input type="checkbox"/> 小麦、 <input type="checkbox"/> そば、 <input type="checkbox"/> 卵 <input type="checkbox"/> 乳、 <input type="checkbox"/> 落花生	<input type="checkbox"/> あわび、 <input type="checkbox"/> いか、 <input type="checkbox"/> いくら、 <input type="checkbox"/> オレンジ、 <input type="checkbox"/> カシューナッツ <input type="checkbox"/> キウイフルーツ、 <input type="checkbox"/> 牛肉、 <input type="checkbox"/> くるみ、 <input type="checkbox"/> ごま、 <input type="checkbox"/> さけ <input type="checkbox"/> さば、 <input type="checkbox"/> 大豆、 <input type="checkbox"/> 鶏肉、 <input type="checkbox"/> バナナ、 <input type="checkbox"/> 豚肉、 <input type="checkbox"/> まつたけ、 <input type="checkbox"/> もも、 <input type="checkbox"/> やまいも、 <input type="checkbox"/> りんご、 <input type="checkbox"/> ゼラチン、 <input type="checkbox"/> アーモンド
Disclosure required	Encourage Display(Optional Display)	Remarks	(If allergens other than those in this product are handled, please indicate this)	
			Soybeans and sesame	

■ Exhibiting Company Introduction

Exhibiting Company Name		Limited Company Homoto Sesame Tofu Shop			
Annual sales				Number of employees (e.g., X full-time employees, Y part-time employees)	
Representative's Name		Representative Director Kenichiro Homoto			
Message		A sesame tofu specialty store founded in 1952 (Showa 27). Nagasaki sesame tofu has long been a beloved food among the local people. In Japan, the three main Zen sects are Rinzai, Soto, and Obaku. The Obaku sect, one of these, was brought to Nagasaki's Kofukuji Temple in 1654 by Zen master Ingen. At that time, the Chinese-style vegetarian cuisine "Fucha Ryori" was introduced, which included "sesame tofu" as one of its dishes. Since our founding, our company has prided itself on rich and flavorful taste, striving to satisfy local customers in Nagasaki, nurtured over more than 60 years. We are particular about the unique sweetness, aroma, and texture of Nagasaki sesame tofu, using our own uniquely roasted paste. Even today, we continue to use meticulous methods to preserve the same quality and taste as the past, dedicating ourselves every day to making delicious sesame tofu.			
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担当者		Kenichiro Hombon	E-mail	goma@houmoto.co.jp	
T E L		0956-31-1756	FAX	0956-34-0356	

■ Production and manufacturing process highlights ※For agricultural products, also include information such as cultivation area and annual harvest.

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Photograph



■ Quality Control Information

Presence of product inspection	<input checked="" type="radio"/> 無 <input type="radio"/> 有一具体的に	Regularly outsourced to an external inspection agency. Inspection items: number of bacteria, coliform bacteria, and stool tests.			
Efforts in Hygiene Management	Production and Manufacturing Process Management	The manufacturing process is standardized into procedures, and steps where hazards may occur are designated as critical control points and managed through records.			
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	Measures related to crisis management and enrollment in product liability insurance (PL)	Enrollment in PL insurance			

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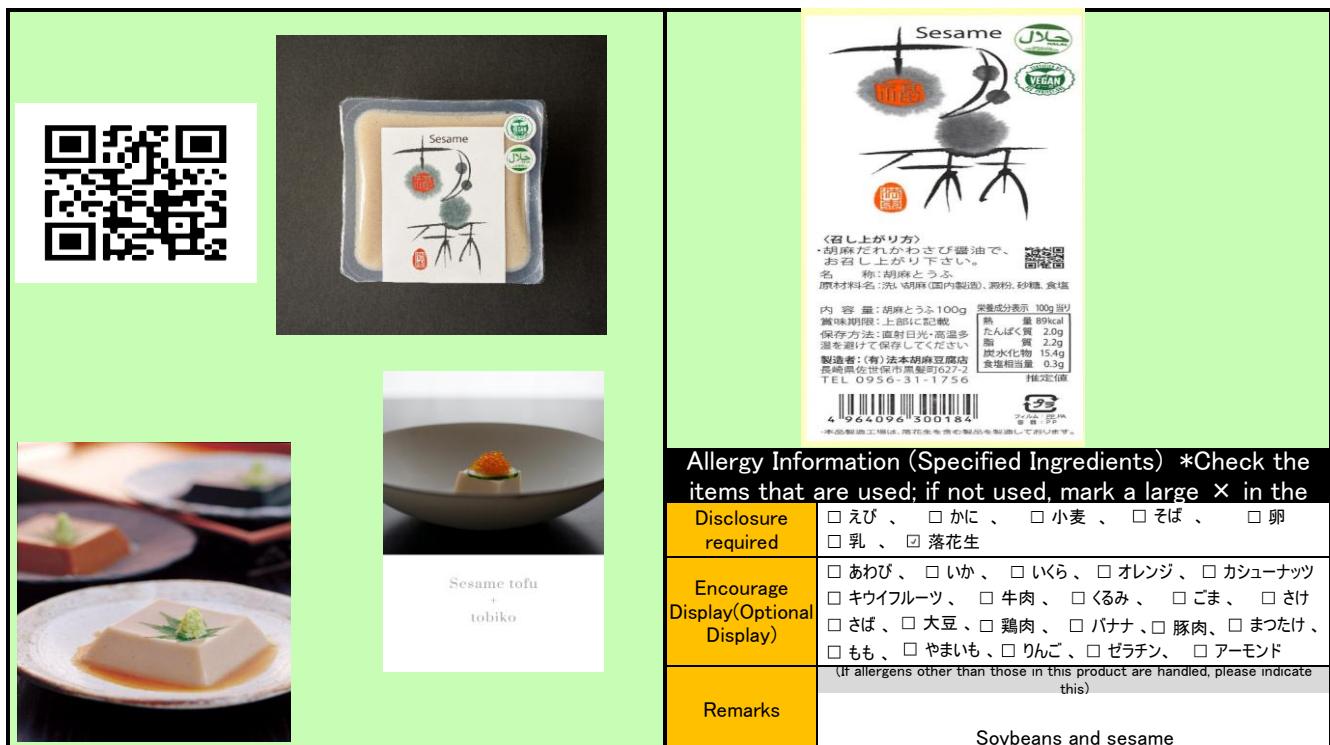
Version 3.1

商品特性と取引条件

Product Name	Halal Vegan Certified Product: Sesame Tofu							
Available Period (Note the most delicious period in parentheses)	All year round ()	Best Before / Expiration Date	Expiration date	365 days	Expiration date			
Main Ingredient Origin (Fishing Location, etc.)	Washed sesame seeds (domestically produced)			JAN code (13 digits or 8 digits)	4964096300184			
Contentvolume	100g			SuggestedRetailPrice	Excluding tax	¥350	Tax included (rounded down) Tax rate 8%	¥378
Number of items per case	40			Storage temperature range	Room temperature			
Order Lead Time	14th			Sales area restrictions	◎ 無 ○ 有→			
Maximum and minimum case delivery units (Include units such as ◎)	Maxi mum	Consultation	Minim um	2 cases	Case size (weight)	Length (cm) × Width (cm) × Height (cm)	Weight (kg)	33.0 39.0 10.0 6.0
Certifications, etc. (Products, Factories, Farms, etc.)	<input type="checkbox"/> 有機JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> 農業生産工程管理(GAP) ※ <input type="checkbox"/> その他(右に記入→)							
Items marked with ※ should include specific acquisition details → Halal-Vegan Certification								

Target	Customer	<input type="checkbox"/> 外食 <input type="checkbox"/> 中食 <input type="checkbox"/> 商社・卸売 <input type="checkbox"/> メーカー <input type="checkbox"/> スーパーマーケット <input type="checkbox"/> 百貨店 <input type="checkbox"/> その他小売 <input type="checkbox"/> ホテル・宴会・レジャー <input type="checkbox"/> その他(右に記入→)
	Customer (gender, age group, etc.)	People of all ages and genders
Usage Scenarios (How to Use / Recommended Recipes, etc.)	First, enjoy it as it is, and then you can add black syrup and roasted soybean flour to enjoy it like "warabi mochi" as a Japanese-style sweet. Additionally, peanut tofu is a suitable ingredient for elderly people with reduced chewing ability or for those with swallowing disorders, making it appropriate for nursing care or hospital meals.	
Product Features	Our products can be stored at room temperature for 365days without using additives or preservatives. Halal and vegan certified products.	

商品写真



■ Exhibiting Company Introduction

Exhibiting Company Name		Limited Company Homoto Sesame Tofu Shop			
Annual sales				Number of employees (e.g., X full-time employees, Y part-time employees)	
Representative's Name		Representative Director Kenichiro Homoto			
Message		A sesame tofu specialty store founded in 1952 (Showa 27). Nagasaki sesame tofu has long been a beloved food among the local people. In Japan, the three main Zen sects are Rinzai, Soto, and Obaku. The Obaku sect, one of these, was brought to Nagasaki's Kofukuji Temple in 1654 by Zen master Ingen. At that time, the Chinese-style vegetarian cuisine "Fucha Ryori" was introduced, which included "sesame tofu" as one of its dishes. Since our founding, our company has prided itself on rich and flavorful taste, striving to satisfy local customers in Nagasaki, nurtured over more than 60 years. We are particular about the unique sweetness, aroma, and texture of Nagasaki sesame tofu, using our own uniquely roasted paste. Even today, we continue to use meticulous methods to preserve the same quality and taste as the past, dedicating ourselves every day to making delicious sesame tofu.			
Homepage		http://www.houmoto.co.jp			
Company Address	〒	〒857-1152	627-2 Kuromachi, Sasebo City, Nagasaki Prefecture		
工場等所在地	〒		Ditto		
担当者		Kenichiro Hombon	E-mail	goma@houmoto.co.jp	
T E L		0956-31-1756	FAX	0956-34-0356	

■ Production and manufacturing process highlights ※For agricultural products, also include information such as cultivation area and annual harvest.

Since our establishment as a specialty sesame tofu shop, we have been roasting our own sesame seeds, making paste, and using freshly roasted and ground ingredients to produce sesame tofu. Additionally, we carefully select all other ingredients we use. Nowadays, we strive daily to preserve traditional methods, offering products such as hon-warabi mochi made with 100% rare authentic bracken starch and sesame tofu made with 100% authentic kudzu starch. The peanut paste used in our peanut tofu contains 100% peanuts without any emulsifiers. The sugar is coarse sugar from Kikai Island, Kagoshima, and the salt is sun-dried salt from the Goto Islands, Nagasaki. The matcha we use comes from Sechibaru, Nagasaki.

Photograph



■ Quality Control Information

Presence of product inspection	<input checked="" type="radio"/> 無 <input type="radio"/> 有一具体的に	Regularly outsourced to an external inspection agency. Inspection items: number of bacteria, coliform bacteria, and stool tests.			
Efforts in Hygiene Management	Production and Manufacturing Process Management	The manufacturing process is standardized into procedures, and steps where hazards may occur are designated as critical control points and managed through records.			
	Employee management	Thorough guidance in accordance with the company's manual			
	Management of facility equipment	Implementation of management in accordance with internal and external manuals			
Crisis Management System	Contact person	Name of the person in charge or the responsible	Sakurada	Contact Information	0956-31-1756
	Measures related to crisis management and enrollment in product liability insurance (PL)	Enrollment in PL insurance			