

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Super special sashimi tamari						
JAN Code	4901011100450	Package	Materials	PET			
Use by date	1.5 years		Size/Inner Capacity	Length(cm) [×] 10.6.	Width(cm) [×] 10.6	Height (cm)31.5	Inner Capacity1.8L
Minimum Units of Delivery	MOQ30	Packing	Materials	DB		Volume	6.0
Lead Time	D14		size/Gross weight	Length(cm) [×] 22.5	Width(cm) [×] 33.5	Height (cm)32.5	Weight(kg)14.1
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen	Referenc e Price	☐ FOB☐ CIF *varied by terms and conditions		Prices are valid before		
					Price in Japanese market	1,155 yen	
Certifications (Products/System)	FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Defatted processed soybeans	imported		
salt			
starch syrup			
wheat			
soybeans			
sugar			
glucose			
alcohol			
Product Characteristics		Use Scenes (Usage・Recipes)	
This product is the rich tamari soy sauce, which has about twice the umami content of regular dark soy sauce, and have seasoned it to taste.		When you want to add a rich flavor to Japanese food such as sushi and sashimi. When you want to add a rich flavor to ramen noodles, udon noodle soup, etc., and raise some of the outlines to reduce costs, etc., and to review the design. When you want to add a stewed feel, depth of flavor, and color to processed meat products such as roast pork, etc., by simply adding soy sauce. When you want to replace part of the dark soy sauce in a dish such as oyako don (parent and child bowl) to enhance the sweetness of the ingredients and review the contents and price.	

■ Product Picture

	名 称 たまりしょうゆ(本醸造) 原 材 料 名 脱脂加工大豆(大豆(輸入))、食塩、水飴、小麦、大豆、砂糖、ぶどう糖、アルコール 内 容 量 1.8L 賞 味 期 限 枠外左下部に記載 保 存 方 法 直射日光を避け常温で保存 製 造 者 イチビキ株式会社 名古屋市中熱田区新尾頭1-11-6 製 造 所 愛知県豊橋市花田町字齊藤1
	Allergen (Specific Raw Materials)
	wheats, soybeans

■ Company`s profile

Company`s Name		ICHIBIKI Co.,Ltd.			
Annual Sales		26.5 billion yen (March 2024)		Numbers of Employees	600 (230 full-time employees)
Name of Representative		Takuya Nakamura			
Messages to Purchasers		Founded in 1772 in Aichi Prefecture, our company started brewing soybean miso and tamari soy sauce, representative products of the Tokai region`s food culture. We offer a wide range of products such as boiled soybeans, hot pot soups, and retort pouch meals, all making use of our primary ingredient, soybeans. In recent years, we have also been working on using the unique lactic acid bacteria discovered in our miso brewery. For over 250 years since our founding, we have continued to evolve by combining traditional brewing techniques with cutting-edge technologies that meet the changing needs of the times. Our company name "Ichibiki" comes from the kanji character "一 (ichi)," used as the cargo mark on soybeans that we purchased during the Meiji era (1868 - 1912) and Taisho era (1912 - 1926). Our ability to select high-quality soybeans earned us a strong reputation, and over time, we came to be known as "Ichibiki." In order to live up to our company name, which has become a symbol of quality, we will continue to pursue delicious products and strive to create products that are valuable to our customers.			
Website Address		https://www.ichibiki.co.jp/global/			
Company`s Address	〒	456-0018 1-11-6, Shin-Ogashira, Atsuta-ku, Nagoya City			
Factory`s Address	〒				
Name of the Person in Charge		Norikazu Umeda		E-mail Address	umeda-norikazu@ichibiki.co.jp
Phone Number		052-671-5575		Fax Number	052-671-3247

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection)			
Hygine Management	Prodction Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Ichibiki Customer Center	Phone number	0120-35-3230
	Documentation	PL insurance			