

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Chicken Soy Sauce fermented with Koji.			
JAN Code	4571157848099	Package	Materials	Glass
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 4.0 5.0 17.0
Minimum Units of Delivery	1 cs	Packing	Materials	DB Volume 20.0
Lead Time	2 weeks (in Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 19.2 27.8 19.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature (15°C~30°C) <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF 660 JPY /1bottle <small>*varied by terms and conditions</small>	Prices are valid before 2025.12.31 Price in Japanese market 1,100 JPY /1bottle
Certifications (Products/System)				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100ml)
Chicken	Japan, Saga	Calories	62 kcal
Salt	Japan, Nagasaki	Protein	8.6 g
Soybean and Wheat malt (Soy Sauce malt)	Japan, Fukuoka	Total Fat	0 g
Rice malt	Japan, Fukuoka	Total Carbohydrate	6.8 g
Alcohol	Japan, Ibaraki/Shizuoka	Total Sugars	0 g
		Sodium	15.0 g
Product Characteristics		Use Scenes (Usage · Recipes)	
<p>This product is a soy sauce flavored seasoning made by fermenting chicken meat with soy sauce malt. Soy sauce made from chicken meat is extremely rare even on a global scale. The chicken we use is Mitsuse Chicken, an original brand of slow-grown chicken. These chickens are free-range in the rich natural environment of the mountains, which gives the chicken meat a strong flavor. The meat used is chicken carcass meat that has been collected using special machinery and minced. This product was created to reuse this meat as a measure against food waste. We are able to produce high-quality products in small quantities by using traditional soy sauce manufacturing methods and producing everything by hand.</p>		<p>This product is made using simple ingredients such as salt, soy sauce malt, and rice malt, bringing out the best in each ingredient. The rich flavor and aroma of Mitsuse chicken makes it ideal as an accompaniment to simmered dishes and soups.</p> <p>It goes particularly well with chicken dishes, enhancing the flavor of the chicken. We recommend using it in soups for noodle dishes and stews made with chicken.</p>	

Product Picture

	[Ingredients] Chicken, Salt, Soybean and wheat malt (Soy sauce malt), Rice malt
	[Additives] Alcohol
Allergen (Specific Raw Materials)	
crab, shrimp, egg, dairy, peanut, wheat , buckwheat, abalone, squid, salmon roe, orange, cashew nut, kiwi fruit, beef, walnut, sesame, salmon, mackerel, soybean, chicken , banana, pork, matsutake mushroom, peach, yam, apple, gelatin, almond	

■ Company's profile

Company's Name		EBISU SHOYU Co., Ltd.	
Annual Sales		120,000,000JPY	Numbers of Employees
		9 (As of January 2026)	
Name of Representative		Tatsunori Arioka	
Messages to Purchasers		<p>Founded in 1877 in Futsukaichi near Dazaifu, Fukuoka Prefecture, we have been brewing soy sauce cherished by the community for 148 years. In recent years, we have expanded our business to include commercial products for restaurants and processed foods, as well as OEM manufacturing. Furthermore, as a measure against food loss, we are also working on developing upcycled products using koji.</p>	
Website Address		http://ebisu-syouyu.co.jp/	
Company's Address	〒	818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan
Factory's Address	〒	818-0072	4-8-15, Futsukaichi Chuo, Chikushino-shi, Fukuoka, Japan
Name of the Person in Charge		Shuji Kaneko	E-mail Address
			info@ebisu-syouyu.co.jp
Phone Number		+81 - 92 - 922 - 3104	Fax Number
			+81 - 92 - 928 - 5104



■ Selling Points of the production process

<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">Chicken SoySauce Making</div> <div style="text-align: center; margin: 5px 0;">↓</div> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">Fermentation</div> <div style="text-align: center; margin: 5px 0;">↓</div> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">Pressing and filtration</div> <div style="text-align: center; margin: 5px 0;">↓</div> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">Heat treatment</div>	<p>Chicken SoySauce Making: Mix minced chicken, soy sauce malt (soybeans, wheat, Japanese malt), and salt water.</p> <p>Fermentation: Add yeast and mix the fermenting mixture while monitoring the fermentation process.</p> <p>Pressing and filtration: Wrap the fermenting mixture in a filter cloth, and first extract the liquid using gravity, then apply pressure with a weight.</p> <p>Heat treatment: A gentle heat treatment is applied to stabilize flavor, extend shelf life, and ensure product safety.</p>	
Pictures		
		
Chicken SoySauce Making	Fermentation	Pressing and filtration

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Sodium, Brix, Total nitrogen (each lot). General bacteria, coliforms (once a year)			
Hygiene Management	Prodction Process	JAS and HACCP compliant			
	Employees	JAS and HACCP compliant			
	Facilities and Equipments	JAS and HACCP compliant			
Emergency Response	The Contact Points	The person in charge	Seiichiro Kichise	Phone number	+81 - 92 - 922 - 3104
	Documentation	PL insurance			