

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	<b>Savory flavored Chicken Soy Sauce with Citrus juice.</b>						
<b>JAN Code</b>	4571157848105	<b>Package</b>	Materials	Glass			
<b>Use by date</b>	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			4.0	5.0	17.0	150ml	
<b>Minimum Units of Delivery</b>	1 cs	<b>Packing</b>	Materials	DB	Volume	20.0	
<b>Lead Time</b>	2 weeks (in Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
			19.2	27.8	19.2	6.0	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	( 15°C~30°C )	<b>Reference Price</b>	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF	Prices are valid before	2026.12.31	
				840JPY / 1bottle	Price in Japanese market	1,400JPY / 1bottle	
*varied by terms and conditions							
<b>Certifications (Products/System)</b>							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce flavored seasoning	Japan, Fukuoka	Calories	94 kcal
High-fructose corn syrup	Japan, Shizuoka	Protein	4.6 g
Mirin	Japan, Osaka	Total Fat	0 g
Brewed vinegar	Japan, Fukuoka	Total Carbohydrate	17.5 g
Kelp extract	Japan, Shizuoka	Total Sugars	10.6 g
Fish sauce	Japan, Kagoshima	Sodium	8.2 g
Yeast extract	Japan		
Salt	Japan, Nagasaki		
Yuzu juice	Japan, Fukuoka		
Kizu citrus juice	Japan, Fukuoka		
Product Characteristics		Use Scenes (Usage · Recipes)	
This refined ponzu soy sauce is made with soy sauce fermented using “Mitsuse-dori” chicken and koji, a traditional process that brings rich umami depth. It’s then blended with citrus juices from Fukuoka—bright yuzu and the rare, fragrant “kizu”—for a crisp, elegant finish.		This ponzu soy sauce features the savory aroma of Mitsuse-dori, delicately balanced with the bright, citrusy notes of yuzu and rare kizu. Ideal as a dipping sauce for fried or steamed dishes, it pairs especially well with hot pots, gyoza, and shumai.	

## Product Picture

	<p>[Ingredients]</p> <p>Soy sauce flavored seasoning, High-fructose corn syrup, Mirin, Brewed vinegar, Kelp extract, Fish sauce, Yeast extract, Salt, Yuzu juice, Kizu citrus juice</p>
<p><b>Allergen (Specific Raw Materials)</b></p>	
<p>crab, shrimp, egg, dairy, peanut, <b>wheat</b>, buckwheat, abalone, squid, salmon roe, orange, cashew nut, kiwi fruit, beef, walnut, sesame, salmon, mackerel, <b>soybean, chicken</b>, banana, pork, matsutake mushroom, peach, yam, apple, gelatin, almond</p>	

## ■ Company's profile

Company's Name		<b>EBISU SHOYU Co., Ltd.</b>		
Annual Sales		120,000,000JPY	Numbers of Employees	9 (As of January 2026)
Name of Representative		<b>Tatsunori Arioka</b>		
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		<a href="http://ebisu-syouyu.co.jp/">http://ebisu-syouyu.co.jp/</a>		
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

<pre> graph TD     A[Ingredient blending] --&gt; B[Heat treatment]     B --&gt; C[Filtration]     C --&gt; D[Bottling/Packaging]         </pre>	<p><b>Ingredient blending:</b> Ingredients are blended to achieve a harmonious flavor and product consistency.</p> <p><b>Heat treatment:</b> A gentle heat treatment is applied to stabilize flavor, extend shelf life, and ensure product safety.</p> <p><b>Filtration:</b> The product is carefully filtered to remove impurities and ensure clarity.</p> <p><b>Bottling/Packaging:</b> After filling, the product is labeled and neatly packaged to ensure quality and appearance.</p>
Pictures	

## ■ Information of Quality Assurance

Inspection of Products	<input 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	Production 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			