

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Golden Drop for Washoku -Sake Kasu Seasoning -					
JAN Code	4571157848204	Package	Materials	Glass		
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 4.0 × 5.0 × 17.0	Inner Capacity 150ml	
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	Weight (kg)	6.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature (15°C~30°C) <input type="checkbox"/> Refrigeratino <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	
Certifications (Products/System)				Price in Japanese market	1,100 JPY / 1bottle	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sake kasu	Japan, Fukuoka	Calories	140 kcal
Rice malt	Japan, Fukuoka	Protein	2.6 g
Salt	Japan, Nagasaki	Fat	0 g
Water	Japan, Fukuoka	Carbohydrate	32.3 g
		Sugars	0 g
		Sodium	5.8 g

Product Characteristics	Use Scenes (Usage · Recipes)
This product is an all-purpose fermented seasoning. We reuse sake-kasu from sake making and ferment it again with rice malt. This creates rich umami, gentle sweetness, and a light sake aroma. It is gluten-free and vegan-friendly. Using rice malt gives a clean taste that helps reduce unwanted smells or bitterness in dishes. [Key Points] - Made from upcycled sake lees - Re-fermented with rice koji for concentrated flavor - Gluten-free, no animal ingredients (vegan-friendly) - Versatile: sauces, marinades, soups, stir-fries, dressings	1) Direct on food (as sushi soy) - Reduces fishy notes, boosts wasabi/ginger aroma. 2) In broths & soups - Use it as a secret ingredient in noodle soups. - Great for tempura dipping broth (tentsuyu). 3) Southeast Asian dish ideas - Ideal as a finishing sauce for Hainanese chicken rice / Khao man gai. - Works well with Hokkien mee and other stir-fried noodles -enhances aroma and reduces seafood / fishy notes.

Product Picture

	[Ingredients] Sake kasu, Rice malt, Salt, Water, Yeast
	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 October 2025)
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

<pre> graph TD A[Moromi Making] --> B[Fermentation] B --> C[Pressing and filtration] C --> D[Heat treatment] </pre>	<p>Moromi Making: Mix sake kasu, rice 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	

■ 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	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			