

■ Product Profile / Terms and Conditions

Name of Product	Kung Pao Sauce				
JAN Code		Package	Materials	Inner packaging: aluminum foil bag	
Use by date	12 Months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	aluminum foil bag	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	☐ Normal Temperature ☒ Refrigerated ☐ Frozen	Reference Price	☐ FOB ☐ CIF Factory price including tax: 130 JPY * varied by terms and conditions	Prices are valid before	
Certifications (Products/System)	ISO22000、ISO9001、HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fine white sugar, brewed vinegar, house-made chili oil, ginger powder, garlic powder, water, pickled chili pepper sauce, Yipin Xian soy sauce, Sichuan peppercorn oil, hydroxypropyl distarch phosphate, edible salt, rock sugar dark soy sauce, Angel Yeast Peptide Fresh Flavor Yeast Extract	china		
Product Characteristics		Use Scenes (Usage・Recipes)	
1. Developed through a collaboration between a Sichuan culinary Intangible Cultural Heritage master and a century-old Chengdu Sichuan restaurant, this heritage recipe embodies the two chefs' meticulous mastery of Sichuan cuisine's "harmony of five flavors." It faithfully recreates the classic balance of sour, sweet, spicy, salty, and numbing notes characteristic of traditional Chengdu-style Kung Pao dishes, and is perfectly suited for a variety of ingredients—including Kung Pao Chicken, Kung Pao Shrimp, and Kung Pao Tofu. 2. Premium ingredients are carefully selected: Longmen rice vinegar and Donggu Yipin Xian soy sauce form the core seasoning base. Aromatic depth is enhanced by a dual-oil blend of chili oil and Sichuan peppercorn oil, while ginger and garlic powders awaken the foundational umami. Each component is precisely calibrated to deliver the authentic Kung Pao profile—starting with a vibrant numbing fragrance, followed by a bright, sweet-sour finish, all grounded in a robust savory-salty base. 3. Prepared using traditional low-temperature slow-simmering methods and free from industrial additives, the sauce achieves a rich, clingy consistency that coats ingredients beautifully. Its five flavors remain distinct yet harmonious—never overpowering—making it equally ideal for both home cooking and professional foodservice applications.		For home use, restaurants, banquets, and more.	

■ Product Picture

	
	Allergen (Specific Raw Materials) Contains gluten-containing cereals and their products, and soybeans and their products.

■ Company's profile

Company's Name		Xiaomai Japan Co., Ltd.			
Annual Sales		20 billion Japanese Yen		Numbers of Employees	100 persons
Name of Representative		Li Xiu			
Messages to Purchasers		 曉麦日本株式会社 XIAOMAI JAPAN. CO., Ltd			
Website Address					
Company's Address	〒	170-0013	1-31-13 Higashi-Ikebukuro, Toshima-ku, Tokyo, Japan		
Factory's Address	〒	253600	No. 998, Xingguang Avenue, Yunhong Sub-district, Leling City, Dezhou City, Shandong Province, China		
Name of the Person in Charge		Li Xiu		E-mail Address	lixiu@24xiaomai.com
Phone Number		+8108 3556 0347		Fax Number	

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	☐ Yes ☐ No	(If yes, please provide additional information about inspection)			
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				