

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Yu-Shiang Sauce						
JAN Code		Package	Materials	Inner packaging: Aluminum Foll Bag			
Use by date	12 Months		Size/Inner Capacity	Length(cm)× Width(cm)×Height (cm)			Inner Capacity
Minimum Units of Delivery		Packing	Materials	aluminum foll bag		Volume	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
					26.0	18.0	0.2
Storage Condition	☐Normal Tempreture ☒Refrigerati ☐Frozen	Reference Price	☐FOB ☐CIF Factory Price (Incl. Tax): 120 JPY * varied by terms and conditions		Prices are valid before		
				Price in Japanese market			
Certifications (Products/System)	ISO22000 、 FSSC22000、 HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Granulated Sugar 、 Pickled Chili Sauce、 Brewed Vinegar、 Soybean Oil、 Minced Ginger、 Minced Garlic、 Water、 Premium Light Soy Sauce、 Hydroxypropyl Distarch Phosphate、 Monosodium Glutamate (MSG) 、 Dark Soy Sauce (Rock Sugar Infused)	china		
Product Characteristics		Use Scenes (Usage ・ Recipes)	
1.A classic representative of Sichuan cuisine's "Yu-Shiang" flavor profile, supervised by Mr. Sun Dali, former Executive Chef of Sichuan Restaurant. Inheriting the time-honored technique of "using fermented ingredients to replicate fish umami," it is perfectly suited for Yu-Shiang Shredded Pork and similar dishes. 2.Premium local Sichuan-Chongqing ingredients are carefully selected, including Yibin fermented chili paste and Donggu Yipinxian soy sauce. The double-fermented base creates an authentic Yu-Shiang aroma that embodies regional culinary essence. 3.Crafted via low-heat slow simmering without industrial thickeners, the finished sauce boasts a bright red luster and rich Yu-Shiang fragrance. it coats ingredients evenly without stickiness—opening with the tangy aroma of fermented chili, followed by a mellow balance of sweet and spicy, and finishing with a savory umami aftertaste. Though fish-free, it delivers an authentic fish-like flavor. Versatile enough to meet the diverse needs of home cooking and commercial catering, it showcases the product's Sichuan heritage and artisanal quality through genuine ingredients and traditional craftsmanship.		For home use, restaurants, banquets, and more.	

■ Product Picture

			
		Allergen (Specific Raw Materials)	
		Gluten-Containing Grains and Their Products、 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				