

# FCP Format for Exhibition and Business Meeting



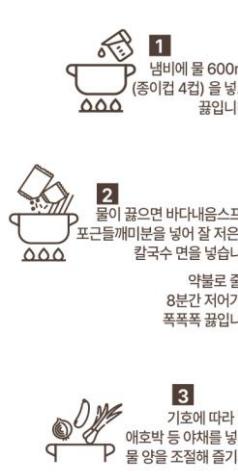
## ■ Product Profile / Terms and Conditions

Name of Product	Kalguksu with Plenty of Perilla Seed Powder (Hand-cut Noodles with Generous Perilla Powder)				
JAN Code			Package	Materials	Paper
Use by date	1 year from the date of manufacture			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 8.5 25.5 2.5 Inner Capacity 200g
Minimum Units of Delivery	To be discussed (32 EA/BOX)		Packing	Materials	Paper Volume 0.0259 CBM
Lead Time	Further details will be provided separately as soon as they are confirmed.			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 35.0 25.5 29.0 Weight (kg) 5.8
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Store at room temperature, away from direct sunlight.	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	<small>Prices are valid before</small> <small>Price in Japanese market</small>
Certifications (Products/System)	All ingredients consist of materials from HACCP-certified production processes.				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Buckwheat Noodles (Buckwheat 30%)	Republic of Korea		
Buckwheat Noodles (Wheat Flour 67%)	Product of Australia		
Buckwheat Noodles (Refined Salt 3%)	Republic of Korea		
Perilla and Rice Flour Mix (Perilla Seed Powder 80%)	Republic of Korea		
Perilla and Rice Flour Mix (Rice Flour 20%)	Republic of Korea		
Seasoning			

Product Characteristics	Use Scenes (Usage · Recipes)
1. Flavor Profile Directly Linked to Japan's "White Soup (Paitan/Soy Milk)" Preference: Perilla soup naturally appeals to Japanese consumers with its rich and smooth flavor, similar to soy milk or miso-based broths. 2. Distinct Differentiation with Three Times the Perilla Content: Bangyudang uses a significantly higher amount of perilla seed powder compared to competitors, providing a distinctly different texture in terms of savoriness and viscosity. 3. Aligned with Japan's Health Food Trend Focusing on Plant-based and Low-irritation: The non-greasy yet satisfying broth is suitable for the demands of female consumers and wellness-conscious individuals.	1. Boil water: Pour 600ml of water (about 4 paper cups) into a pot and bring to a boil. 2. Add ingredients and cook: Once the water boils, add the "Scent of the Sea" soup base and "Soft Perilla Seed Powder". Stir well, then add the kalguksu noodles. Reduce to low heat and cook for 8 minutes while stirring occasionally. 3. Personalize and serve: Add vegetables like onions or zucchini according to your preference, or adjust the amount of water to enjoy.

## ■ Product Picture

 <p>1. 냄비에 물 600ml (종이컵 4컵)을 넣고 끓입니다.</p> <p>2. 물이 끓으면 바다나음스프와 포근들깨미분을 넣어 잘 저은 뒤 칼국수 면을 넣습니다. 약불로 줄여 8분간 저어가며 푹푹 푹 끓입니다.</p> <p>3. 기호에 따라 양파, 애호박 등 야채를 넣거나 물 양을 조절해 즐기세요.</p>	 <p>고소한에 대한 남다른 침착 국산 들기름의 맛과 방유당이 새로 출시한 “<b>포근</b> <b>모근</b> <b>불고기</b> <b>페퍼밀착</b> <b>칼국수</b>” 국내에서 출시한 칼국수 제품을 사용하여 국내에서 출시한 칼국수 제품을 사용하여</p>	 <p><b>Allergen</b> (Specific Raw Materials)</p> <p>Contains Wheat, Soybeans, Beef, Shrimp, and Shellfish (Mussels, Clams)</p>
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# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Sesame Oil Spicy Sauce Perilla Soba (Cold Buckwheat Noodles with Sesame Oil and Spicy Sauce)						
JAN Code			Package	Materials	Paper		
Use by date	1 year from the date of manufacture			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	To be discussed (32 EA/BOX)		Packing	Materials	Paper	Volume	0.0259 CBM
Lead Time	Further details will be provided separately as soon as they are confirmed.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	35.0 25.5 29.0 5.8
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	<b>Store at room temperature, away from direct sunlight.</b>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF  <small>*varied by terms and conditions</small>	Prices are valid before		
Certifications (Products/System)	All ingredients consist of materials from HACCP-certified production processes.					Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sesame Oil S4	Republic of Korea		
Buckwheat Noodles			
Spicy Mixed Sauce			
Product Characteristics	Use Scenes (Usage · Recipes)		
1.K-Food Spicy Flavor Design Tailored to Japan's "Karai" (Spicy) Trend: Enhanced local acceptance by adjusting the spicy sauce to a level of "deliciously spicy without being numbing," which is preferred by Japanese consumers. 2.A Combination that Completes the Balance of Spiciness with the Richness of Sesame Oil: Added the savory aroma of sesame oil to the spicy stimulation to mitigate the heat and implemented a flavor profile that allows for repeated consumption. 3.Product Competitiveness Optimized for the Summer Season Cold Mixed Soba Category: High scalability as a seasonal menu suitable for Japanese retail distribution, such as convenience stores and supermarkets, based on the peak season from May to August.	1.Boil the noodles: Boil the noodles in boiling water for 4 minutes to 4 minutes and 30 seconds.  2.Rinse and drain: Rinse the cooked noodles in cold water, then remove as much moisture as possible.  3.Mix with sauce: Place the noodles in a bowl, add the spicy sauce and sesame oil, and mix well.  4.Garnish and serve: For better flavor, garnish with sliced cucumbers or boiled eggs according to your preference.		

## ■ Product Picture

 	 <p><b>Allergen</b> (Specific Raw Materials)</p> <p>Contains Wheat</p>
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# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Perilla Oil and Soy Sauce Perilla Soba (Cold Buckwheat Noodles with Perilla Oil and Soy Sauce)						
JAN Code			Package	Materials	Paper		
Use by date	1 year from the date of manufacture			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	To be discussed (32 EA/BOX)		Packing	Materials	Paper	Volume	0.0259 CBM
Lead Time	Further details will be provided separately as soon as they are confirmed.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	35.0 25.5 29.0 5.8
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	<b>Store at room temperature, away from direct sunlight.</b>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF  <small>*varied by terms and conditions</small>	Prices are valid before		
Certifications (Products/System)	All ingredients consist of materials from HACCP-certified production processes.					Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Perilla Oil P3	Republic of Korea		
Buckwheat Noodles			
Hulled Perilla Seed Powder			
Savory Soy Sauce			
Roasted Seaweed			

Product Characteristics	Use Scenes (Usage · Recipes)
<p>1.Differentiated Point: This menu proposes a familiar yet new dining experience by adding the Korean "Bibim" (mixing) style to Buckwheat Noodles, a daily food in Japan.</p> <p>2.Raw Materials and Manufacturing Process: We preserved the subtle and savory aroma of perilla oil and developed a flavor profile based on soy sauce, which is familiar to Japanese consumers.</p> <p>3.Core Value of Product Development: Aiming for a flavor that allows for repeated consumption rather than strong stimulation, we developed this as a Korean dish that naturally permeates the Japanese home meal and convenience food market.</p>	<p>1.Boil the noodles: Add the noodles to 1,000ml of boiling water (per serving) and boil for 4 minutes and 30 seconds. Stir gently with chopsticks 30 seconds after adding the noodles. If the water boils over, add a little cold water to control the temperature.</p> <p>2.Rinse and drain: Place the cooked noodles in a sieve and rinse 2-3 times with cold water, then remove as much moisture as possible. You may squeeze them firmly by hand.</p> <p>3.Mix with sauce: Place the noodles in a bowl and add the secret soy sauce and Bangyudang perilla oil, then mix well.</p> <p>4.Garnish and serve: Sprinkle the perilla seed powder and seaweed flakes over the mixed noodles to finish! Enjoy the fragrant taste of perilla oil and the popping texture of perilla seeds.</p>

## ■ Product Picture

<b>Allergen</b> (Specific Raw Materials)		Contains Milk, Soybeans, and Wheat