

FCP Format for Exhibition and Business Meeting

Product data as of

FOOD
COMMUNICATION
PROJECT

Product data for export in 2017

Product profile/Terms and conditions on trade

Name of product	Shunkashuto no Dashi no Moto (Soup Stock)				
Time available for delivery (Best season for the product)	All Year Round ()	Best before date / Use by date	Best before date	365days	Use by date
Place of origin of major ingredient	Japan	Delivery lead time			
Net volume	500ml	Storage condition	☒ Normal temperature ☐ Freezing ☐ Chilled ☐ Refrigeration ☐ Other ()		
Quantity per case	10*2	JAN code	4977229600044		
Maximum/Minimum number of cases for a delivery	Maximum	Minimum	Reference price	☐ FOB(Free on Board) ☐ CIF(Cost Insurance and Freight)	
Size / Gross weight	Length(cm) × Width(cm) × Height(cm)	Weight(kg)	Prices are valid before		
	30.0	34.5	25.0	14.0	
Materials of package	PET, PP, PE, PS, Dandelion		Price in Japanese market	Tax excluded	¥680
				Tax included	¥734
				Tax rate	8%
Ingredients and additives, and the place of origin	Soy sauce(Japan), Sugar(Australia etc.), Salt(Mexico), Bonito(Japan), Yeast extract(France), Kelp(Japan), Shiitake(Japan), Alcohol(Brazil etc.)				
Nutrition fact	per 100ml Energy 148kcal Protein 5.2g, (Total) Fat 0.1g, Carbohydrate 31.5g, Sodium 6.34 g				
Certifications (on products and manufacturing)	In 2017, we acquired the JFSM-B standard compliant with HACCP.				

Target customer	☒ Restaurants ☒ Delicatessen ☒ Distributer ☒ Manufacturer ☒ Supermarkets ☒ Department stores ☐ Other retailers ☐ Hotels and amusement facilities Other information : target country and region _____
How to use	This product can be used as a hidden flavour in dishes such as Congee and Yum Cha, to season rice noodles, as well as for soup noodles.
Product features	This product is a liquid stock which uses Kinbue pure brewed soy sauce as a base, as well as dried bonito flakes, konbu (seaweed) and shiitake mushrooms. The rich aromas produced from combining these ingredients with the pure brewed soy sauce can be used for noodles, as well as to enhance the flavours of various other dishes.

Photos of the product

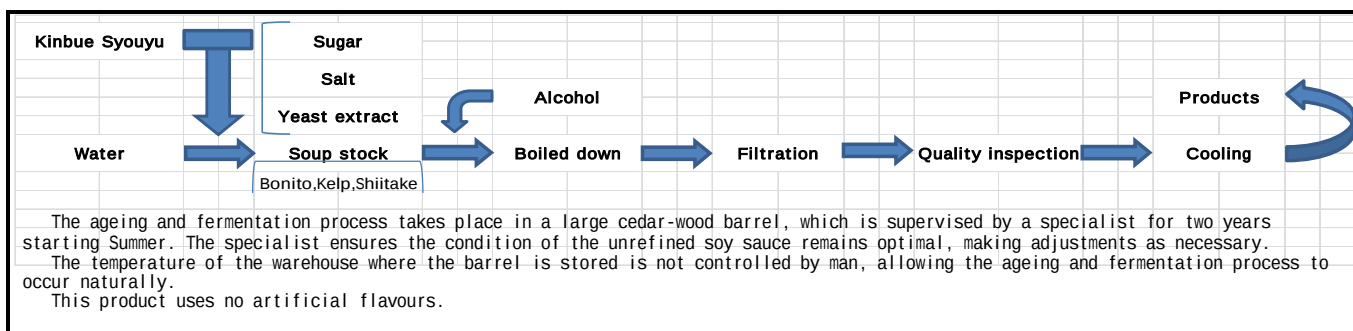
	<table border="1"> <tr> <td>名 称</td> <td>つゆ (希釈用)</td> </tr> <tr> <td>原 材 料 名</td> <td>しょうゆ(小麦・大豆を含む、国内製造)、砂糖、食塩、かつおぶし、酵母エキス、昆布、しいたけ/アルコール</td> </tr> <tr> <td>内 容 量</td> <td>500ml</td> </tr> <tr> <td>賞 味 期 限</td> <td>棚外下部に記載</td> </tr> <tr> <td>保 存 方 法</td> <td>直射日光を避け、常温で保存してください。</td> </tr> <tr> <td>加 工 者</td> <td>笛木醤油株式会社 埼玉県比企郡川島町 上伊草660 TEL. 049 (297) 0041</td> </tr> </table>	名 称	つゆ (希釈用)	原 材 料 名	しょうゆ(小麦・大豆を含む、国内製造)、砂糖、食塩、かつおぶし、酵母エキス、昆布、しいたけ/アルコール	内 容 量	500ml	賞 味 期 限	棚外下部に記載	保 存 方 法	直射日光を避け、常温で保存してください。	加 工 者	笛木醤油株式会社 埼玉県比企郡川島町 上伊草660 TEL. 049 (297) 0041
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Allergen labeling (Specific raw materials)													
wheat, soy bean													

■ Company profile

Company name	FUEKI SYOYU BREWING Co.,Ltd		
Annual sales		Number of employees	48
Name of representative	KICHIGORO FUEKI		
Messages to purchasers	Since its foundation in 1789, FUEKISHOUYU has continued to preserve its traditional brewing methods for over 200 years. The carefully selected whole soybeans, wheat and sun-dried salt are placed in a large cedar-wood barrel and left to naturally ferment and age over time. Organic JAS certified factory, FSSC 22000 certified (soy sauce production)		
Website address	http://kinbue.jp/en		
Company address	Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan
Factory address	Zip code	〒350-0152	660,Kamiigusa,Hikigun-Kawajimamati,Saitama,Japan
Name of the person in charge	MASUMI NAKAZATO		E-mail address eigyo@kinbue.jp
Phone number	+81-49-297-0041		Fax number +81-49-297-5978



■ Selling points of the production process



Photos		
Head Office · Factory	Cedar- Wood Barrel for Ageing and Fermentation	Compression (300 layers of filtering cloth are used for refining)

■ Information of quality assurance

Product inspection	☒ Yes ☐ No	Physical and chemical tests (Based on soy sauce inspection method)			
Hygiene management	Production process	Voluntary inspection of general bacteria and yeast (If necessary)			
	Employees	Monthly health check & reports			
	Facilities and equipments	Site annual inspection by the health center			
Emergency response	Contact points	Name of the person and job title, or the department in charge	HIRONORI OKU Factory Manager	Phone number	+81-49-297-41
	Documentation	Quality control records			