

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Yuzu teriyaki sauce						
JAN Code	4560268383278	Package	Materials	Cap: L-LDPE (Linear Low-Density Polyethylene) Bottle: PET (Polyethylene Terephthalate)			
Use by date	Best-before 8 months		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	5 Cases	Packing	Materials	Corrugated cardboard Paper		Volume	12 bottles/cs
Lead Time	Delivery in Japan takes 4 days		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> 25° </div>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>The reference price is not based on FOB or CIF terms. We have previous export experience to Taiwan under Japan domestic delivery conditions, and the specific commercial terms can be discussed and agreed upon separately.</small>	Prices are valid before	Price in Japanese market	The specific terms of the transaction will be agreed upon through separate discussions. ¥ 550 before tax	
Certifications (Products/System)	GMP、FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sugar	Produced in Japan	Carbohydrates	159 kcal / 100g
High Fructose Corn Syrup	Produced in Japan	Moisture	56.7 g / 100g
Starch Syrup	Japan	Protein	2.0 g / 100g
Salt	Japan	Fat	0.0 g / 100g
Brewed Vinegar	Japan	Carbohydrates	32.4 g / 100g
Soy Sauce	Japan	Ash	5.7 g / 100g
Hydrolyzed Vegetable Protein	Japan	Sodium	2200 mg / 100g
Monosodium Glutamate – MSG	China	Salt Equivalent	5.59 g / 100g
Product Characteristics	Use Scenes (Usage · Recipes)		
A teriyaki sauce featuring a refreshing aroma of yuzu and soy sauce, crafted with a well-balanced sweet and savory profile. Simply coat meat, fish, or a wide variety of other dishes at the final stage of cooking to achieve an authentic finish with ease. Enjoy a diverse range of teriyaki-style dishes right at home	Versatile enough to complement a broad variety of dishes, from meat to seafood		

Product Picture

	<p>名称:ソース 原材料名:果糖ぶどう糖液糖(国内製造)、醤油、水飴、みりん、柚子果汁、食塩、砂糖、たん白加水分解物、醸造酢、酵母エキス、香辛料/アルコール、増粘剤(加工でん粉、キサンタンガム)、調味料(アミノ酸等)、カラメル色素、酸味料、香料、(一部に小麦・大豆を含む) 内容量:230g 賞味期限:枠外下部に記載 保存方法:直射日光を避け、常温で保存してください。 製造者:MSF株式会社エムエスエフ 福岡市博多区上牟田1丁目18番5号 TEL:0800-080-0733 製造所:福岡県八女郡広川町大字 藤田1425番47</p>
Allergen (Specific Raw Materials) Contains: Wheat, soybeans. The manufacturing plant also processes milk, peanuts, cashews, kiwifruit, beef, walnuts, sesame seeds, pork, apples, and almonds.	

■ Company's profile

Company's Name		MSF Corporation		
Annual Sales		12.08 billion yen for fiscal year 2024	Numbers of Employees	87 employees, 46 part-time employees
Name of Representative		Shinsuke Watanabe		
Messages to Purchasers		<p>Since our founding in 1988 (Showa 63), we have specialized in OEM as a total taste coordinator and have been producing products that our customers demand every day. Based on the advanced technology cultivated from this achievement, we launched a new commercially available NB product in March 2023. We will continue to contribute to the community through food.</p>		
Website Address		https://msf-s.co.jp		
Company's Address	〒	105-0014	3rd Floor, Mita Building, 3-40-6 Shiba, Minato-ku, Tokyo	
Factory's Address	〒	834-0123	1425-47 Fujita, Hirokawa Town, Yachimata District, Fukuoka Prefecture	
Name of the Person in Charge	Tomohiro Minorikawa		E-mail Address	t-minorikawa@msf-s.co.jp
Phone Number	03-6665-8590		Fax Number	03-6665-8591

■ Selling Points of the production process

<p>The Hirokawa manufacturing facility has obtained certification under the “FSSC 22000” food safety management system.</p> <p>Within the production process, the heating process and the X-ray detector are designated as Critical Control Points (CCPs), while the magnet trap is managed as an Operational Prerequisite Program (OPRP).</p> <p>For retort curry products, in addition to the above, the retort sterilization process is also designated as a Critical Control Point (CCP).</p> <p>For analysis and inspection, semi-finished products and pre-shipment products undergo measurements such as Brix, pH, salt content, and sensory evaluation. (Items may vary depending on the product.)</p> <p>The facility is environmentally conscious, incorporating measures such as steam recovery and reuse, circulation of cooling water, and the use of liquefied natural gas (LNG).</p>
Pictures


■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Total viable count, coliform bacteria, and fungi.			
Hygiene Management	Production Process	Management in accordance with the FSSC 22000 requirements (ISO 22000, TS 22002-1, and Additional Requirements Version 5.1)			
	Employees	Management in accordance with the FSSC 22000 requirements (Food Safety Policy, Food Safety Manual, and Sanitation Management Standards)			
	Facilities and Equipments	Management in accordance with the FSSC 22000 requirements (Capital Investment Plan and Maintenance Program)			
Emergency Response	The Contact Points	The person in charge	Koichi Nakamura	Phone number	070-7660-1584
	Documentation	We organize and maintain records to ensure full traceability of raw materials, packaging materials, and finished products. In the event of an issue, we are able to identify when a specific lot of raw materials was used, in which products, and where those products were shipped. We also conduct internal product recall drills, enabling us to respond promptly and effectively to any problems. In addition, we are covered by product liability (PL) insurance.			