

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

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|---|--|------------------------|---|---|--------------------------|---|----------------|
| Name of Product | Yakiniku Sauce – Made with Five Types of Japanese Fruits | | | | | | |
| JAN Code | 4560268382066 | Package | Materials | Cap: L-LDPE (Linear Low-Density Polyethylene) Bottle: PET (Polyethylene Terephthalate) | | | |
| Use by date | Best-before 12 months | | Size/Inner Capacity | Length(cm) | Width(cm) | Height (cm) | Inner Capacity |
| | | | | 5.4 | 5.4 | 14.0 | 240g |
| 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) |
| | | | 22.5 | 17.5 | 15.5 | 3.3 | |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <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. ¥ 500 before tax | |
| Certifications (Products/System) | GMP、FSSC22000 | | | | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X calories/100g) |
|---|---------------------|---|---|
| Soy Sauce | Produced in Japan | Carbohydrates | 166 kcal / 100g |
| Sugar | Japan | Moisture | 54.8 g / 100g |
| Apple Purée | Japan | Protein | 4.3 g / 100g |
| Processed Garlic | Japan | Fat | 1.7 g / 100g |
| Starch Syrup | Japan | Carbohydrates | 32.0 g / 100g |
| Apple Juice | Japan | Ash | 6.2 g / 100g |
| Onion | Japan, Others | Sodium | 2161 mg / 100g |
| Pear Juice | Japan | Salt Equivalent | 5.5 g / 100g |
| Product Characteristics | | Use Scenes (Usage · Recipes) | |
| Made with five types of domestically sourced fruits, and formulated with two different types of onions and garlic to enhance depth of flavor. This creates a slightly sweet, rich yakiniku sauce with a well-rounded taste. | | Its versatility allows it to complement a wide range of dishes, from meat dishes to use as a dressing for salads. | |

Product Picture

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| | 名称: 焼肉のたれ 原材料名: 醤油(国内製造)、砂糖、りんごピューレ、にんにく加工品、水飴、りんご果汁、玉葱、オニオンエキス、コチュジャン、西洋なし果汁、味噌、パインアップル果汁、ローストガーリックペースト、胡麻油、キウイフルーツピューレ、マンゴーピューレ、胡麻、酵母エキス、香辛料、調味料(アミノ酸等)、アルコール、増粘剤(キサンタンガム)、(一部に小麦・キウイフルーツ・ごま・大豆・豚肉・りんごを含む) 内容量: 240g 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: MSP 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 |
| Allergen (Specific Raw Materials) | |
| Contains: wheat, kiwi, sesame, soybeans, pork, and apple. This product is manufactured in a facility that also processes: milk, peanuts, cashew nuts, kiwi fruit, beef, walnuts, sesame, pork, apples, and almonds. | |

■ Company's profile

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|------------------------------|---------------------|---|---|---|
| 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

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| <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 |
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■ Information of Quality Assurance

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|------------------------|---|--|-----------------|--------------|---------------|
| 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 | <p>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.</p> | | | |