

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	Benope Proteinshake				
JAN Code			Package	Materials	Plastic / Polyethylene
Use by date	18 months / room temperature			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	2 Pallets / First order		Packing	Materials	Volume
Lead Time	1 month / average			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	( )	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF To be discussed *varied by terms and conditions	Prices are valid before Price in Japanese market 30-Apr-26 To be discussed
Certifications (Products/System)	HACCP, FSSC22000				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage • Recipes)		
1. 20g protein per serving (about the amount in one chicken breast) 2. 8 flavors with matching toppings for better satisfaction and fun texture 3. Low sugar & lower calories made with alternative sweeteners 4. A balanced protein blend using both animal and plant proteins	1. Mix with water or milk and shake well. 2. Balanced nutrition that can replace a meal. 3. Enjoy between meals instead of snacks to help you stay satisfied.		

## ■ Product Picture

	
	<p><b>Allergen (Specific Raw Materials)</b></p> <p>Soy, Milk, Wheat, Peanuts, Egg</p>

## ■ Company's profile

Company's Name	B e n o p e h o u s e I n c .		
Annual Sales	\$ 4,054,547 (2025, E)	Numbers of Employees	19
Name of Representative	Byungho So		
Messages to Purchasers	Hello, BENOPE is a brand that helps people enjoy dieting and healthy eating with products that are both delicious and better-for-you. Our key products include protein shakes, protein bars, and protein snacks. Each product is formulated with higher protein, lower calories, and lower sugar, while offering unique features by flavor and format for a more enjoyable experience.		
Website Address	<a href="https://benope.com">https://benope.com</a>		
Company's Address	〒 22004	B105, Insta2, 204, Convensia-daero, Yeonsu-gu, Incheon, Republic of Korea	
Factory's Address	〒 22839	1-3F, 37-5, Gajeong-ro 37beon-gil, Seo-gu, Incheon, Republic of Korea	
Name of the Person in Charge	Byunghoon So		E-mail Address <a href="mailto:david@benope.com">david@benope.com</a>
Phone Number	+82)10-5213-1835		Fax Number +82)504-215-1835



## ■ Selling Points of the production process

### \*In-house HACCP-certified facility (approx. 1,653 m<sup>2</sup>)

We operate our own HACCP-certified manufacturing site in Korea, ensuring consistent quality and stable production capacity.

### \*End-to-end control: from R&D to production

Product development, formulation improvements, and production are managed under one roof—enabling faster iteration and tighter quality alignment.

### \*Standardized process for consistent quality

We use clearly defined SOPs across key steps such as weighing, mixing, forming, packaging, and final inspection to maintain batch-to-batch consistency.

### \*Quality checks throughout the workflow

Critical checkpoints are embedded at multiple stages to reduce defects and secure reliable product performance.

### \*Flexible manufacturing for diverse SKUs and flavors

With multiple formats (shakes, bars, snacks) and flavor concepts, we are structured to handle variety while keeping production disciplined.

### Pictures



Mixing



Extruding



Packaging

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	We conduct inspections at multiple stages to ensure product safety and quality, in accordance with our HACCP-based quality system.
Hygiene Management	Production Process	managed under HACCP-based SOPs with defined control points, sanitation procedures, and verification activities.
	Employees	Employees follow personal hygiene rules (handwashing, protective clothing, hair covering, no jewelry, etc.).
	Facilities and Equipments	Facilities and equipment are maintained to prevent contamination (e.g., cleanable surfaces, proper drainage/ventilation, pest prevention).
Emergency Response	The Contact Points	The person in charge Byunghoon So
	Documentation	Phone number +82-10-5213-1835
		HACCP plan & hazard analysis, CCP monitoring records