

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Rose Syrup							
JAN Code	4580327150252	Package	Materials	Bottle:Glass Cap:PP				
Use by date	540 Days		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity	
				4.2	4.2	19.7	120ml	
Minimum Units of Delivery	1 Case (24 Bottles X 120ml)	Packing	Materials	Cardboard Box		Volume	24Bottles	
Lead Time	3 days from our plant to a Japanese main port (shipped on weekdays only)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)	
				33.0	23.0	22.0	8.3	
Storage Condition	☒ Normal Tempreature ☐ Refrigeratino ☐ Frozen 15℃～25℃	Referenc e Price	☒ FOB ☐ CIF		Prices are valid before	2024 June		
			JPY1,200 Tax Excluded *varied by terms and conditions		Price in Japanese market	JPY1,200 Tax excluded		
Certifications (Products/System)	HACCP by Shimane Prefecture, Japan Shimane Prefectur delicious certification gold (equivalent to JGAP) Organic JAS certification: Edible rose production field							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Beet Sugar	Japan	Energy	264Kcal
Organic Rose	Japan	Protein	0g
Organic Rose Extract	Japan	Lipid	0g
Organic Lemon Juice	Japan	Carbohydrates	66g
		Salt equivalent amount	0g
Product Characteristics		Use Scenes (Usage・Recipes)	
Uses organic edible roses and domestically produced beet sugar. Neither coloring nor fragrance Transparent red color rose. The cap has a small spout so you can use it little by little.		For home parties. As an ingredient for making sweets. With Christmas and birthday cakes Recommended recipes. Dilute with alcohol or carbonated water. Sweeten herbal tea or black tea. Toppings for pancakes, yogurt and ice cream	

■ Product Picture

商品名:ローズシロップ ■名称 シロップ ■原材料名 てん菜糖(国内製造)、有機糖精、有機エキス、有機レモン果汁 ■内容量 120ml ■賞味期限 於外下部に記載 ■保存方法 直射日光を避けて保存して下さい。 ■販売者 有限会社奥出雲露園 島根県大田市長久町長久411-14 製造所/さんべ食品工業株式会社 島根県大田市長久町長久イ531-1 お問合せ先/奥出雲露園 TEL 0854-83-7330 fragrance-rose.com 栄養成分表示(100mlあたり) エネルギー264kcal、タンパク質0g、脂質0g、炭水化物66g、食塩相当量0g、ポリフェノール137mg ※詳細はふたを覗いて下さい。お早めにご使用下さい。 4580327150252 キャップラベル		Allergen: Nothing include as <Mandatory display> Shrimp, crab, wheat, buckwheat, egg, milk, peanuts <Encourage or Optional display> Abalone, squid, salmon roe, orange, oak nuts, kiwi fruit, beef, walnuts, sesame, salmon, mackerel, chicken, soybean, banana, pork, matsutake, peach, yam, apple, gelatin
		Allergen (Specific Raw Materials)

■ Company`s profile

Company`s Name		Limited company Okuizumo Rose Garden			
Annual Sales		55,000,000 JPY (2021 March)		Numbers of Employees	9 (2021 March)
Name of Representative		Mr.Atsushi Fukuma, Company President			
Messages to Purchasers		We started researching edible roses in 1989, developed the original self-crossing variety "Sahime", and established as a company in 2004. Our roses have deep red colored large and thick petals with rich sweet fragrance, which is to be high in nutrients. Through the use of organic fertilizers and pesticide-free cultivation methods, we create environmental friendly and safe value. With the various products we make, we provide a stable source of roses to specialty shops, restaurants, food and cosmetic manufacturers, medical care facilities, beauty salons, and hotels. We are proud to convey to our customers the many unknown charms of roses.			
Website Address		http://fragrance-rose.com/			
Company`s Address	〒	694-0041	Shimane Prefecture Ohda-city Nagahisa-cho Nagahisa-ro 411-14, Japan		
Factory`s Address	〒	694-0064	Sanbe Food Manufacuturing Co.Ltd Shimane Prefecture Ohda-city Ohda-cho Ohda-i 403-5, Japan		
Name of the Person in Charge		Mr.Yuki Fukuma, Company Vice President		E-mail Address	y-fukuma@fragrance-rose.com
Phone Number		0854-83-7330		Fax Number	0854-83-7331

■ Selling Points of the production process

① Material storage →Measurement ⇒② Sorting process→Grinding process ⇒③ Boiling process(100℃ 5 minutes)→filtration(filter cloth) ⇒④ Formulation process and tank input heating retention (70℃ 2 hours) ⇒⑤ Pass through a 300 mesh strainer to the filling machine ⇒⑥ Check sugar content and color ⇒⑦ Measured bottling→capping ⇒⑧ Sterilization process(66℃10 minutes) ⇒⑨ Labeling→Inspection→boxed ⇒⑩ Shipping		
Pictures		
	 	
Organic cultivation field	Organic rose sorting process	Boiling process

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection) Conduct periodic (once a year) pesticide residue tests on farm produce (GAP)			
Hygine Management	Prodction Process	The HACCP team conducts HACCP plans and hazard analyzes to prevent hazards from occurring at production sites.			
	Employees	Fecal examination (once a year), health checkup (once a year), physical condition record (every time employees come to work), GAP and HACCP hazard analysis training (several times a year)			
	Facilities and Equipments	Cleaning and disinfection (alcohol) before and after using facility equipment			
Emergency Response	The Contact Points	The person in charge	Mr.Yuki Fukuma	Phone number	080-1155-0707
	Documentation	PL insurance (contract partner: Mitsui Sumitomo Insurance)			