# FCP Format for Exhibition and Business Meeting



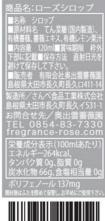
#### ■ Product Profile / Terms and Conditions

Name of Product	Rose Syrup							
JAN Code	45803271	· 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 Bott	tles X 120ml)	Packing	Materials	Cardboard Box Volume 24Bo		24Bottles	
Lead Time	3 days from our plant to a Japanese main port (shipped on weekdays only)			size/Gross weight	Length(cm) X Width(cm) X Height (cm) Weight(kg)			
					33.0	23.0	22.0	8.3
Storage Condition	✓ Normal Tempreture  ☐ Refrigeratino	15°C~25°C	Referenc e Price	✓ FOB ☐ JPY1,200	CIF	Prices are valid before	2024	June
	Frozen			Tax Excluded *varied by term	ns and conditions	Price in Japanese market		1,200 cluded
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 Characteristic	cs	Use Scenes (Usage ·Recipes)			
Uses organic edible roses and domestica sugar. Neither coloring nor fragrance Transparent red color rose. The cap has a small spout so you can us		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







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 Nam	ıe	Limited company Okuizumo Rose Garden						
Annual Sales		55,000,000 J	PY (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://fregrance-rose.com/						
Company`s Address	Ŧ	694-0041	Shimane Prefectur	e Ohda-city Nagahisa-cho Nagahisa-ro 411-14, Japan				
Factory`s Address	⊩	694-0064	Sanbe Food Manu Shimane Prefectur	acuturing Co.Ltd e Ohda-city Ohda-cho Ohda-i 403-5, Japan				
Name of the Person in Charge		Mr.Yuki Fukuma, Company Vice President		E-mail Address	<u>y-fukuma@fregrance-rose.com</u>			
Phone Number		0854-83-7330		Fax Number	0854-83-7331			

## ■ Selling Points of the production process

- ① Material storage  $\rightarrow$  Measurement
- ⇒② Sorting process→Grinding process
- ⇒③ Boiling process(100°C 5 minutes)→filtration(filter cloth)
- ⇒④ Formulation process and tank input heating retention (70°C 2 hours)
- ⇒⑤ Pass through a 300 mesh strainer to the filling machine
- ⇒6 Check sugar content and color
- ⇒ 7 Measured bottling → capping
- $\Rightarrow$  (8) Sterilization process(66°C10 minutes)
- <del>⇒® Shipping</del>

#### **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)					