

# FCP Format for Exhibition and Business Meeting


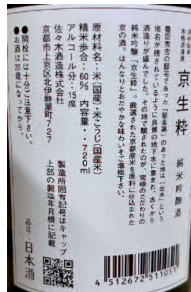


## Product Profile / Terms and Conditions

Name of Product	Sasaki Shuzo Kyokissui Junmai Ginjo						
JAN Code	4512672511051	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)	Inner Capacity		
				8.0	8.0	30.2	720ml
Minimum Units of Delivery	5 Cases	Packing	Materials	DB	Quantity	12	
Lead Time	2 Weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				37.0	28.0	33.0	16.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratin <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF FCA	Prices are valid before	Sep-25		
				Price in Japanese market	1,650 Yen		
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Kyoto Pref	Alcohol Content	15%
Rice malt	Japan		
Water	Kyoto Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
This Kyoto sake is made using Kinmeisui and Ginmeisui water, all Kyoto-grown rice, primarily the sake-making rice variety Iwai, and Kyoto Ginjo yeast Kyo no Koto. It has a mild, elegant flavor and is a delicious type that brings out the full flavor of the ingredients.		It goes well with savory dishes such as oysters, mushrooms, and steamed shellfish in sake (steamed in white wine). The recommended serving temperature is 10℃~16℃.	

## Product Picture

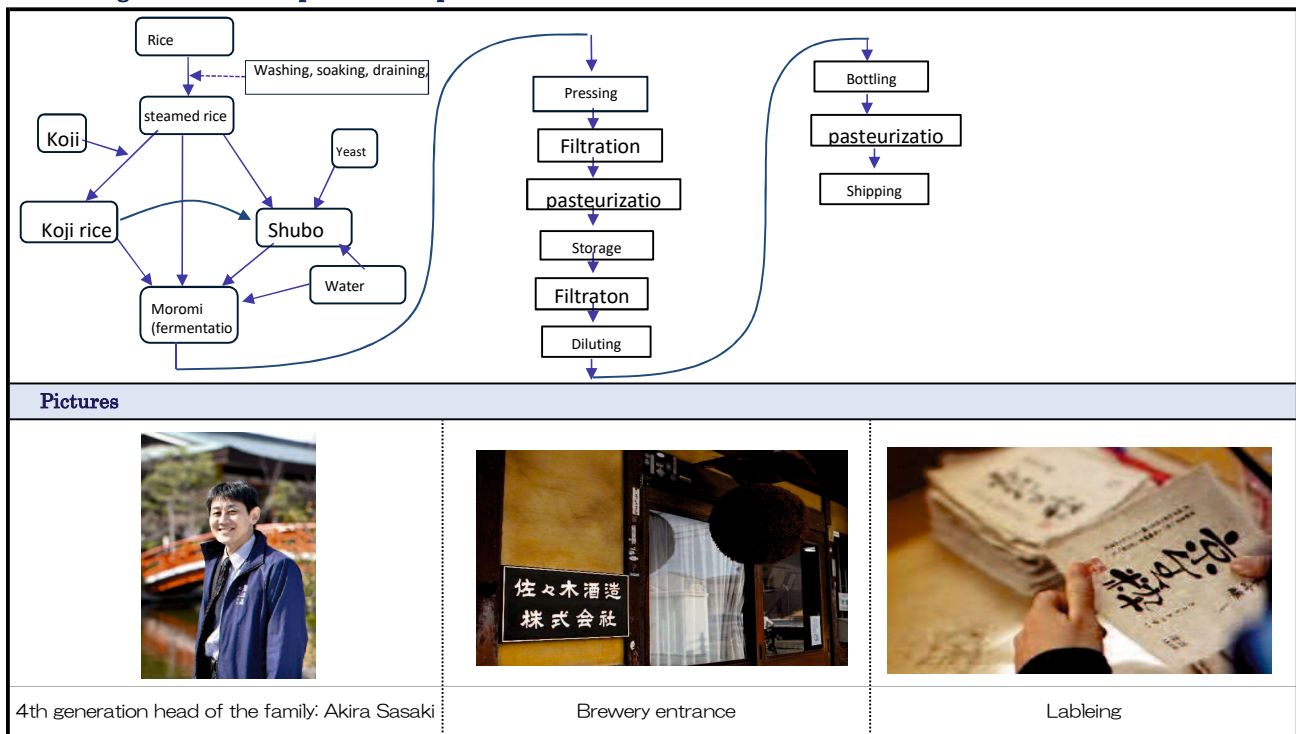
	
	<p><b>Allergen (Specific Raw Materials)</b></p> <p>None</p>

## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Component analysis testing using equipment and functionality testing by humans			
Hygiene Management	Prodction Process	Management processes are manualized and managed with focus			
	Employees	Health records, health checkups and stool tests			
	Facilities and Equipments	Regular cleaning and pest control services provided by professional companies			
Emergency Response	The Contact Points	The person in charge	Kenta Okumura	Phone number	075-841-8106
	Documentation	Recording each necessary item so that the cause can be identified when a problem occurs.			

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Takeno Shuzo KOCHI- Kyoto - Junmai Daiginjo Muroka Genshu						
JAN Code	4941361996624	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
			8.0	8.0	30.0	720ml	
Minimum Units of Delivery	5 Cases	Packing	Materials	DB		Quantity	12
Lead Time	7 days (at the location designated by the exporter)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)	
			27.5	36.5	32.7	16.16	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div> <div>FCA</div>		Prices are valid before	Sep-25	
			*varied by terms and conditions		Price in Japanese market	2,750 Yen	
Certifications (Products/System)	HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Kyoto Pref	Alcohol Content	11.5%
Rice malt	Japan		
Water	Kyoto Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
Brewed with 100% organic Kame-no-O rice, it has a gorgeous melon-like aroma, a popping gas, and a strong, juicy acidity like white grapes, with a great balance of sweetness.		The recommended temperature is chilled, and it really shines when served in a wine glass. It has a good balance of sourness and sweetness, so it goes well with Western cuisine such as French and Italian.	

## Product Picture

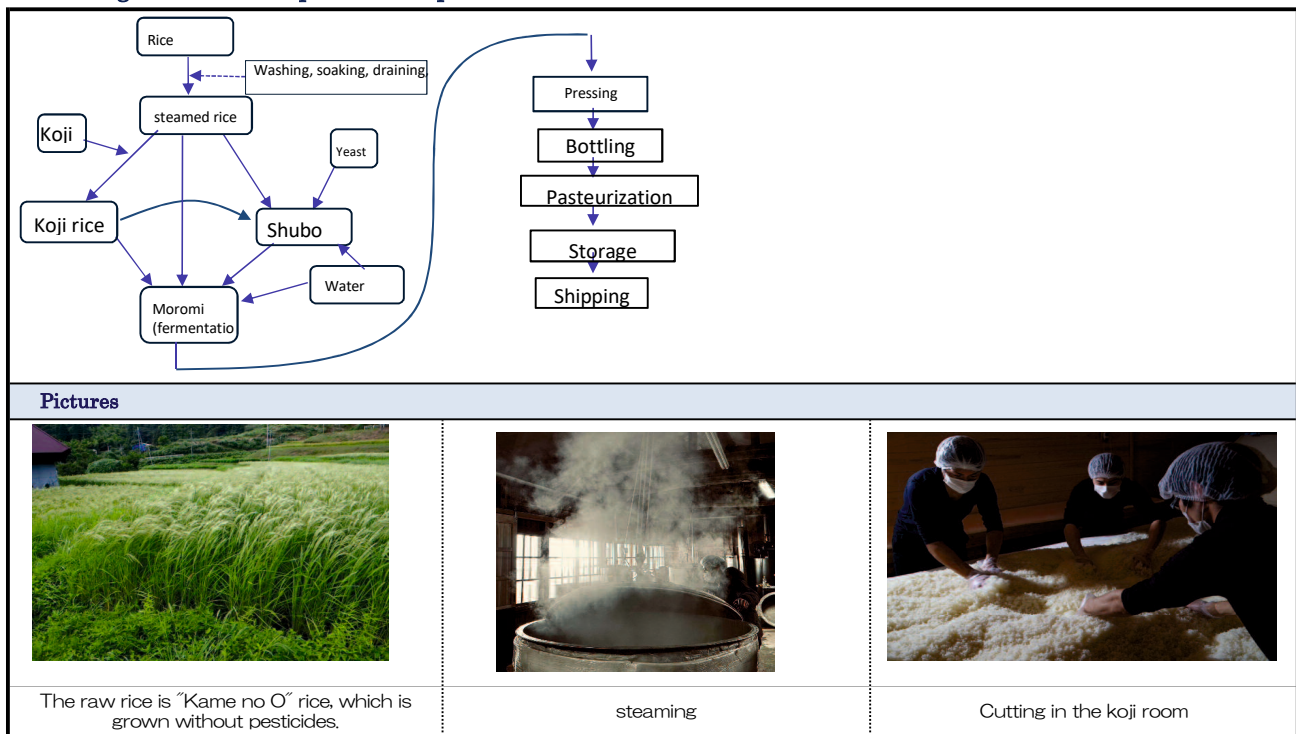
	<p><b>Allergen (Specific Raw Materials)</b></p> <p>None</p>

## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	When filling, visual inspection is performed for foreign objects.			
Hygiene Management	Production Process	Periodic checks are performed and managed (production progress book, inspection, filling management)			
	Employees	A checklist is entered daily.			
	Facilities and Equipments	Periodic checks are performed (daily, weekly) and managed.			
Emergency Response	The Contact Points	The person in charge	Keihei Gyomachi	Phone number	090-9703-9702
	Documentation	In the event of an accident, the person in charge will investigate the cause and record it in the improvement measures book. We are covered by product liability insurance.			



# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Kikuchi Shuzo Kochi - Okayama - Junmai Ginjo						
JAN Code	4900081010249	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm)✕✕Width(cm)✕Height (cm)			Inner Capacity
				7.5	7.5	30.0	720ml
Minimum Units of Delivery	6 Cases	Packing	Materials	DB		Quantity	12
Lead Time	5 days		size/Gross weight	Length(cm)✕✕ Width(cm)✕✕ Height (cm)		Weight(kg)	
				27.0	35.0	33.0	14.2
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><div><div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div><div>FCA</div></div><div>*varied by terms and conditions</div></div>		Prices are valid before	Sep-25	
					Price in Japanese market	2,288 Yen	
Certifications (Products/System)	None						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Okayama Pref	Alcohol Content	15.5%
Rice malt	Japan		
Water	Okayama Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
This sake is made from 100% "Okayama Naturally Grown Asahi Rice," which is grown without relying on pesticides, herbicides, or fertilizers. Its gorgeous aroma and soft flavor make it a perfect match for any dish.		It has an apple-like aroma and a refreshing taste, so it goes well with appetizers and pork dishes. The recommended serving temperature is chilled to room temperature. Drinking it in a wine glass will bring out the aroma and make it more delicious.	

## Product Picture

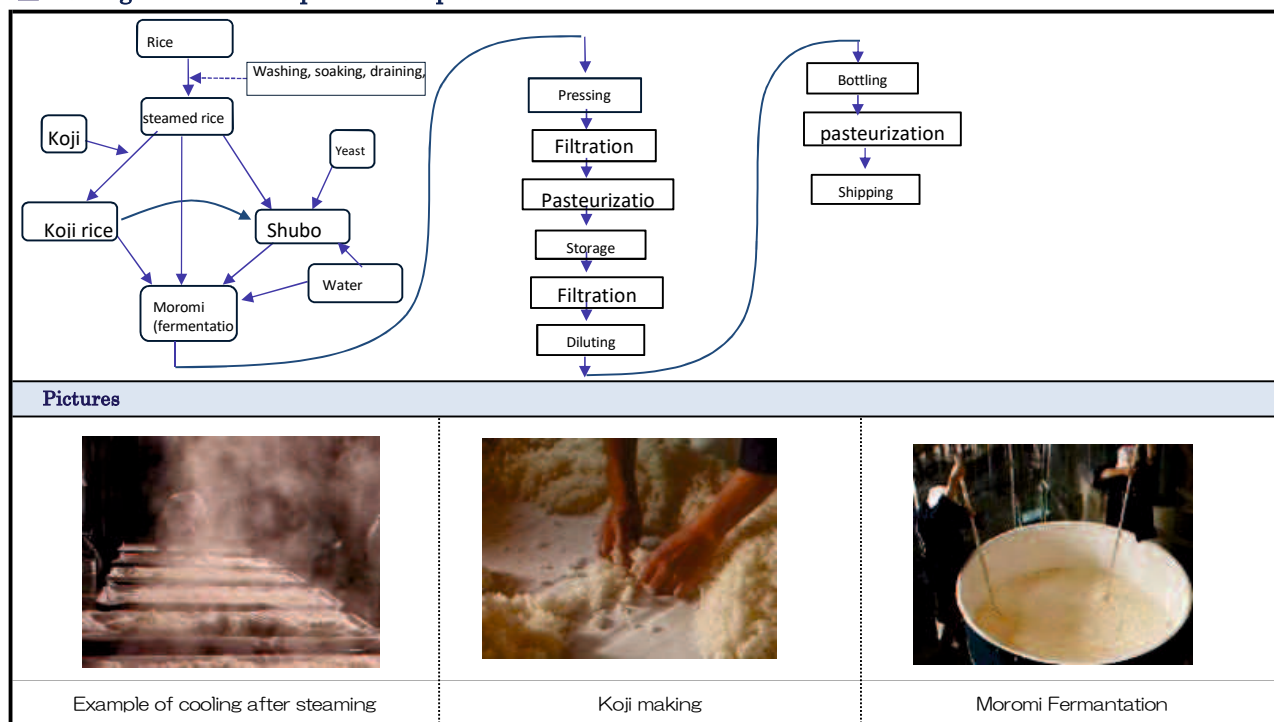
	<b>Allergen (Specific Raw Materials)</b>
	None

## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	When bottling, visual inspection is performed to check for foreign matter.			
Hygiene Management	Prodction Process	Wash your hands, wear a hat, wash the soles of your shoes, etc.			
	Employees	Posters, morning assembly awareness raising, etc.			
	Facilities and Equipments	Prompt cleaning of tanks, hoses, pumps, and other equipment used during bottling and transportation of sake			
Emergency Response	The Contact Points	The person in charge	Chairman: Azuma Kikuchi President: Daisuke Kikuchi	Phone number	090-3573-7647
	Documentation	In case of emergency, contact the chairman or president immediately via mobile phone / Storage of raw material purchase slips / PL insurance.			

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Yamana Shuzo KOCHI - Hyogo - Junmai Ginjo Genshu 2023						
JAN Code	4958159150823	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm)××Width(cm)×Height (cm)			Inner Capacity
			7.7	7.7	30.0	720ml	
Minimum Units of Delivery	3 Cases	Packing	Materials	DB		Quantity	12
Lead Time	2 Weeks		size/Gross weight	Length(cm) ×× Width(cm) × Height (cm)		Weight(kg)	
			35.0	27.0	33.0	15.0	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div><div>FCA</div></div>		Prices are valid before	Sep-25	
			* varied by terms and conditions		Price in Japanese market	1,980 Yen	
Certifications (Products/System)	June 2024 Organic JAS certification obtained						


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Hyogo Pref	Alcohol Content	11.5%
Rice malt	Japan		
Water	Hyogo Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
This sake is made using 100% JAS-certified Gohyakumangoku rice from Miyagaki Nosan, which has been organically grown for many years in Hikami-cho, Tamba City, Hyogo Prefecture. It has the full-bodied flavor of unpasteurized sake, but the alcohol content is not too high at 16%, and it is only pasteurized once, making it easy to drink.		It goes well with rich dishes such as yakitori sauce and braised pork, which are made by seasoning chicken or pork with a sweet and spicy sauce.	

## ■ Product Picture

	
	<b>Allergen (Specific Raw Materials)</b>  None

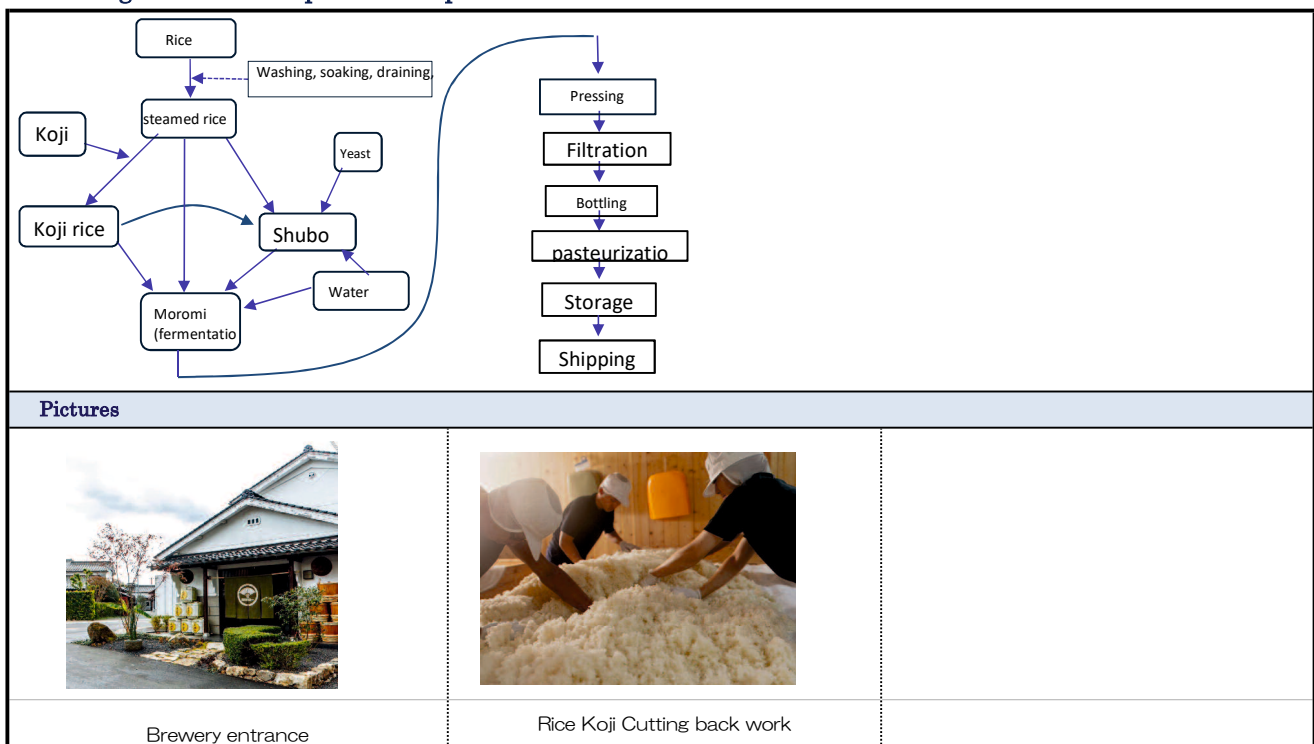
## ■ Company's profile

Company`s Name		Diony Co LTD			
Annual Sales		2.47 billion yen		Numbers of Employees	40
Name of Representative		Toyohiro Maeda			
Messages to Purchasers		<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>			
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>			
Company`s Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur		
Factory`s Address	〒				
Name of the Person in Charge		Kazunari Maeda		E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678		Fax Number	075-601-5744





## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual inspection			
Hygiene Management	Prodction Process	Assigning and managing a person in charge for each manufacturing process			
	Employees	Thorough health checks and hand washing. Mutual checks between employees			
	Facilities and Equipments	Management records for equipment such as bottle washers and filling machines			
Emergency Response	The Contact Points	The person in charge	Yoichiro Yamana	Phone number	0795-85-0015
	Documentation	Creating complaint handling manual and complaint improvement measure documents			

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	YAMATOUMI GIN						
JAN Code	None	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			8.5	8.5	17.0	500ml	
Minimum Units of Delivery	4 Cases	Packing	Materials	DB	Quantity	6.0	
Lead Time	3 Weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
			19.0	28.0	19.0	6.0	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF FCA <small>* varied by terms and conditions</small>	Prices are valid before	Sep-25		
				Price in Japanese market	6,600 yen		
Certifications (Products/System)	None						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Barley shochu	Nagano Pref	Alcohol Content	37%
Lees shochu	Yamagata Pref		
Holy basil	Nagano Pref		
Juniper berries	Macedonia		
18 other herbs	Nagano Pref		
Honey	Nagano Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
Packed with lots of home-grown herbs. Fresh herbs are used from spring to summer, and dried herbs from autumn to winter, so you can enjoy the difference in taste depending on the time of year it is made. It also has a lot of botanical ingredients, so it has a hazy liquid, but please enjoy the cloudiness as a delicious taste. The herbal aroma that floats around before you put it in your mouth changes depending on the temperature, so try to find a temperature range that suits you.		The alcohol content is 37%, which is lower than other spirits, so that it can be enjoyed even when drunk straight. It can be enjoyed straight or on the rocks before or after a meal, or with soda, a gin and tonic, or with hot water during a meal.	

## Product Picture

	品目：スピリッツ 内容量：500ml アルコール分：37% 原料原産地名：長野県製造（麦焼酎） 製造者：株式会社 YAMATOUMI 長野県上水内郡信濃町古海 4089-2 お酒は 20 歳になってから	lot Batch 
	Allergen (Specific Raw Materials)	
	None	



## ■ Company's profile

Company`s Name		Diony Co LTD			
Annual Sales		2.47 billion yen		Numbers of Employees	40
Name of Representative		Toyohiro Maeda			
Messages to Purchasers		As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.			
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>			
Company`s Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur		
Factory`s Address	〒				
Name of the Person in Charge		Kazunari Maeda		E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678		Fax Number	075-601-5744



## ■ Selling Points of the production process

<pre> graph LR     Botanical --&gt; Base_Spirit[Base Spirit]     Honey --&gt; Distillation     Barley_shochu[Barley shochu] --&gt; Base_Spirit     Kasutori_shochu[Kasutori Shochu] --&gt; Base_Spirit     Base_Spirit --&gt; Infusion     Infusion --&gt; Distillation     Distillation --&gt; Bottling     Bottling --&gt; Shipping         </pre>		
Pictures		
YAMATOUJI homepage	Herbs from our own farm	Copper hybrid distiller

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual inspection for foreign matter when bottling			
Hygiene Management	Prodction Process	Hand washing, wearing hats, cleaning soles of shoes, etc			
	Employees	Posters, awareness raising at morning assemblies, etc.			
	Facilities and Equipments	Prompt cleaning of tanks, hoses, pumps and other distillation equipment			
Emergency Response	The Contact Points	The person in charge	Akira Seki	Phone number	09048216570
	Documentation	Storage of raw material purchase slips, etc			

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Takaoka Jozo RURIKAKESU White Rum								
JAN Code	4595642096062		Package	Materials	Paper				
Use by date	None			Size/Inner Capacity	Length(cm)××Width(cm)×Height (cm)			Inner Capacity	
					35.5	35.5	46.8	900ml	
Minimum Units of Delivery	3 Cases		Packing	Materials	DB		Volume	12.0	
Lead Time	2 Weeks			size/Gross weight	Length(cm) ×× Width(cm) × Height (cm)			Weight(kg)	
					124.1	124.1	58.8	18.0	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>		Reference Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>FCA</div></div> <div>* varied by terms and conditions</div>		Prices are valid before		Sep-25	
						Price in Japanese market		2,360 Yen	
Certifications (Products/System)	None								


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Brown sugar	Okinawa Pref	Alcohol Content	40%
Flavoring	Japan		
Seasoning (amino acids)	Japan		
Sweetener (D-sorbitol)	Japan		
Sweetener (glycerin)	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
Manufactured and sold as a domestic rum in 1979, the domestic rum "Blue Jay" is popular for its mellow aroma and flavor. "Blue Jay" is the name of a bird that lives in the Amami Islands, and is featured on the label. The bird is characterized by its vivid blue color, like the cobalt blue sea. Thanks to the passion of the brewers and traditional careful work processes, delicious white rum is still produced today, and is enjoyed by people all over the country.		The sweet aroma and flavor change with temperature, so we recommend drinking it at room temperature on the rocks. It can also be used as a cocktail base in a mojito, rum coke, or simply with soda. It can also be used as an ingredient in Western sweets such as caneles and rum raisins.	

## ■ Product Picture

			
		Allergen (Specific Raw Materials)	
		None	

## ■ Company's profile

Company`s Name		Diony Co LTD		
Annual Sales		2.47 billion yen	Numbers of Employees	40
Name of Representative		Toyohiro Maeda		
Messages to Purchasers		As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.		
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company`s Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory`s Address	〒			
Name of the Person in Charge		Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678	Fax Number	075-601-5744





## ■ Selling Points of the production process

<pre> graph LR     Brown --&gt; Fermentation     Water --&gt; Fermentation     Yeast --&gt; Fermentation     Fermentation --&gt; Distillation     Distillation --&gt; Aging     Aging --&gt; Bottling     Bottling --&gt; Shipping         </pre>		
Pictures		
Brown sugar dissolution	Moromi fermentation	labling

## ■ Information of Quality Assurance

Hygiene Management	Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Check for impurities in the contents, check the taste quality every time the product is filled		
	Prodction Process		Washing hands and wearing hats		
	Employees		Know-how during morning meetings		
	Facilities and Equipments		Wash immediately after use, check equipment even during non-production periods		
Emergency Response	The Contact Points	The person in charge	Hideyuki Takaoka	Phone number	080-5248-6050
	Documentation	Joining product liability insurance, contacting the president in an emergency, managing invoices			

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	ORIENTAL LIQUOR GREEN CARDAMON						
JAN Code	4589808781329	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) ×Width(cm)×Height (cm)			Inner Capacity
				8.6	8.6	15.9	500ml
Minimum Units of Delivery	1 Case	Packing	Materials	DB		Volume	12.0
Lead Time	2 Weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)	
				16.0	36.0	19.0	12.0
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div><div>FCA</div></div>		Prices are valid before	Sep-25	
			*varied by terms and conditions		Price in Japanese market	3,520	
Certifications (Products/System)	Raw rice (JGAP certified rice from our own farm)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Single-stranded shochu	Fukushima Pref	Alcohol Content	40%
Cardamom	India		
Product Characteristics		Use Scenes (Usage・Recipes)	
This upcycled vodka is made by re-distilling the shochu lees produced when rice shochu is distilled at Oku-Aizu Nekka Distillery, a rice farm and shochu brewery. The vodka is then infused with cardamom carefully selected by spice expert Shankar Noguchi. Oriental Liquor representative Umezawa then took into consideration the difference in infusing time depending on the season, tasted the mixture repeatedly, and bottled it at the perfect time to create a spice vodka that is perfect to drink with a meal.		Enjoy it with soda or water, or as a base spirit for cocktails, and enjoy it as an accompaniment to meals. It goes well with curry, ethnic dishes, and dishes that use pumpkin. It can also be enjoyed as a dessert drink, on the rocks, straight, or with hot milk.	

## Product Picture

	
	<b>Allergen (Specific Raw Materials)</b>  None






## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

<p style="text-align: center;">             White birch charcoal      Cardamom              ↓                                      ↓              Rice Shochu Lees → Distillation → Filtration → Infusion → Filtration → bottling → shipping              2~3weeks         </p>		
Pictures		
		
Rural scenery of Tadami and officials	Distillery	Distilled at a low temperature of 30 degrees in a small still

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual inspection for foreign matter when bottling			
Hygiene Management	Prodction Process	Hand washing, wearing hats, cleaning soles of shoes, etc.			
	Employees	Awareness raising through posters and morning assemblies, etc.			
	Facilities and Equipments	Prompt cleaning of tanks, hoses, pumps, and other equipment used during bottling and transportation, etc.			
Emergency Response	The Contact Points	The person in charge	Norihiro Wakisaka	Phone number	090-3469-7230
	Documentation	In case of emergency, contact the president's mobile phone immediately / Storage of raw material purchase slips / PL insurance, etc.			



## FCP Format for Exhibition and Business Meeting



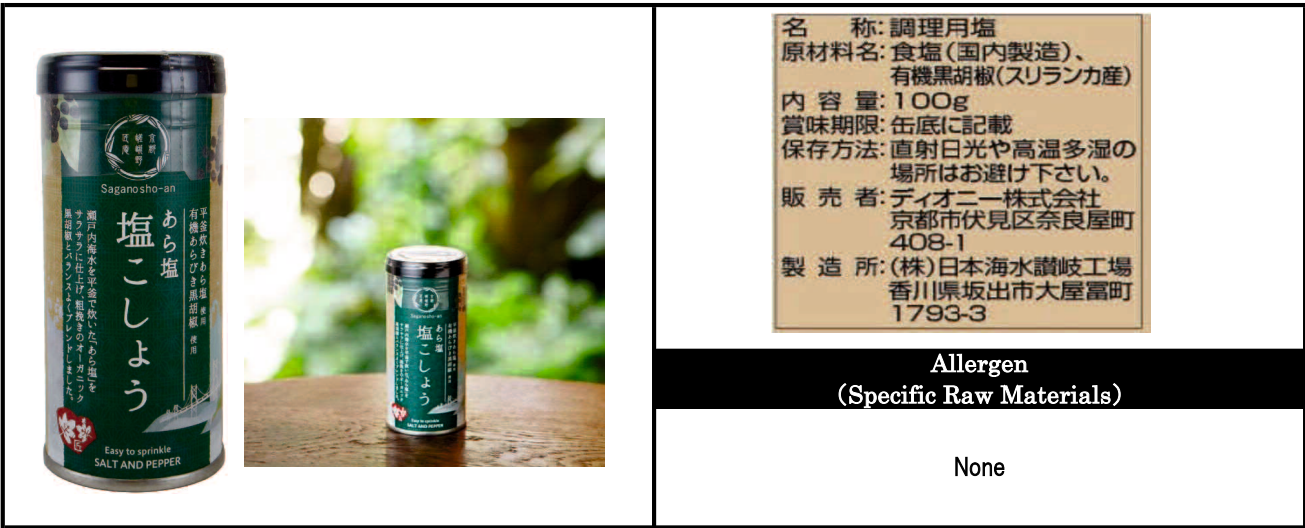
**FOOD**  
COMMUNICATION  
PROJECT

## ■ Product Profile / Terms and Conditions

Name of Product	Sagano Shoan - Salt and pepper									
JAN Code	4533548010034		Package	Materials	Paper					
Use by date	2 years			Size/Inner Capacity	Length(cm)✕Width(cm)✕Height (cm)			Inner Capacity		
					4.8	4.8	10.5	100g		
Minimum Units of Delivery	10 cases (Mixed available)		Packing	Materials	DB		Quantity	10×4		
Lead Time	2 Weeks			size/Gross weight	Length(cm)✕ Width(cm) × Height (cm)		Weight(kg)			
					23.0	24.0	24.0	5.2		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>		Referenc e Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>FCA</div><div>* varied by terms and conditions</div></div>		Prices are valid before	Sep-25			
					Price in Japanese market	572 Yen				
Certifications (Products/System)	ISO9001, 14001, 45001, Halal, JFS-B									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salt	kagawa(Salt water)	Calories	41kcal
Organic Black peper	Sri lanka	Protein	1.5g
		Fat	0.7g
		Carbohydrate	6.8g
		Salt equivqlent	89.7g
Product Characteristics		Use Scenes (Usage・Recipes)	
"Furisio" is a dry version of "Sagano Takumian Ara Shio" that is a well-balanced blend of coarsely ground organic black pepper from Sri Lanka (JAS organic certified).		Use it to season stir-fries, steaks, sautéed chicken, grilled fish, and other meats and fish. Use salt, pepper and lemon on grilled chicken, or salt, pepper and butter on boiled potatoes or corn.	

### ■ Product Picture




## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

<p>Seawater intake → Filtration → Concentration → Evaporation crystallization → Dehydration → Raw salt → Dissolution → Filtration → Sieving → Dehydration → Drying → Mixing → Weighing and packaging → Packing in cardboard boxes → Product → Shipping</p>		
Pictures		
		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Ingredient measurement, metal detectors			
Hygiene Management	Prodction Process	Management standards are set for each manufacturing process			
	Employees	<p>Items prohibited from being brought into the packaging room are set, and special work clothes are always worn during packaging, and net hats are used to prevent hair from getting mixed in</p> <p>Hand washing and disinfection (alcohol) are performed upon entering the room, and a sticky roller is used to clean work clothes before entering the packaging room</p>			
	Facilities and Equipments	<p>Air showers and double doors are used, and sanitary and contaminated areas are separated</p> <p>Insect prevention measures are entrusted to Earth Environmental Services (monitoring and treatment are performed)</p>			
Emergency Response	The Contact Points	The person in charge	Tetsuo Iwasaki	Phone number	0877-47-0111
	Documentation	Inspections are carried out at each process and records are entered in the manufacturing and packaging journals.			

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Tanegashima Raw Sugar									
JAN Code	4533548011017			Package	Materials	Paper				
Use by date	None				Size/Inner Capacity	Length(cm) <del>×</del> Width(cm) × Height (cm)			Inner Capacity	
					2.5	18.0	20.0	500g		
Minimum Units of Delivery	10 cases (Mixed available)			Packing	Materials	DB		Quantity	20	
Lead Time	2 Weeks				size/Gross weight	Length(cm) <del>×</del> Width(cm) × Height (cm)		Weight(kg)		
					30.0	35.5	14.0	10.5		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>			Reference Price	<div><div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div><div>FCA</div></div>		Prices are valid before	Sep-25		
	* varied by terms and conditions		Price in Japanese market		496 Yen					
Certifications (Products/System)	ISO22000 (processor)									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Raw suger	Tanegashima sugar cane	Calories	397kcal
		Protein	0.1g
		Fat	0.1g
		Carbohydrate	99.2g
		Salt equivqlent	0.002g
Product Characteristics		Use Scenes (Usage・Recipes)	
We use only healthy sugar cane that grows freely in the fields of Tanegashima, blessed with the wind, sun, and soil.Compared to white sugar, this sugar has a rich flavor, but is not too strong and retains the flavor of the sugar cane, making it a delicious sugar.		It can be used for simmered dishes like nikujaga (beef and potatoes), braised pork, teriyaki, etc. It can also be used for making sweets like cookies and cakes.	

## ■ Product Picture

		名 称：砂糖 原材料名：原料糖 (種子島産さとうきび) 内 容 量：500g 保存方法：直射日光や高温多湿の所 は避けて保存してください。 販 売 者：ディオニー株式会社 京都市伏見区奈良屋町 408-1 加 工 者：上野砂糖株式会社 大阪府大阪市浪速区 塩草3丁目6番3号
		Allergen (Specific Raw Materials)
		None

## ■ Company's profile

Company's Name		Diony Co LTD			
Annual Sales		2.47 billion yen		Numbers of Employees	40
Name of Representative		Toyohiro Maeda			
Messages to Purchasers		<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>			
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>			
Company's Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur		
Factory's Address	〒				
Name of the Person in Charge		Kazunari Maeda		E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678		Fax Number	075-601-5744



## ■ Selling Points of the production process

<p>Raw materials received ⇒ Hopper ⇒ Filling small bags and weighing (502g to 510g) ⇒ Sealing and printing small bag lot number          ⇒ Metal detector (Fe: φ 1.2mm, SUS: φ 2.5mm) ⇒ Weight check ⇒ Packing into cardboard box          ⇒ Weight check (confirm number of items) ⇒ Case printing (lot number + control number) ⇒ Storage ⇒ Shipping</p>		
Pictures		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	This product is a refill for raw sugar, so we have not conducted quality inspections.			
Hygiene Management	Prodction Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Tarama Island Pure Brown Sugar									
JAN Code	4533548011031		Package	Materials	PE,PA					
Use by date	None			Size/Inner Capacity	Length(cm) <del>×</del> Width(cm) <del>×</del> Height (cm)			Inner Capacity		
				2.5	18.0	20.0	300g			
Minimum Units of Delivery	10 cases (Mixed available)		Packing	Materials	DB		Quantity	20		
Lead Time	2 Weeks			size/Gross weight	Length(cm) <del>×</del> Width(cm) <del>×</del> Height (cm)		Weight(kg)			
				30.0	35.5	14.0	6.5			
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>		Reference Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>FCA</div></div>		Prices are valid before	Sep-25			
				Price in Japanese market	550 Yen					
Certifications (Products/System)	ISO22000 (processor)									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Suger Cane	Tarama Island, Okinawa	Calories	364kcal
		Protein	1.3g
		Fat	0.0g
		Carbohydrate	90.1g
		Salt equivalent	0.07g
Product Characteristics		Use Scenes (Usage・Recipes)	
This brown sugar is made from 100% sugar cane grown on Tarama Island, Miyako, Okinawa Prefecture. The fragrant aroma and rich sweetness unique to brown sugar enhance the flavor of your food. You can eat it as is with tea, or use it in various other dishes such as sweets.		Make sweets such as brown sugar steamed bread, brown sugar cookies, brown sugar pudding, and brown sugar jelly. Also great for Japanese dishes such as braised pork, simmered pumpkin, and kinpira. Dissolve in hot milk to make brown sugar milk or brown sugar latte!	

## Product Picture

		名 称：黒糖 原材料名：さとうきび (沖縄県多良間島産) 内 容 量：300g 保存方法：直射日光や高温多湿の所は避けて保存してください。 販 売 者：ディオニー株式会社 京都市伏見区奈良屋町408-1 加 工 者：上野砂糖株式会社 大阪府大阪市浪速区塩草3丁目6番3号
		Allergen (Specific Raw Materials)
		None



## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

Raw materials received → Crushing brown sugar lumps → Metal detector (Fe:  $\phi$  0.8mm, SUS:  $\phi$  1.5mm) → Hopper → Automatic filling machine (printing lot number, weighing (302g-310g), filling, sealing) → Metal detector (Fe:  $\phi$  1.2mm, SUS:  $\phi$  2.5mm) → Weight check → Metal detector (Fe:  $\phi$  0.8mm, SUS:  $\phi$  1.2mm) → Boxing → Confirming quantity (weighing) → Stamping lot number → Storage → Shipping

### Pictures

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microbiological tests (general viable bacteria count, coliform bacteria), physicochemical tests (sugar content, invert sugar, moisture, impurities)			
Hygiene Management	Prodction Process	Removal of foreign matter using metal detectors			
	Employees	Health checkups once a year, daily health management sheets to be completed			
	Facilities and Equipments	Maintenance by the Facilities Management Department			
Emergency Response	The Contact Points	The person in charge	Ryosuke Saito	Phone number	06-6561-3034
	Documentation	Please contact our sales representative. Product liability insurance: 300 million yen			

## FCP Format for Exhibition and Business Meeting



**FOOD**  
COMMUNICATION  
PROJECT

## ■ Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Pure rice vinegar						
JAN Code	4533548012014	Package	Materials	Glass bottle			
Use by date	1 year		Size/Inner Capacity	Length(cm)××Width(cm) ×Height (cm)			Inner Capacity
			6.0	6.0	20.5	360ml	
Minimum Units of Delivery	10 cases (Mixed available)	Packing	Materials	DB		Quantity	12.0
Lead Time	2 Weeks		size/Gross weight	Length(cm) ×× Width(cm) × Height (cm)			Weight (kg)
			22.5	27.0	21.0	7.5	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Sep-25	
			FCA		Price in Japanese market	421 Yen	
			* varied by terms and conditions				
Certifications (Products/System)	JAS certified factory						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan	Calories	38kcal
(Okayama, Hyogo, Hiroshima, Yamaguchi, Kagawa, Ehime, Tokushima)		Protein	0.4g
		Fat	0.0g
		Carbohydrate	10.2g
		Salt equivqlent	0.0g
Product Characteristics		Use Scenes (Usage・Recipes)	
This pure rice vinegar is made using 100% domestically grown rice and is made using the traditional static fermentation method, then slowly aged for a long period of time in a low-temperature storehouse at -4° C. It has a refreshing aroma and a soft, mellow taste.		It has a mild taste, making it ideal for dishes where you want to taste the vinegar directly (such as sushi, vinegared dishes, pickles, etc.).	

### ■ Product Picture






## ■ Company's profile

Company`s Name		Diony Co LTD		
Annual Sales		2.47 billion yen	Numbers of Employees	40
Name of Representative		Toyohiro Maeda		
Messages to Purchasers		As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.		
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company`s Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory`s Address	〒			
Name of the Person in Charge		Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678	Fax Number	075-601-5744





## ■ Selling Points of the production process

<p>Rice, koji → cooking → saccharification, alcohol fermentation (yeast) → mashing → juicing → maturation (storage below freezing point) → processing → acetic acid fermentation → blending (sweet juice - saccharification - rice, koji) → filtration → adjustment (acidity, Brix) → filtration (30 μ) → sterilization (68 degrees for more than 1 minute) → filtration (1 μ) → filling, plugging (60 degrees, plus or minus 5 degrees) → washing, drying → labeling, packing</p>		
Pictures		
		
Acetic acid fermentation occurs.	Filling is done in a clean booth.	We check to see if there is any foreign matter mixed in.

## ■ Information of Quality Assurance

Inspection of Products		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Inspections are carried out for each production run in the quality control room (sensory and physicochemical tests).		
Hygiene Management	Prodction Process		During the bottling process, clean booths are installed to prevent the intrusion of foreign matter from the outside.		
	Employees		Employees enter the production facility using alcohol sterilization and rollers, and wear special uniforms, hats, and shoes.		
	Facilities and Equipments		Air curtains, moth lights, and insect traps are installed at the entrances and exits to prevent the intrusion of foreign matter from the outside.		
Emergency Response	The Contact Points	The person in charge	Yoshihiro Kubo	Phone number	0869-26-8211
	Documentation	We have created and are implementing an accident response manual. We are covered by product liability insurance.			

# FCP Format for Exhibition and Business Meeting


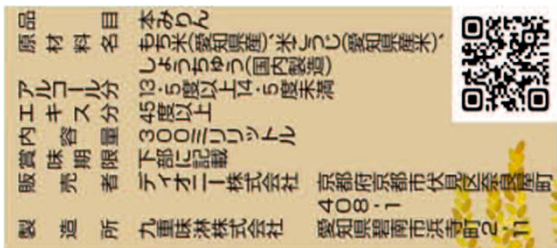


## Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Pure Rice Mirin						
JAN Code	4533548008116	Package	Materials	Glass bottle			
Use by date	1 year 6 months		Size/Inner Capacity	Length(cm)××Width(cm)×Height (cm)			Inner Capacity
			5.0	5.0	20.5	300ml	
Minimum Units of Delivery	10 cases (Mixed available)	Packing	Materials	DB		Quantity	12.0
Lead Time			size/Gross weight	Length(cm)××Width(cm)×Height (cm)		Weight(kg)	
			18.0	23.0	22.0	7.8	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div>( )</div></div>	Reference Price	<div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div> <div>FCA</div>		Prices are valid before	Sep-25	
			* varied by terms and conditions		Price in Japanese market	803 Yen	
Certifications (Products/System)	None						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glutinous rice	Aichi Pref	Alcohol Content	11.5%
Rice malt	Aichi Pref	Extract	Over 45%
Shochu	Aichi Pref		
(Pure rice shocu)	Aichi Pref		
Product Characteristics		Use Scenes (Usage・Recipes)	
The glutinous rice, rice malt and pure rice shochu are all made from ingredients produced in Mikawa. After slowly aging for about two months, it is pressed carefully over two days. It has a deep flavour with few impurities. *This product is an alcoholic beverage*		Adding mirin gives the dish a mellow flavor and a glossy finish, so it's great for dishes like nikujaga (beef and potatoes), chikuzenni (stewed chicken and vegetables), and simmered fish. If you use mirin instead of sugar with braised pork, it will give it a more natural sweetness and rich flavor. You can also boil down mirin to make "mirin syrup" and pour it over vanilla ice cream or yogurt for a dessert!	

## Product Picture

		
		<b>Allergen (Specific Raw Materials)</b>  None



## ■ Company's profile

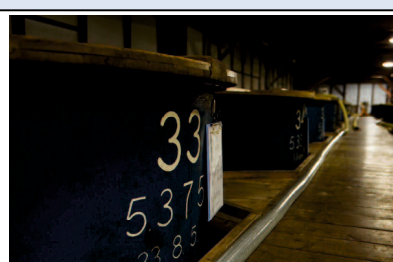
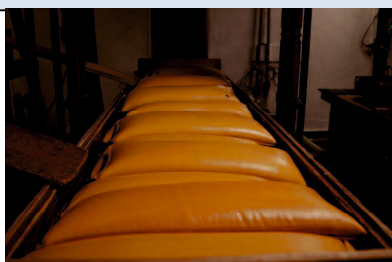
Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

Wash glutinous rice → soak → steam  
 Wash polished rice → soak → steam → make koji → koji  
 → crush glutinous rice and polished rice (add shochu) → saccharification and maturation  
 → grinding → mirin → mixing → storage and maturation → heating and sterilization (flat heater 120 degrees for 10 seconds) → fine filtration → sealing (filter 20-200 microns) → product (product analysis, five senses inspection)

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Ingredient testing, microbiological testing, sensory testing, visual testing.			
Hygiene Management	Prodction Process	Management is carried out in accordance with the Liquor Tax Act.			
	Employees	Temperature checks and health checks are carried out.			
	Facilities and Equipments	We seek guidance from a consulting firm specializing in pest and rodent control.			
Emergency Response	The Contact Points	The person in charge	Takashi Shimada	Phone number	0566-41-0708
	Documentation	We manage records in accordance with the US Traceability Act. Product liability insurance included.			



# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Tonkatsu Sauce							
JAN Code	4533548009052	Package	Materials	Glass bottle				
Use by date	3 years		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity	
			4.6	4.6	18.5	200ml		
Minimum Units of Delivery	10 cases (Mixed available)	Packing	Materials	DB		Quantity	10x2	
Lead Time	2 Weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)	
			22.0	26.8	20.3	9.6		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>FCA</div></div>		Prices are valid before	Sep-25		
			*varied by terms and conditions		Price in Japanese market	475 Yen		
Certifications (Products/System)	ISO22000:2018, JAS certified factory, organic JAS							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Vegetables and fruits		Calories	116kcal
(apples)	Japan	Protein	0.9g
(Tomatoes)	Nigata, America	Fat	0.0g
(Onions)	Hyogo, other	Carbohydrate	27.3g
(Other)		Salt equivalent	4.5g
Suger	kagoshima		
Vinegar			
(Organic wine vinegar)	Germany		
(Organic rice vinegar)	America		
Salt	China		
Soy Sauce	Japan		
Weat starch	Japan		
Spices	Asia		
Product Characteristics	Use Scenes (Usage・Recipes)		
Made using specially grown, fully ripe tomatoes, onions, carrots and fruit as a base, with the addition of brown sugar, sun-dried salt, grain vinegar and other ingredients, no water is used.It is a sweet, fruity and fragrant sauce.No chemical seasonings, colorings or preservatives are used.	You can pour it generously over deep fried foods like pork cutlets and croquettes, and mix it with ketchup to make a demi-glace-style hamburger sauce◎ You can also add a small amount to fried rice as a secret ingredient, or use it to finish off sauce-fried noodles.		

## Product Picture

		<p>名称:濃厚ソース          原材料名:野菜・果実(りんご(国産)、トマト、たまねぎ、その他)、砂糖、醸造酢、食塩、醤油、小麦澱粉、香辛料、(一部に小麦・大豆・卵を含む)          内容量:200ml          賞味期限:          保存方法:直射日光を避け常温で保存のこと          販売者:ディオニー株式会社          京都府京都市伏見区奈良屋町408-1          TEL075-622-0678          製造者:高橋ソース株式会社          埼玉県本庄市下野堂604-7          製造所:埼玉県本庄市下野堂604-7</p>
		<b>Allergen (Specific Raw Materials)</b>
		None

## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives.</p> <p>We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

Weighing raw materials → Adding raw materials → Heating and mixing (reaching 93°C) → Filtration (Pulper Fisher 1.2mm/0.5mm) → Product tank → Inspection (physical, chemical and sensory) → Removal of foreign matter (strainer #20, magnet 8000 gauss or higher) → Filling (50°C or higher) → Packing → Shipping

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Pulper fisher, strainer, magnet/visual inspection			
Hygiene Management	Prodction Process	Heat temperature during mixing is 90°C or higher			
	Employees	Wearing a lab coat. Roller and air shower when entering the factory			
	Facilities and Equipments	Maintenance at least once a year			
Emergency Response	The Contact Points	The person in charge	Hiromasa Noguchi	Phone number	0495-24-1641
	Documentation	Raw material information, analysis results, manufacturing process checklist, filling process checklist For both personal and property use 100 million yen			

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product		Sagano Shoan Tomato Ketchup					
JAN Code	4533548014018	Package	Materials	Bottle: PE, EVOH, Cap/film: PP			
Use by date	1 year 6 month		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
			4.9	6.1	22.0	300g	
Minimum Units of Delivery	10 cases (Mixed available)	Packing	Materials	DB		Quantity	12
Lead Time	2 Weeks		size/Gross weight	Length(cm)×Width(cm)×Height (cm)		Weight(kg)	
			20.9	32.3	19.2	6.7	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Sep-25	
			FCA		Price in Japanese market	507 Yen	
		*varied by terms and conditions					
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Tomatoes	USA	Calories	117kcal
Suger	Hyogo	Protein	1.7g
Vinegar	Osaka	Fat	0.2g
Salt	Hyogo	Carbohydrate	27.1g
Onion	Japan and others	Salt equivalent	3.3g
Spices	Asia, other		
Product Characteristics		Use Scenes (Usage・Recipes)	
We use "organic tomatoes" that are grown organically without the use of pesticides or chemical fertilizers, using production methods certified by a certification body registered with the Japan Agricultural Standards. We do not use glucose-fructose syrup or the like, and instead use refined sugar to sweeten the dish, which gives it a rich flavor. We have reduced the acidity to bring out the flavor of the tomatoes, resulting in a mild finish.		It can be used in a variety of dishes, such as omelets, chicken stewed in tomato sauce, and minestrone soup.	

## Product Picture




		<p>名 称: トマトケチャップ          原材料名: 有機トマト(アメリカ)、砂糖、醸造酢、食塩、たまねぎ、香辛料          内 容 量: 300g          賞味期限: 枠外上部に記載          保存方法: 直射日光を避け、常温にて保存してください。          販 売 者: ディオニー株式会社          京都市伏見区奈良屋町408-1          製 造 所: ハグルマ株式会社 (桃山工場)          和歌山県紀の川市 桃山町調月1758-8</p>
		<b>Allergen (Specific Raw Materials)</b>
		None

## ■ Company's profile

Company's Name	Diony Co LTD		
Annual Sales	2.47 billion yen	Numbers of Employees	40
Name of Representative	Toyohiro Maeda		
Messages to Purchasers	<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>		
Website Address	<a href="https://www.diony.com/">https://www.diony.com/</a>		
Company's Address	〒 621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur	
Factory's Address	〒		
Name of the Person in Charge	Kazunari Maeda	E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number	075-622-0678	Fax Number	075-601-5744



## ■ Selling Points of the production process

<p>Various raw materials → Weigh according to the recipe (strain tomatoes and onions) → Mix and season in a seasoning pot → Heat sterilization (90°C or higher, 10 minutes or more) → Remove foreign matter (strainer: 16 mesh) → Homogenize → Magnetic filter (8000 gauss) → Remove foreign matter (strainer: 16 mesh) → Filling (over 85°C) → Sealing → Sample inspection and analysis (Sugar content, acidity, salt content, color and taste testing based on our product standards) → Weight inspection → Pressure testing (pinhole, etc.) → Cooling → Cap with capper → Packaging → Product inspection → Boxing → Weight checker → Product</p>		
Pictures		
		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Physical and chemical tests such as Brix, acidity, salt content, viscosity, pH, etc., bacterial tests, sensory tests			
Hygiene Management	Prodction Process	Control standards are established for each process and managed with records			
	Employees	Health status checks, wearing of designated work clothes and hats, compliance with factory entry rules			
	Facilities and Equipments	Entry and exit management by ID card, surveillance camera system			
Emergency Response	The Contact Points	The person in charge	Takehiro Nade	Phone number	0736-66-3388
	Documentation	Product liability insurance included, emergency product accident response regulations, emergency product accident response flow chart			



# FCP Format for Exhibition and Business Meeting




## Product Profile / Terms and Conditions

Name of Product	Sagano Shoan Restaurant Ogata Ginger pork sauce							
JAN Code	4533548109068	Package	Materials	Glass bottle				
Use by date	1 year		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity	
			4.6	4.6	18.5	220g		
Minimum Units of Delivery	10 cases (Mixed available)	Packing	Materials	DB		Quantity	12	
Lead Time	2 Weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)		
			17.3	22.4	20.0	5.8		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Temperture</div><div><input type="checkbox"/> Refrigeratin</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<div><input type="checkbox"/> FOB<input type="checkbox"/> CIF</div> <div>FCA</div> <div>* varied by terms and conditions</div>		Prices are valid before	Sep-25		
					Price in Japanese market	615 Yen		
Certifications (Products/System)	JFS-B							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Japan	Calories	121kcal
Suger		Protein	5.0g
Ginger paste		Fat	2.2g
Lemon juice		Carbohydrate	20.8g
Garlic Paste		Salt equivalent	7.8g
Sesame oil			
Starch			
Yeast extract			
Salt			
Konbu root powder			
Product Characteristics		Use Scenes (Usage・Recipes)	
This ginger pork sauce was created under the supervision of "Western Food Ogata," a popular Western restaurant that attracts Kyoto gourmets. It can be used on stir-fried pork, beef, and chicken, as well as on stir-fried vegetables. It is a versatile ginger pork sauce that is also delicious on fish dishes.		After stir-frying meat and vegetables, add this product and fry them together. The recommended amount is 2 to 3 tablespoons for 200g of meat. For even more flavor, add a little grated ginger when frying. It goes well with meat, of course, but also with grilled fish and vegetables.	

## Product Picture

		<p>名称：しょうが焼きのたれ          原材料名：しょうゆ(国内製造)、砂糖、生姜ペースト、レモン果汁(濃縮還元)、ガーリックペースト、ごま油、でん粉、酵母エキス、食塩、根昆布粉末、(一部に小麦・大豆・ごまを含む)          内容量：220g          賞味期限：ラベル右下に記載          保存方法：直射日光を避けて常温で保存してください。          販売者：ディオニー株式会社          京都府伏見区奈良屋町408-1          製造所：株式会社マナ          京都府亀岡市東別院町東掛室22-1</p>
		Allergen (Specific Raw Materials)
		Wheat, sesame, soybeans



## ■ Company's profile

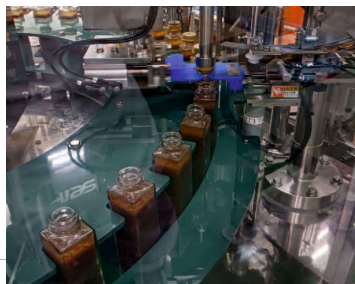
Company's Name		Diony Co LTD			
Annual Sales		2.47 billion yen		Numbers of Employees	40
Name of Representative		Toyohiro Maeda			
Messages to Purchasers		<p>As an importer of natural wine, we have brought to Japan the farming methods that coexist with nature and the philosophy of wine makers. Based on this experience, we carefully select and handle Japanese alcoholic beverages that reflect the Japanese terroir and the individuality of the wine makers, as well as safe and secure food products that do not contain additives. We will continue to work in partnership with producers to spread honest manufacturing and the culture and values behind it to the world.</p>			
Website Address		<a href="https://www.diony.com/">https://www.diony.com/</a>			
Company's Address	〒	621-8311	408-1 Narayacho, Fushimi Ward, Kyoto City, Kyoto Prefectur		
Factory's Address	〒				
Name of the Person in Charge		Kazunari Maeda		E-mail Address	<a href="mailto:k-maeda@diony.com">k-maeda@diony.com</a>
Phone Number		075-622-0678		Fax Number	075-601-5744



## ■ Selling Points of the production process

Collect raw materials → Store raw materials → Weigh raw materials → Process raw materials → Heat and stir (92 degrees for 5 minutes) → Process raw materials → Mix and stir → Test quality (physical and chemical, five senses) → Magnetic filter (6000 gauss or more) → Filter → Fill (70-80 degrees) → Check (capacity, contamination) → Pack → Check quality (microorganisms) → Store → Shipping

### Pictures



## ■ Information of Quality Assurance

Inspection of Products		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Physicochemical testing, microbiological testing, sensory testing, visual inspection			
Hygiene Management	Production Process		We create and manage procedure manuals for each process from receiving raw materials to shipping the product			
	Employees		Health checks, grooming checks, hand washing manuals, restrictions on items brought into the manufacturing site, hygiene education			
	Facilities and Equipments		We undergo regular audits by JFS-B and make improvements and maintain our operations.			
Emergency Response	The Contact Points		The person in charge	村上 武	Phone number	0771-27-7175
	Documentation		We have established regulations for handling complaints under the JFS-B standard and prepare internal accident and correction reports.			