

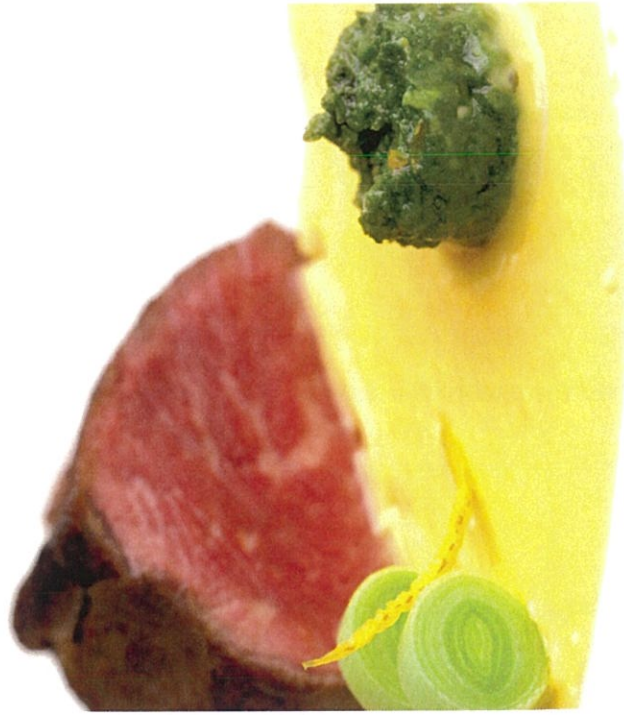
Delivering Bountiful Blessings of Nature



Enjoying the Fragrance of Yuzu.

From ancient times, Japan has had a culture of enjoying fragrances. Yuzu with its fresh fragrance has been used for condiments in cooking and perfumes.

Uses of Yuzu



Roast Beef with Holland Sauce mixed with Yuzu

Yuzu with rich aroma can be used as an accent flavor for the sauce.

Delivering Peace of Mind

The Yuzu at Okabayashi Farms are grown using only regional supplies and picked one by one with dedication. Okabayashi Farms "products", "processes", and "packs" all of its own Yuzu not only for quality control, but to deliver a product that can be used with peace of mind.



OKABAYASHI

750 Aso, ochi-sho, Takaoka-gun, Kochi, 781-1325 JAPAN

E-mail: office@buntan-ok.com

ゆず
YUZU

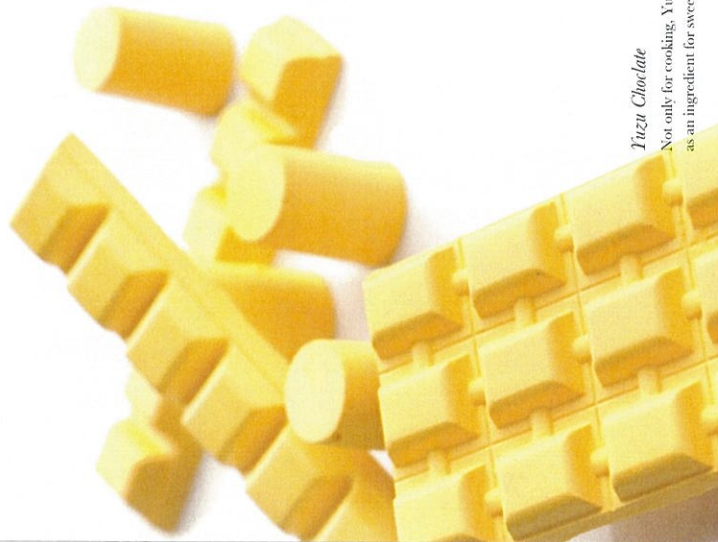


OKABAYASHI



What is Yuzu?

Yuzu is a citrus fruit characterized by its fresh fragrance. In Japan, the juice of Yuzu is used in a variety of dishes from fish to meat. Because of its scent Yuzu is also liked in dressings and drinks, making it widely useful.



Yuzu Chocolate

Not only for cooking, Yuzu can also be used as an ingredient for sweets.



Dissecting Yuzu

Bountiful Amounts of Vitamin C

The peel of Yuzu is imbued with vitamin C. Even within the group of citrus fruits Yuzu is at the top of its class. The peel is also rich in vitamin A, P and other vitamins.

Mineral rich Yuzu

Yuzu has the minerals calcium and potassium of which we lack, in everyday life.

Fresh Sourness Released by Citrus

The fresh sourness is characteristic of Yuzu. Within the sourness, citrus acid is abundant. The fragrance of Yuzu includes limonene and linalool, often used as a spice or flavoring. These ingredients help relaxation. This is the secret of Yuzu

Yuzu's High Nutritional Value Assessment

Yuzu has been recognized as a citrus fruit with a high nutritional value for a long time in Japan. It has been used as a medicine specific for the common cold. And the cuttings from the peel have been made into an ointment for treatment of chapped skin.

Production and Market Share of Yuzu in Japan.

Prefecture	Volume (tons)	Market share
Kochi	11,252	48.5%
Tokushima	4,244	18.3%
Ehime	2,688	11.6%

in 2011

Okabayashi Yuzu Farm

Located in the southern part of Japan, Kochi Prefecture is known for Yuzu production. Okabayashi Farms is located near the widely known Niyodo River flowing through the central part of Kochi Prefecture. The Yuzu from Okabayashi Farms is grown and picked in this area rich in nature.



ゆず大解剖



Yuzu Juice

The only ingredient is the juice from Okabayashi Farm's Yuzu. A clean refreshing juice without any extras.

Yuzu Syrup

Yuzu syrup is made with Okabayashi Farm's juice and beet sugar only. It is used as a drink.

Products list of Okabayashi Farm



Inquiry



Jun Pacific Corporation Pty Ltd

3/380 Eastern Valley Way, Chatswood, NSW 2067 P.O.Box 53, Northbridge, NSW 1560
PHONE (02) 9417 2200 FAX (02) 9417 7469

Name of Product	Yuzu Juice 150ml	Yuzu Jam 200g	Yuzu juice 1.85kg KLE	Yuzu Syrup 150ml	Yuzu pepper paste 500g
Photo of products					
Photo of raw material					
Storage temperature	(Controlled) Room Temperature	(Controlled) Room Temperature	(Controlled) Room Temperature	(Controlled) Room Temperature	(Controlled) Room Temperature
Capacity (ml, g)	150ml	200g	1.85kg	150ml	500g
Quantity/ carton	60(30x2)	24 (min.order:72(24x3ctn))	10	54	40
Unit Size (mm)	52x52x137	65x65x70	160x90x240	45x45x175	260x170x20
Carton size (mm)	550x335x170	300x435x100 (min.order:300x435x300)	370x320x280	300x360x210	290x490x250
Unit weight	290 g	337g	1.85kg	378g	550g
Total weight of carton	19kg	8.64kg (min.order:26kg)	19.5kg	21kg	22kg
Use-by date	1 year	1 year	1 year	1 year	1 year
Packing material	Glass bottle Plastic cap	Glass jar Aluminium cap	PE laminated aluminium	Glass bottle Plastic cap	PE laminated aluminium
Ingredients	100% freshly squeezed Yuzu Juice	Yuzu Sugar	100% freshly squeezed Yuzu Juice	100% freshly squeezed Yuzu Juice, Beet sugar	Yuzu peel + paste Green chili, Yuzu Juice, Salt
Sales point/ Products character	Yuzu is a unique citrusfruit with aromatic rind.Yuzu has three times more vitamin C than lemon. It tastes like something between lemon, lime and grapefruit. Yuzu juice goes well with many dishes.Usually, in Japan, it is used to flavor dishes such as meat, fish, vegetable,noodle, or dessert. It can also be used for dressing and beverage.	Kochi has the longest daylight hours in Japan, which helps to grow citrus fruits in high quality. This jam, made of Yuzu peel, is very aromatic. Enjoy with toast, cakes, ice cream, etc.	Yuzu is a unique citrusfruit with aromatic rind.Yuzu has three times more vitamin C than lemon. It tastes like something between lemon, lime and grapefruit. Yuzu juice goes well with many dishes.Usually, in Japan, it is used to flavor dishes such as meat, fish, vegetable,noodle, or dessert. It can also be used for dressing and beverage.	This is a concentrated Yuzu drink.How to enjoy YuzuSyrup: • mix it with water, soda,milk, and yogurt. • flavor cocktail, beer or sake. • pour it over ice cream,shaved ice, or yogurt. • sweeten desserts.	Yuzu pepper paste is a seasoning paste made from Kochi Yuzu and green chili.The combination of the sour taste of Yuzu and the spicy chili makes unique accent of the dishes.Contains 500g. Just right quantity for one-time use.

Inquiry

CorporationName	 Jun Pacific Corporation Pty Ltd	website	www.junpacific.com.au
Address	3/380 Eastern Valley Way, Chatswood, NSW 2067 P.O.Box 53, Northbridge, NSW 1560		
PHONE	(02) 9417 2200	FAX	(02) 9417 7469
Contact	sales@junpacific.com		

How to enjoy our products:

Made by
Yuzu Juice



YUZU DRINK



★ YUZU JUICE	10ml
Sugar or Honey	15ml
Water or Sparkling Water	125ml



Water or Sparkling Water
Sugar or Honey
YUZU JUICE

HIGHBALL WITH YUZU JUICE



★ YUZU JUICE	10ml
SODA	150ml
WHISKY	40ml
ICE BLOCK	a few



SODA
WHISKY
YUZU JUICE

Made by
Yuzu Syrup



YUZU GINTONIC



★ YUZU SYRUP	30ml
GIN	30ml
TONIC WATER	90ml
LIME	a few



TONIC WATER
GIN
YUZU SYRUP

SALTY DOG



★ YUZU SYRUP	10ml
WATER	30ml
VODKA	20ml
SALT	a few



VODKA
YUZU SYRUP and WATER

Made by
Yuzu Jam



for Toast



Please enjoy painted plenty.

for Tea



Please put Yuzu Jam 2 spoon or 3 spoon against a cup of tea.

and more!

Made by
Yuzu pepper paste



for Barbecue



Just a bit of the paste will give the dish the flavor of Yuzu and green chili.

for Fresh oysters



Please put a small amount in fresh oysters.

and more!



Okabayashi Farm Co., Ltd.

750, Aso, Ochi-cho, Takaoka-gun, Kochi-ken, 781-1325, JAPAN Mail:office@buntan-ok.com

FCP Format for Exhibition and Business Meeting

FOOD
COMMUNICATION
PROJECT

Copyright: Ministry of Agriculture, Forestry and Fisheries

Product Profile / Terms and Conditions


Name of Product	YUGETA YUKI SHOYU						
In Season/Best Eaten In	Throughout the year		Best Before/Use By Dates	Best Before	730days	Use By	60days
Primary Ingredient Procurement Area (Primary Fishing Area, Etc.)	Japan		JAN Code	4907803120224			
Contents	300ml		Desired Retail Sales Price	Without Tax	480JPY	With Tax Rate	
Number of Items per Case	12		Transportation Costs				
Max/Min Delivery Amounts (# of Cases per Day)	Max	100	Min	1	Sales Restrictions Area		
Lead Time	2days		Size/Inner Capacity	<input checked="" type="checkbox"/> None <input type="checkbox"/> Yes (Write Area)			
Storage Temperature	<input checked="" type="checkbox"/> Room Temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input checked="" type="checkbox"/> Other (Write Here)						
Approvals and Licenses	<input checked="" type="checkbox"/> JAS-Certified Organic <input type="checkbox"/> HACCP <input type="checkbox"/> Other (Write Here)						

Target	Buyer/Customer	<input checked="" type="checkbox"/> Food Services <input checked="" type="checkbox"/> Commercial/Wholesale <input checked="" type="checkbox"/> Manufacturers <input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> Hotels/Banquets/Leis <input type="checkbox"/> Other (Write Here)
	Customer Base (Sex/Gender, Age, Etc.)	Irrespective of age or sex
Sample Uses (How to Use Product, Sample Recipes, Etc.)	As a dip for sashimi (sliced raw fish), or sushi. Also, as a seasoning for stewing or grilling meat, fish, or vegetables.	
Product Characteristics	All ingredients are Japan-produced. For soybeans, only whole soybeans are used (not defatted soybeans). Two major ingredients, soy beans and wheat, are Japan-grown plus organic. This rare combination makes this products very precious as only 0.0003% of Japan-grown soybeans are organic, and just 0.0002% of Japan-grown wheats are organic. This shoyu has beautiful lighter color, and deeper umami or good taste. No artificial additives are used.	

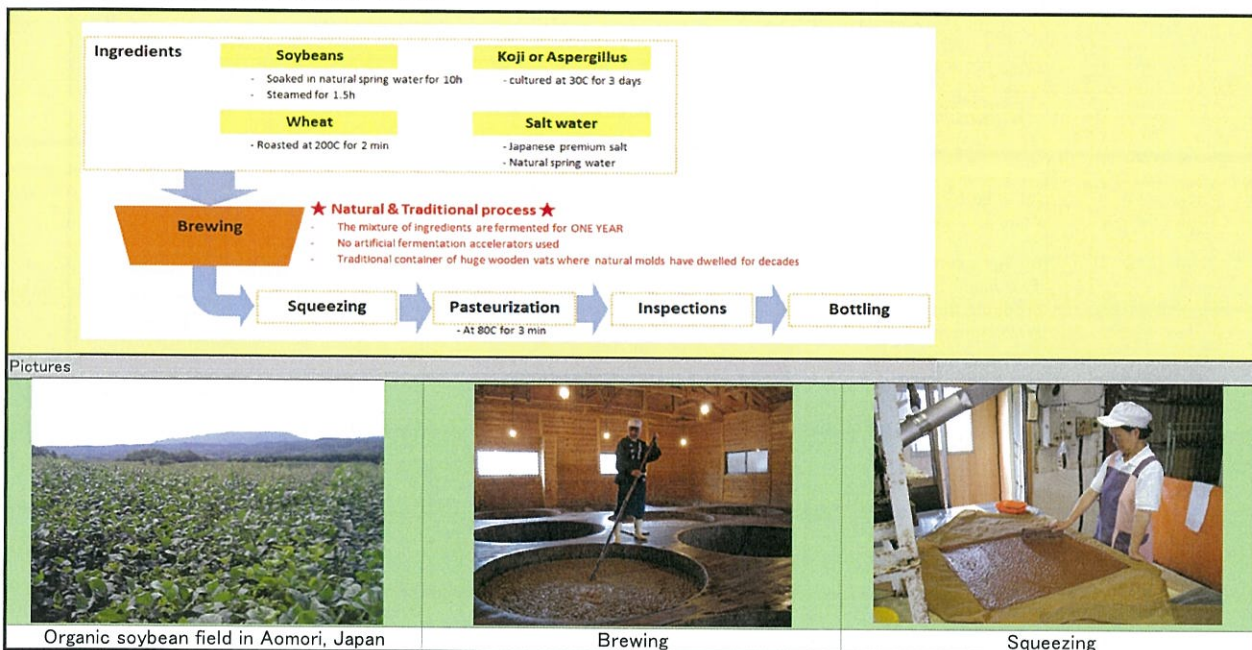
Product Picture(s)

 <p>商品の写真を貼付</p>	 <p>(現物の写真を貼付)</p>
Allergen Notifications (Specific Raw Materials)	
Required by Law	<input type="checkbox"/> Shrimp <input type="checkbox"/> Crab <input checked="" type="checkbox"/> Wheat <input type="checkbox"/> Buckwheat <input type="checkbox"/> Egg <input type="checkbox"/> Milk <input type="checkbox"/> Peanut
Recommended (Not Mandatory)	<input type="checkbox"/> Abalone <input type="checkbox"/> Squid <input type="checkbox"/> Salmon <input type="checkbox"/> Orange <input type="checkbox"/> Cashew <input type="checkbox"/> Kiwi <input type="checkbox"/> Beef <input type="checkbox"/> Walnut <input type="checkbox"/> Sesame <input type="checkbox"/> Salmon <input type="checkbox"/> Mackerel <input checked="" type="checkbox"/> Soybean <input type="checkbox"/> Chicken <input type="checkbox"/> Banana <input type="checkbox"/> Pork <input type="checkbox"/> Matsutake <input type="checkbox"/> Peach <input type="checkbox"/> Japanese Yam <input type="checkbox"/> Apple <input type="checkbox"/> Gelatin

Company Profile

Company Name	YUGETA SHOYU LTD		
Annual Sales	380million JPY (FY2015)	Number of Employees	44
Name of Representative	YOICHI YUGETA		
Messages to Purchasers	Founded in 1923, Yugeta Shoyu has provided customers with quality shoyu or soy sauce. Under the founder's motto "As shoyu is a condiment, it must be safe and tasty.", we have been making shoyu for over 90 years by using 100% Japan-produced soy beans, wheat, and spring water as ingredients, and traditional fermentation as a brewing method.		
Website Address	http://www.yugeta.com		
Company Address	475, Tawame, Sakado-shi, Saitama, Japan 350-0246		
Factory Address	475, Tawame, Sakado-shi, Saitama, Japan 350-0246		
Name of Person in Charge	Yoichi YUGETA	E-mail Address	yoichi@yugeta.com
Phone Number	+81-49-286-0811	Fax Number	+81-49-286-0828

Selling Points of the Production Process



Information of Quality Assurance

Inspection of Products	<input type="radio"/> No <input checked="" type="radio"/> Yes	Inspections for sanitation, contamination, microorganism, and quality.			
Hygiene Management	Production Process	Inspected by authorized agency			
	Employees	Trained at monthly study meetings			
	Facilities and Equipments	Inspected by authorized agency			
Emergency Response	Contact Point	Person in Charge	Shinji YUGETA	Phone Number	+81-49-286-0828
	Documentation				

FCP Format for Exhibition and Business Meeting

FOOD
COMMUNICATION
PROJECT

Copyright: Ministry of Agriculture, Forestry and Fisheries

Product Profile / Terms and Conditions

Name of Product	YUGETA KUNSEI SHOYU(SMOKED SOY SAUCE)						
In Season/Best Eaten In	Throughout the year		Best Before/Use Dates	By	Best Before	Use By	
Primary Ingredient Procurement Area (Primary Fishing Area, Etc.)	Japan		JAN Code		4907803210017		
Contents	210ml		Desired Retail Sales Price		Without Tax	With Tax	
Number of Items per Case	12		Transportation Costs				
Max/Min Delivery Amounts (# of Cases per Day)	Max	100	Min	1	Sales Area Restrictions		
Lead Time	2days		Size/Inner Capacity		Length(cm) ×	Width(cm) ×	Height (cm)
Storage Temperature					29.0	22.5	19.0
Approvals and Licenses					Weight(kg)	3.8	
	<input checked="" type="checkbox"/> Room Temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Other (Write Here)						
	<input type="checkbox"/> JAS-Certified Organic <input type="checkbox"/> HACCP <input type="checkbox"/> Other (Write Here)						


Target	Buyer/Customer	<input checked="" type="checkbox"/> Food Services <input checked="" type="checkbox"/> Commercial/Wholesale <input checked="" type="checkbox"/> Manufacturers <input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> Hotels/Banquets/Leis <input type="checkbox"/> Other (Write Here)
	Customer Base (Sex/Gender, Age, Etc.)	Male or femal of all ages
Sample Uses (How to Use Product, Sample Recipes, Etc.)	As a dip for tofu,cheeze,salmon (sliced raw fish). You can make smoked cheeze or smoked tofu easily by putting into smoked soy sauce.(燻製醤油に漬けると燻製チーズや燻製豆腐と同じような風味になります)	
Product Characteristics	All ingredients including two major ingredients, soy beans and wheat, are 100% produced in Japan. For soybeans, only whole soybeans are used (no defatted soybean is used). This soy sauce was smoked using cherry tree chip. We use special bottles which prevent oxidization. With this type of bottle, you can enjoy the aroma of smoked soy sauce longer. No artificial additive is used.	

日本語 この醤油に桜チップを使用し燻しました。空気に触れないボトルのため、酸化しにくく、燻製の香りも長持ちします

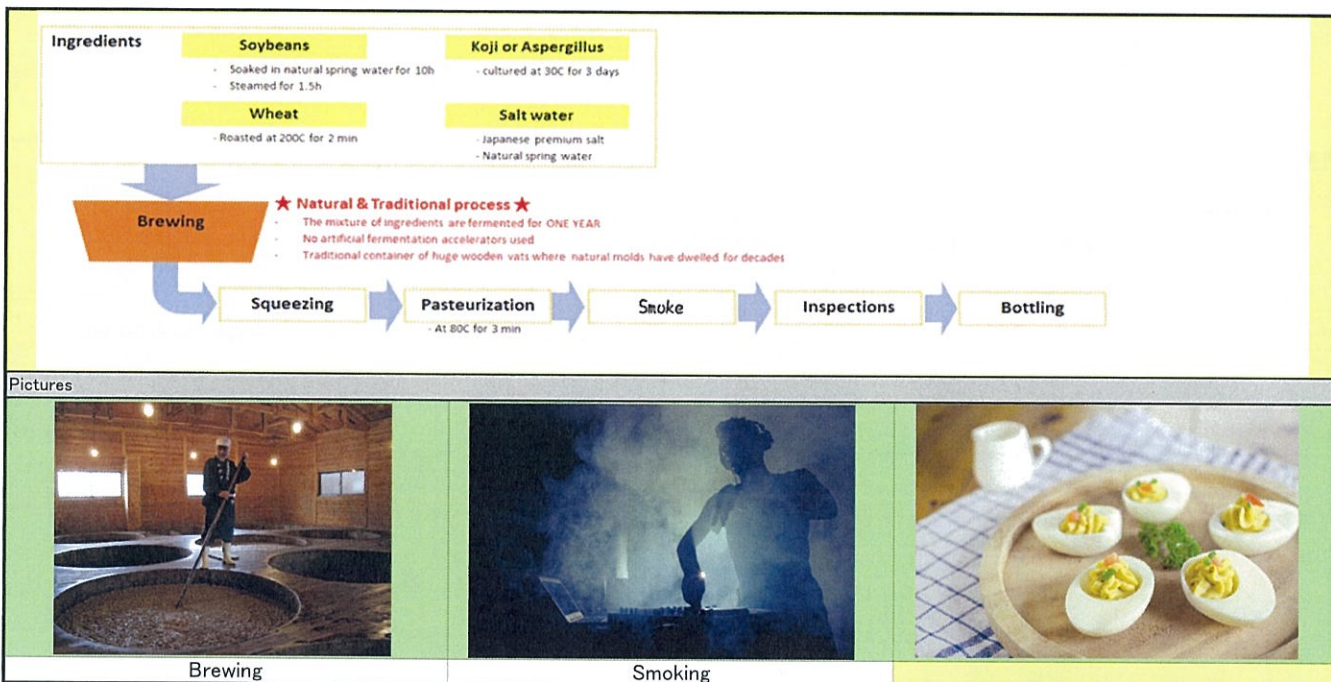
Product Picture(s)

		
	Allergen Notifications (Specific Raw Materials)	
Required by Law	<input type="checkbox"/> Shrimp <input type="checkbox"/> Crab <input checked="" type="checkbox"/> Wheat <input type="checkbox"/> Buckwheat <input type="checkbox"/> Egg <input type="checkbox"/> Milk <input type="checkbox"/> Peanut	
Recommended (Not Mandatory)	<input type="checkbox"/> Abalone <input type="checkbox"/> Squid <input type="checkbox"/> Salmon <input type="checkbox"/> Orange <input type="checkbox"/> Cashew <input type="checkbox"/> Kiwi <input type="checkbox"/> Beef <input type="checkbox"/> Walnut <input type="checkbox"/> Sesame <input type="checkbox"/> Salmon <input type="checkbox"/> Mackerel <input checked="" type="checkbox"/> Soybean <input type="checkbox"/> Chicken <input type="checkbox"/> Banana <input type="checkbox"/> Pork <input type="checkbox"/> Matsutake <input type="checkbox"/> Peach <input type="checkbox"/> Japanese Yam <input type="checkbox"/> Apple <input type="checkbox"/> Gelatin	

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Name of Person in Charge	Yoichi YUGETA	E-mail Address	yoichi@yugeta.com
Phone Number	+81-49-286-0811	Fax Number	+81-49-286-0828

Selling Points of the Production Process



Information of Quality Assurance

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Hygiene Management	Production Process	Inspected by authorized agency			
	Employees	Trained at monthly study meetings			
	Facilities and Equipments	Inspected by authorized agency			
Emergency Response	Contact Point	Person in Charge	Shinji YUGETA	Phone Number	+81-49-286-0828
	Documentation				

AICHI PREMIUM SOYBEAN MISO

MASUZUKA MISO

Noda Miso Co.

Since 1928, Masuzuka persists in natural perfection
to preserve traditional and genuine taste of miso.

We never take a short cut, but the right way

Japanese food is the one of the most popular cuisine on the earth that it has been penetrated into people's daily life in diverse shape.

As Japanese food is getting even higher recognition with UNESCO enrollment, people have started looking for not just Japanese food, but the real one with good quality.

Expensive ingredients with beautifully decorated dishes might attract people, but the most important thing that moves people's mind is the basic, which often neglected by many food makers.

One fine cup of miso soup heightens your value, and Masuzuka helps you to do so by offering the finest miso.

We Never 'Make' Miso, But raise it

◆ Natural fermentation only

Fermented and matured by the great nature only for over one and half year, not in an artificially controlled environment.

◆ Wooden barrel only

No stainless tanks or other metal materials are used for fermentation, but only use wooden barrels which is the traditional method that brings genuine taste of miso.

※Among around 1,300 miso makers in Japan, only less than 3% use wooden barrel only for fermentation. Mostly stainless tanks are used for controlling temperature and humidity artificially to mature miso in a short term (2 weeks~ 1 month).

◆ No GMO

As genetically modified food has not been officially proved its safety, we only use None GM food for you and your customers healthy.

◆ Soybean Miso

People has a little recognition regarding soybean miso unlike rice or mixed miso, which makes soybean miso has more potential in the market. Soybean miso is regarded as premium miso due to its long maturing period and unique flavor.

As a main soybean miso manufacturer, Masuzuka has confidence and responsibility for protecting traditional and inheriting the right food culture to next generation, as well as spreading a healthy benefit of natural miso throughout the world.



蔵元 榊塚味噌

Masuzuka Miso



蔵元 榊塚味噌

MASUZUKA MISO

Noda Miso Co.

Minamiyama6, Masuzuka-Nishimachi

Toyota city, Aichi, Japan

TEL +81 565 21 0028

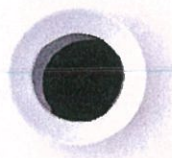
FAX +81 565 21 0180

<http://www.masuzuka.co.jp/>

<http://www.misodikara.jp>

<Product>

Tamari Essence



<Product name>

Tamari Essence

<Units per box>

100ml × 6

<Ingredients>

Soybean (Non GMO), Salt

<Shelf life>

720 days

<Storage information>

Keep in a cool place away from sunlight

<JAN code>

4904128301321

<Product size>

45 × 45 × 130 (L × W × H mm)

<Case size>

150 × 100 × 140 (L × W × H mm)

<Product weight>

290g

<Case weight>

1910g

※ Allergens : Soybean.

<Description>

- Tamari Essence is born naturally on the top of miso during the maturing process that takes over 18 months, which is one of the best seasonings from the nature.
- Very limited edition as it is only available about 2 liter out of 1 ton of miso.
- Extremely thick texture unlike regular soybean as it is not diluted by water. This condensed natural sauce offers you exceptional experience by upgrading your dishes in terms of flavor and taste.
- Beautifully goes with boiled or steamed ingredients as well as sashimi.



蔵元 榊塚味噌

MASUZUKA MISO

Noda Miso Co.

Minamiyama6, Masuzuka-Nishimachi

Toyota city, Aichi, Japan

TEL +81 565 21 0028

FAX +81 565 21 0180

<http://www.masuzuka.co.jp/>

<http://www.misodikara.jp>

<Product>

Mame Shoku



<Product name>

Mame Shoku

<Units per box>

300g × 6

<Ingredients>

Soybean (Non GMO), Salt

<Shelf life>

9 month

<Storage information>

Keep in a cool place away from sunlight

Keep in fridge once opened

<JAN code>

4904128200907

<ITF code>

0104904128200906

<Product size>

105 × 105 × 58

<Case size>

347 × 237 × 74 (L × W × H mm)

<Product weight>

350g

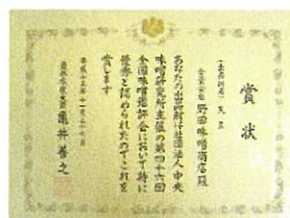
<Case weight>

2,400g

※ Allergens : Soybean

<Description>

- Naturally fermented and matured in a giant wooden barrel (3m in height&width) for over 18 months.
- Non GMO soybean only, No sugar, No artificial additives added such as MSG.
- As it is grain left type, you can enjoy in various way not just miso soup, but also dipping ingredients based on your preference such as vegetables, meat etc.
- Rewarded Minister of Agriculture, Forestry and Fisheries award hosted by Japan Miso Promotion Board (46th).





Grazie Mille

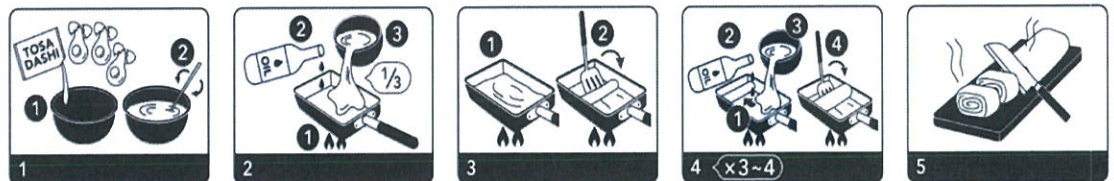
<http://www.graziemille.info/>

j.morisawa@graziemille.co.jp

+81-88-854-8399

Dashi Stock

Tosa Soda Katsuobushi Egg Omlette



Papaya Yuzu Dressing

We are generally short of vegetables in our daily life. Our concept is "Eating vegetables through our vegetable dressings". A wide variety of dressings of Graziemille, which are made from Kochi's vegetables, support your health covering the shortage of vegetables.

We will bring the Green Papaya and Yuzu mixed dressing this time for the tasting. We also display the samples of the carrot, burdock, ginger dressing with the "Yuzu" mixed. It has a good flavor and a pungent taste due to the rich conditions in terms of climate and soil.



