# Product Profile / Terms and Conditions

<table>
<thead>
<tr>
<th><strong>Name of Product</strong></th>
<th>Sparkling Umeshu 7%</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Best Season</strong></td>
<td>Use by date</td>
</tr>
<tr>
<td><strong>Main Material Origin</strong></td>
<td>Wakayama Pref.</td>
</tr>
<tr>
<td><strong>Net Weight</strong></td>
<td>Retail Price</td>
</tr>
<tr>
<td><strong>Product Amount in 1 case</strong></td>
<td>250ml</td>
</tr>
<tr>
<td><strong>Lead Time</strong></td>
<td>Storage Condition</td>
</tr>
<tr>
<td><strong>Minimum Units of Delivery</strong></td>
<td>12</td>
</tr>
<tr>
<td><strong>Certifications</strong></td>
<td>Case Size (Weight)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Target</strong></th>
<th><strong>Mission</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Buyer</strong></td>
<td>Food Restaurant Industry, Trading/Wholesale, Supermarket, Other Retails, Hotel / Banquete / Leisure Industry</td>
</tr>
<tr>
<td><strong>Customer</strong></td>
<td>A wide range of ages from 20s to 70s. People interested in washoku. Chefs, mixologists.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Use Scenes</strong></th>
<th><strong>Usage / Recipes</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chill and drink from the bottle or serve over ice. Perfect in a bar or to take to a party.</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Product Characteristics</strong></td>
<td>A bright and fruity treat, wonderful for any occasion. The tart and sweet taste of ume with refreshing carbonation.</td>
</tr>
</tbody>
</table>

## Ingredients / Additives
- Ume, distilled alcohol, brandy, sugar, acidulant

## Allergens (Specific Raw Materials)
Company’s Profile

**Company’s Name**  
NAKATA FOODS

**Annual Sales**  
$69mil

**Name of Representative**  
Yoshiaki Nakata

**Messages to Purchasers**  
With 122 years of experience, we are proud to bring ume’s delicious and healthy tradition to the world.

**Website Address**  
www.nakatafoods.com

**Company’s Address**  
1475 Shimomisu, Tanabe City, Wakayama Pref., Japan 646-0292

**Factory’s Address**

**Name of the Person in Charge**  
Todd Van Horne  
E-mail Address  
todd@nakatafoods.co.jp

**Phone Number**  
0739–22–4155

**Fax Number**  
0739–22–3930

Selling Points of the production process

Ume→ Wash, sort, dry→ Prepare liquid→ Soak ume, extract→ Remove fruit→ Filter→ Store→ Dilute→ Filter→ Mix→ Carbonize→ Pasteurization (70℃, 5 minutes)→ Bottle→ Visual inspect→ Label→ Package→ Shipping

Information of Quality Assurance

**Inspection of Products**  
<YES>

**Hygiene Management**

- **Production Process**  
ISO22000. Production records for each process kept.
- **Employees**  
HACCP and traceability maintained for each prod.
- **Facilities and Equipment**  
Periodic education of employees, maintenance of area entry and work sanitary procedures.

**Emergency Response**

- **The person in charge**  
QA Chief Shigeru Sakamoto  
Phone number  
0739–26–1077
- **Actions in Emergency**  
receipt→confirmation→find cause (shipping data, tracking cards, production records)→risk evaluation→ consider retrieval→ determine retrieval→ assign actions. PL insurance active.