INTRODUCTION

Concept & Design Proposals

PROPOSAL 1

Introduce Ishiwata's Milky Oyster Sauce in Singapore

PROPOSAL 2

Introduce a preliminary education campaign effort in Singapore for public to better understand shark consumption in products



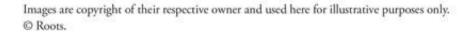


Introduce Premium Milky Oyster Sauce in Singapore

Oyster sauce is popular in daily Chinese cuisine cooking in Singapore. There are variety of oyster and oyster flavored sauces in the market. Yet, premium oyster sauce is a largely untapped product category with few genuine product offerings.

Ishiwata's Milky Oyster Sauce is poised to make a deep market impression with its well-known quality.



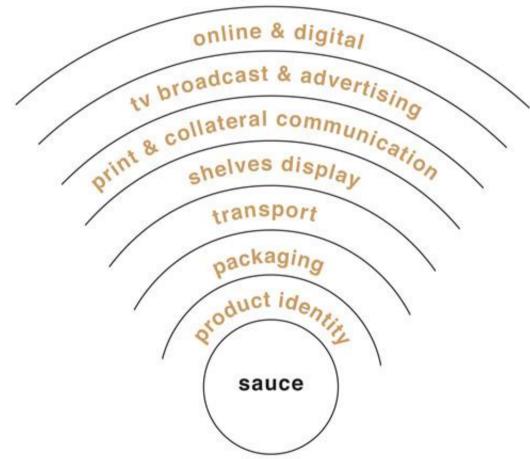




We want to tell all the stories about Ishiwata's Milky Oyster Sauce that made it a quality and unique product from a Japanese perspective.



Communication layers





X.O. sauce

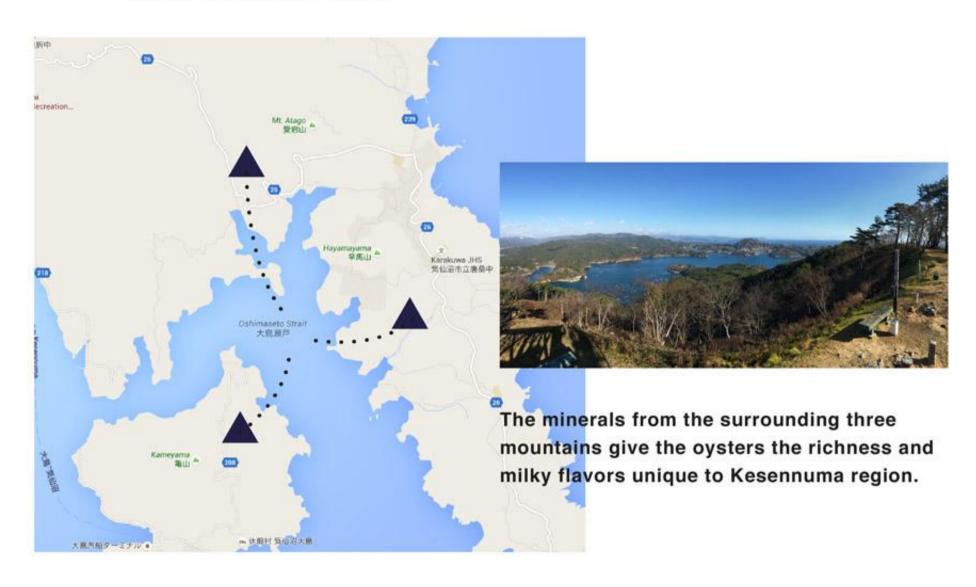
M.O. sauce

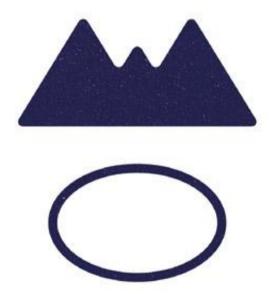
Milky Oyster sauce

Create a new catchy term locally for this premium category and owns it.



PROPOSAL 1 - PRODUCT IDENTITY

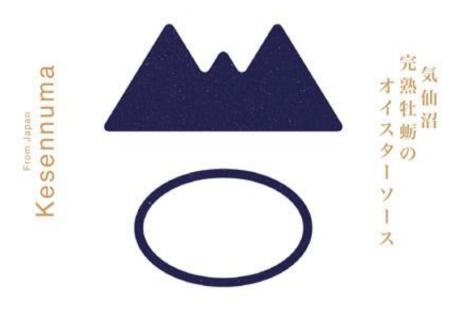






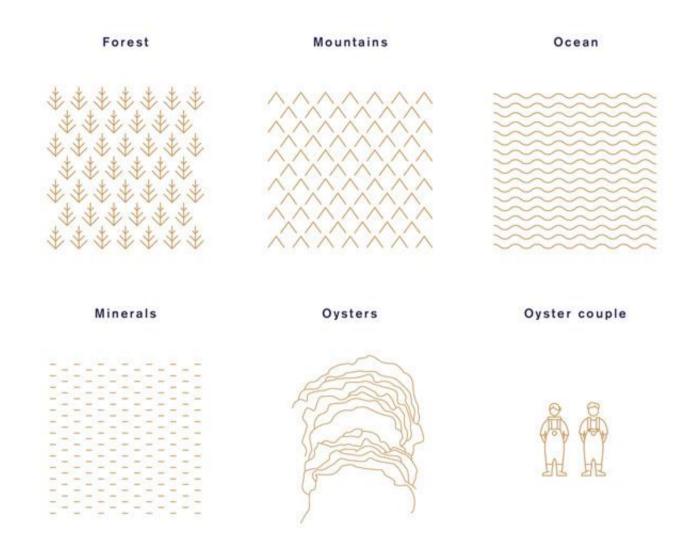


PREMIUM MILKY OYSTER SAUCE



Since 2013

PROPOSAL 1 - STORY MOTIF



Story motifs are wrapped around the packaging, creating an arresting and unique visual identity for the M.O. sauce.



PROPOSAL 1 - PACKAGING CONCEPT



The packaging form factor invokes the relationship back to the ingredients.



PROPOSAL 1 - PACKAGING CONCEPT



PROPOSAL 1 - PACKAGING CONCEPT

Back Left Right Kesennuma SAUC 完熟牡蛎の オイスタ・ 160g Front

Ingredients

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Bottom

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Photo @ Michael Crichton

PROPOSAL 1 - BRAND EXTENSION



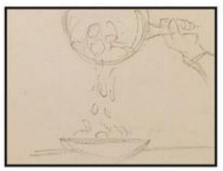




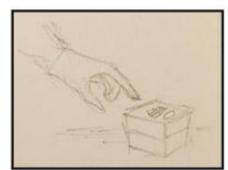
PROPOSAL 1 - TV COMMERCIAL CONCEPT

The TVC runs in a reverse-time treatment, progressively showing how the MO sauce came about all the way through the forest to the beginning. The sequences show the unique locations and environments of the oysters the sauce is made from.

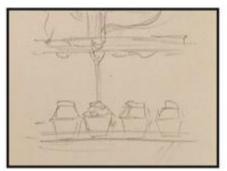










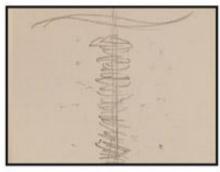




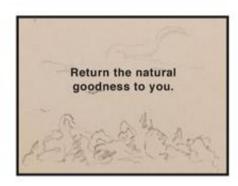


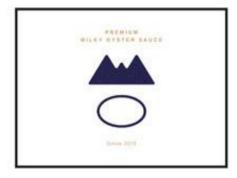
PROPOSAL 1 - TV COMMERCIAL CONCEPT













Introduce a preliminary education campaign effort in Singapore for public to better understand shark consumption in many common products.



To make public realise that, a responsible shark farming and consumption is no different than any other fisheries.

The key acceptance is the ethical conduct of the producers.



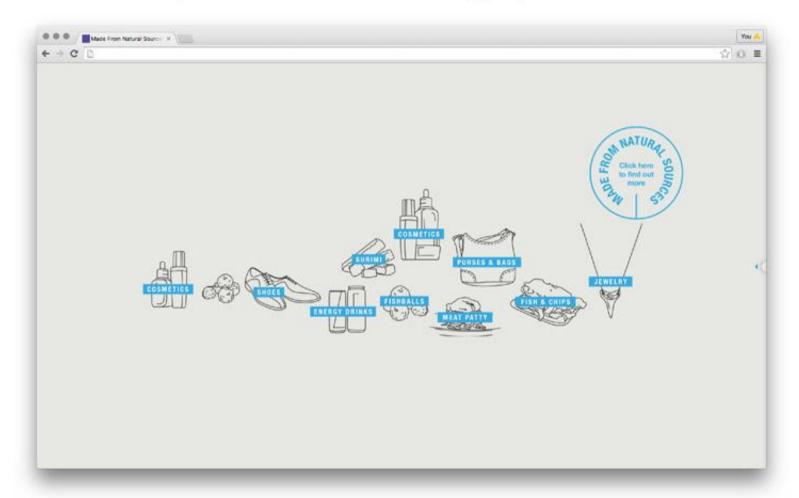
Young generations that are frequently exposed to, and influenced by anti shark fins campaign and opinions.

15 - 35 yers old Educated Tech savvy or connected

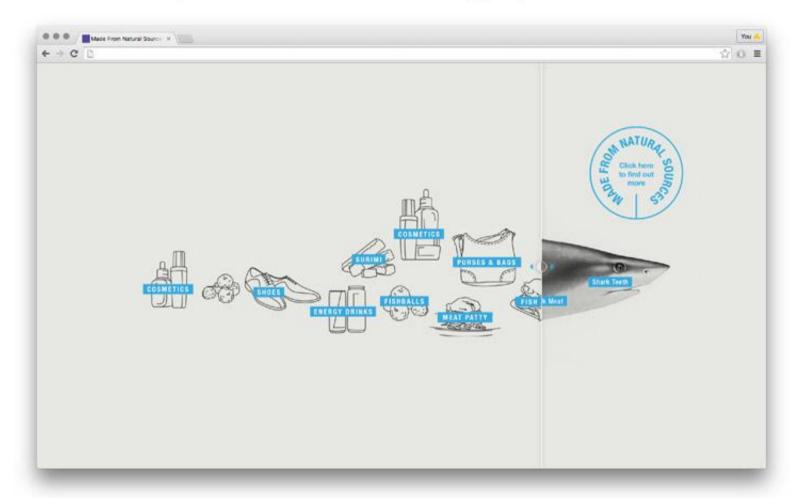


Drive an online campaign by exposing food, wearables and products used by them in daily basis that could contain parts from shark. The objective is to get them find out more to educate themselves.

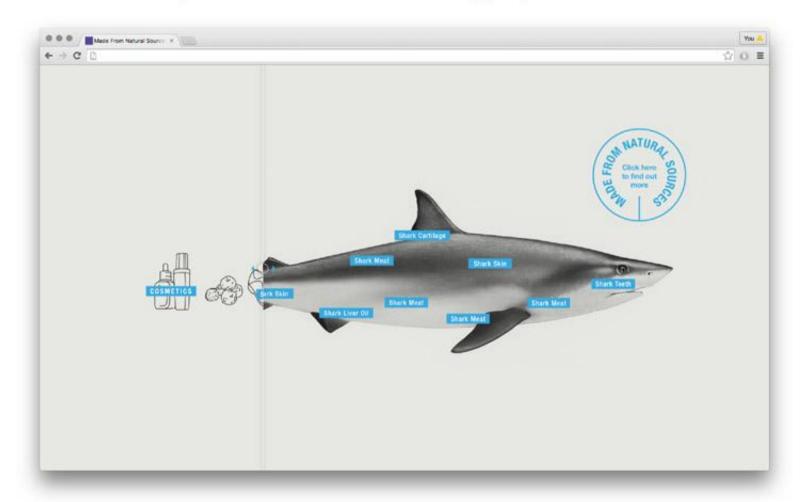




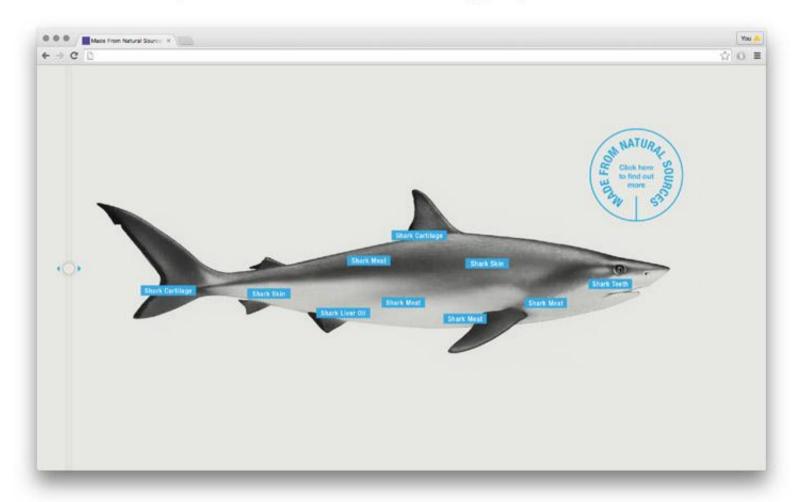














The execution is then linked to website with more shark product information, or an Ishiwata's microsite that provides more information on its responsible shark fin processing and products.



Thank you!

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