

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Yellowtail Fillet					
JAN code (13 or 18 digits)		Packaging	Material	PE		
Best Before	730 days after production		Dimensions (cm)	Length	Width	Height
Minimum Order Unit Size	1,500 c/s	Casing	Material	Cardboard	Pcs	7-8p c s
Order Lead Time	30 days		Dimensions (cm)	Length	Width	Height
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Price valid until		
Certification	ISO22000 FSSC22000					
			* depends on conditions		Local pricing	

Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount	Nutritional Facts	Ingredient Amount
Wild yellowtail	Japan	Protein (g)	21.4	Cholesterol (mg)	72
		Fat (g)	17.6	Folic acid (μg)	7
		Carbohydrate (g)	0.3	Pantothenic acid (mg)	1.01
		Retinol (μg)	50	Niacin (mg)	9.5
		Vitamin B1 (mg)	0.23	Saturated fatty acid (mg)	4.42
		Vitamin B2 (mg)	0.36	Unsaturated fatty acids [monovalent] (g)	4.35
		Vitamin B6 (mg)	0.42	Unsaturated fatty acids [polyvalent] (g)	3.72
		Vitamin B12 (mg)	3.8	Sodium chloride equivalent (g)	0.1
		Vitamin C (mg)	2		
		Moisture content (g)	59.6		
		Ash content (g)	1.1		
		Phosphorous (mg)	130		
Selling Point			Serving Suggestion		
Procured mostly from Japan, we use only wild yellowtail that is full of good fats. These are carefully processed at our plant with thorough sanitation and quality management to produce quality products that are safe and fresh.			Please cook after defrosting. As we use wild yellowtail that is very fresh, we recommend frying it with salt or soy sauce. On cold days, yellowtail cooked with radish also makes a delicious dish.		


Product Pictures





Allergen
(Specific Raw Materials)

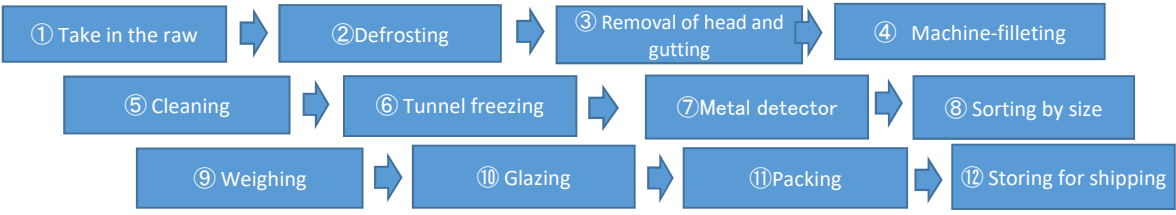
■ Company profile

Company Name	Taiko Suisan Inc.		
Annual Sales	2.6 billion yen	Numbers of Employees	39
Name of Representative	Toshio Otsuka, CEO		
Messages to Purchasers	We are passionate about our sense of mission to "provide a fountain of protein that is essential for your diet." To ensure a healthy growth of both the region and industry, our staff puts its collective power into the efforts and study necessary to gain the trust of even more customers and create a lovable company		
Website Address	http://www.taiko-suisan.co.jp		
Company Address	〒986-8540	Sakanamachi 2-6-8, Ishinomaki, Miyagi Prefecture	
Factory Address	〒986-0022	Sakanamachi 2-7-5, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Jun Nakagawa	E-mail Address	jun.n@taiko-suisan.co.jp
Phone Number	+81-225-22-2136	Fax Number	+81-225-96-6574

■ Selling Points of the production process

With the automatic fish processing system line that is capable of processing about 200t/day, we produce our product under thorough quality management.


To maintain freshness for as long as possible, sterilized sea water (3° C), sterilized sea water sherbet (-5° C) and sterilized flake ice are added to the fish tank




Vertically stacked products are automatically weighed and by an automatic carrier, they are immediately brought to a freezer at -40° C

All stored products are managed with a bar code


Pictures



Factory exterior



"Sterilized Cold Sea Water Maker" that keeps fish's freshness



"Ice Making Room" for sterilized sea water sherbet

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Examination for remaining bacteria			
Hygiene Management	Production Process	Risks are assessed from a biological, chemical and physical standpoint and the results are used to prevent bacteria or foreign materials entering during processing.			
	Employees	Participation in hygiene management seminars to acquire knowledge about food safety. Staff skill management by summarizing the seminar contents in a report.			
	Facilities and Equipment	Infrastructure facility is handled by a subcontractor and managed with a work report. Cleaning records for the machines are kept and a cleanliness check is carried out once a week.			
Emergency Response	Contact Points	Person in charge	Jun Nakagawa	Phone number	+81-225-93-6137
	Documentation	PL insured. Certification for the origin of ingredients and takings, regular tests for residual bacteria			