

# FCP Format for Exhibition and Business Meeting



## Product Specifications and Sales Conditions

Product Name	Plain Boiled Oyster						
JAN code (13 or 18 digits)	4957610185701	Packaging	Material	top:PE,PP botom:PET,PE			
Best Before	365 days after production		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1 c/s	Casing	Material	Cardboard	Pcs	40.0	
Order Lead Time	negotiable		Dimensions (cm)	Length	Width	Height	Weight
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	HACCP、Fishery food registration facility to Vietnam						
			* depends on conditions		Local pricing		

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Oyster	MIYAGI	Energy	109 kcal
		Protein	14 g
		Fat	3.9 g
		Carbohydrate	4.5 g
		Sodium	330 mg
		Moisture content	76.6 g
		Sodium Chloride Equivalent	0.8 g
Selling Point		Serving Suggestion	
Boiled without any additional seasonings, all you taste is the oyster's own natural flavor. The condensed taste of oyster is the closest you can get to eating a oyster raw.		Enjoy right out of the bag. Alternatively, make the most of the condensed natural oyster flavor by mixing into rice, in a hot pot or a gratin. Highly popular with kids.	

## Product Picture






牡蠣の潮煮

名称 カキ加工品

原材料名 かき(宮城県)

内容量 170g

賞味期限

保存方法 要冷蔵(10℃以下)

使用方法 そのままおつまみとして、まぜご飯のもと、パスタのもととしてお召し上がりいただけます。

製造者 栄永海産株式会社  
宮城県石巻市場富町2-5-73  
TEL(0225)24-1519




4957610185701

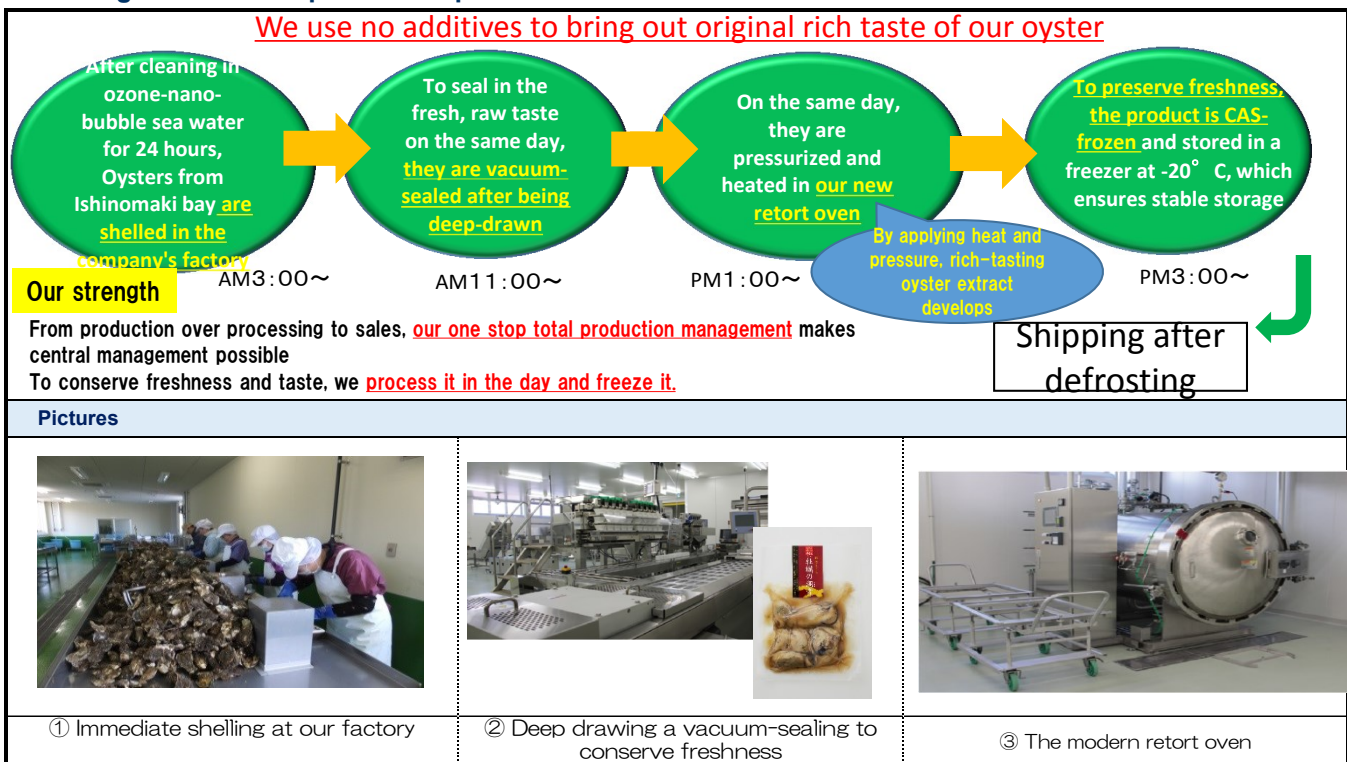
ボトム:PET,PE  
トップ:PE,PP  
ラベル

**Allergen**  
(Specific Raw Materials)

## ■ Company profile

Company Name		Suenaga Kaisan Inc.	
Annual Sales	650,000,000 Yen (FY2017)	Numbers of Employees	45
Name of Representative	Kanta Suenaga, CEO		
Messages to Purchasers	For generations, a great number of my family have spent their lives in the aquaculture industry. By putting our fishermen hearts from the sea directly into our products, we wish for many people to experience their taste. Without adding anything, without taking anything away, we deliver the purest ingredients from Sanriku to your table.		
Website Address	<a href="http://www.suenaga.co.jp">http://www.suenaga.co.jp</a>		
Company Address	〒986-2114	Shiotomicho 2-5-73, Ishinomaki, Miyagi Prefecture	
Factory Address	〒986-2114	Shiotomicho 2-5-73, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Koya Suenaga	E-mail Address	<a href="mailto:koya@suenaga.co.jp">koya@suenaga.co.jp</a>
Phone Number	+81-225-24-1519	Fax Number	+81-225-24-1547

## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Every month, the Food Microbiology Center carries out bacteriological tests (common bacteria, coliforms, colon bacillus)			
Hygiene Management	Production Process	We use clean water from a highly biocidal ozon bubble. X-ray inspections help us to identify foreign materials and machinery is cleaned after every step.			
	Employees	Hygiene seminar for the entire staff once a month. Working clothes are cleaned with a roller three times a day. Boots are cleaned with chlorine. Staff dedicated for hygiene management employed.			
	Facilities and Equipment	The factory is cleaned every one hour before starting operation, followed by a defect and hygiene inspection. Also, entrance to the factory is only possible after sterilizing your hands with alcohol and taking an air shower			
Emergency Response	Contact Points	Person in charge	Kenta Suenaga	Phone number	+81-225-24-1519
	Documentation	Product specification sheet, PL insured			