

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Naked Oyster						
JAN Code		Package	Materials				
Use by date	1 year when kept frozen		Size/Inner Capacity	Length (cm) × Width (cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery		Packing	Materials	Cardboard		Volume	10kg
Lead Time			Size/Gross weight	Length (cm) × Width (cm) × Height (cm)			Weight (kg)
			40.0	40.0	40.0	10.0	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	(Store below -30° C)	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid until			
				Price in Japanese market			
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Oyster (cultivated)	Miyagi prefecture		
Product Characteristics		Use Scenes (Usage and/or Recipes)	
The curvy coastline with its many coves and phytoplankton (the kind of plankton most fit to grow oyster), which flow into those coves through rivers, make Miyagi prefecture an ideal place for farming high-quality oysters. It is so nutritious it earned the nickname "milk in the ocean." Enjoy our fresh oyster with a crisp texture.		Fried, grilled with butter or in pasta	




■ Product Picture

		Allergen (Specific Raw Materials)

■ Company profile

Company Name	Miyagi Prefecture Fishery Cooperative		
Annual Sales	2.5 billion Yen	Number of Employees	320
Name of Representative	Yoshio Ono, CEO		
Messages to Purchasers			
Website Address	http://www.jf-miyagi.com/		
Company Address	〒 986-0032	Kaisei 1-27, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	Shintomi, Watanohacho, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Toshiaki Kuroki	E-mail Address	t.kuroki@jf-miyagi.com
Phone Number	+81-225-21-5712	Fax Number	+81-225-21-5652

■ Selling points of the production process

<p>1) Cleaning (with shell) → 2) Shelling → 3) Cleaning → 4) Tunnel freezing</p> <p>→ 5) Selection → 6) Metal detection → 7) Weighing → 8) Freeze Storage</p>		
Pictures		
		
Plant exterior	Plant interior	Product before packing

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Metal detection, shellfish poison, norovirus		
Hygiene Management	Production Process	According to internal manuals		
	Employees	According to internal manuals		
	Facilities and Equipment	Managed by an dedicated contractor		
Emergency Response	Contact Points	Person in charge	Yamada	Phone number
	Documentation			