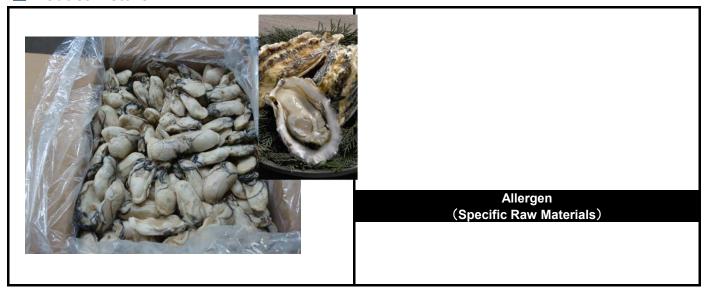
FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Naked O	yster						
JAN Code			Dookogo	Materials				
Use by date	1 year when kept frozen		Package	Size/Inner Capacity	Length (cm) xWidth (cm) x Height (cm)		Inner Capacity	
Minimum Units of Delivery			Packing	Materials	Cardl	board	Volume	10kg
Lead Time			. aoimig	Size/Gross weight	Length (cm);	× Width (cm) >	≺ Height (cm)	Weight (kg)
Lead Time					40.0	40.0	40.0	10.0
Storage Condition	☐ Normal Tempreture / ☐ Refrigeratino	Store below	Referenc e Price	☐ FOE☐ CIF		Prices are valid until		
	✓ Frozen	-30° C		∗varied by tern	ns and conditions	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 wit	:h its many coves and ph	ovtoplankton (the kind	Fried arille		er or in pas		3)	
<u> </u>	grow oyster), which flow		, 51111	Dan	pao			
	liyagi prefecture an idea							
	is so nutritious it earne							
the ocean." Enjoy our fresh oyster with a crisp texture.								

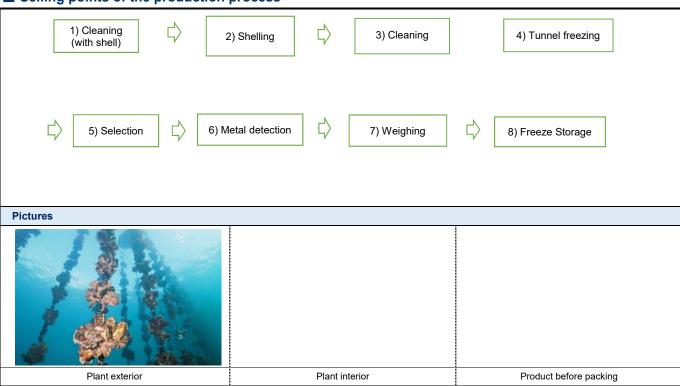
■Product Picture



■ 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	7	986-0032	Kaisei 1-27, Ishinom	omaki, Miyagi Prefecture			
Factory Address	₹		Shintomi, Watanohacho, Ishinomaki, Miyagi Prefecture				
Name of the Perso Charge	n in	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



■ Information of Quality Assurance

Inspection of Products	√ Yes □ 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					