

# Information Form (export)



## Product Specifications and Sales Conditions

Product Name	Steamed Sea Squirt						
JAN code (13 or 18 digits)		Packaging	Material				
Best Before	1 year frozen		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1 case	Casing	Material	Cardboard		Pcs	10 kg
Order Lead Time	5 days		Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer ( <b>store below -30°C</b> )	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Price valid until		
			*depends on conditions		Local pricing		
Certification							

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Sea squirt (cultivated)	Miyagi		
Salt			
Selling Point		Serving Suggestion	
The most commonly consumed types of sea squirt are Akahoya, caught in the sea of Hokkaido, and Mahoya, caught along the Sanriku coast. Mahoya cultivated in the sea of Miyagi prefecture is said to be beneficial to beauty and health. It contains high amounts of zinc and iron, which are fountains of vitality for men and women of all ages. It is also rich in taurine, which improves liver function and recovery from exhaustion, and contains glycogen and Vitamin B12, which might hold a key to controlling the growth of cancer. All in all, it is a highly nutritious and healthy food.		Grilled with butter, on pasta, or as an hors d'oeuvre	

## Product Pictures

	 <p style="text-align: center;"><b>Allergen</b> (Specific Raw Materials)</p>
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## ■ Company profile


Company Name	<b>Miyagi Prefecture Fishery Cooperative</b>		
Annual Sales	2,5 billion yen	Numbers of Employees	320
Name of Representative	<b>Executive Director Yoshio Ono</b>		
Messages to Purchasers			
Website Address	<a href="http://www.jf-miyagi.com/">http://www.jf-miyagi.com/</a>		
Company Address	〒 986-0032	Kaisei 1-27, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	Ishinomaki, Watanoha, Shintomi	
Name of the Person in Charge	Tomoaki 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

① Cleaning with → ② Removal of shell → ③ Cleaning → ④ Boiling (10 minutes/95° C)

→ ⑤ Water cooling / → ⑥ Metal detection → ⑦ Weighing → ⑧ Frozen storage

Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Metal detection, shellfish poison		
Hygiene Management	Production Process	According to company manual		
	Employees	According to company manual		
	Facilities and Equipment	Overseen by an associated tradesman		
Emergency Response	Point of Contact	Person in Charge	Niizuma	Phone Number
	Documentation			