

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions


Product Name	Kyoto-Style-Miso-Marinated Silver Salmon							
JAN code (13 or 18 digits)	4 981902 309827		Packaging	Material	Bag: PE, PA /Tray:PS/ Front Label:PP/Rear Label: Paper			
Best Before	60 days in freezer, 5 days after defrosting			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	5 boxes à 10 pcs		Casing	Material	Case: Foamed Styrol Label: Paper		Pcs	10.0
Order Lead Time	7 days (at local warehouse)			Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer (under -18°C)		MSRP	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions		Price valid until		
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Silver Salmon	Cultivated in Chile		
Rice Miso (Rice, Soy Bean, Table Salt, Alcohol)	China		
Mirin (Glutinous Rice, Rice, Rice-Malt, Distilled Alcohol, Saccharide)	Japan		
Fermented Seasoning (Rice Brew Liquid, Glucose, Alcohol, Table Salt, Water)	Japan		
Table Salt (Sea Water)	Japan		
Yeast Extract (Yeast Extract, Dextrin)	Thailand		
Sorbitol (D-Sorbitol Solution)	Japan		
Sodium Acetate	Japan		
Seasoning (Amino Acid)	Taiwan		
Food Coloring (Turmeric)			
Selling Point		Serving Suggestion	
The basic principle behind the Japanese kitchen is the prioritization of the ingredients. Seasoning is oftentimes simple – Soy sauce, miso or salt and alcohol for sweetening. In our "Heart of Japan" series, we strive to preserve this original, traditional taste and provide our customers with high-quality products.		Please grilled sides carefully over medium heat and eat.	

Product Picture

Allergen (Specific Raw Materials)	
Soybean	

■ Company profile

Company Name		Kaneshin Inc.	
Annual Sales	395 million Yen (FY2017)	Numbers of Employees	18 (as of Feb. 2018)
Name of Representative	Kenji Nakano, CEO		
Messages to Purchasers	<p>Our company processes and sells fresh seafood. I am making "pickled fish" which pickled of fillet processed fish with miso and sake lees. We make it carefully one by one. We are trying to expand our intake by positively transmitting fish's simple way of eating and arranging recipe. All our employees are making products for spreading fish dishes.</p>		
Website Address	http://www.n-kaneshin.co.jp/		
Company Address	〒 986-0028	Matsunami 1-4-2, Ishinomaki, Miyagi Prefecture	
Factory Address	〒 986-0028	Matsunami 1-4-2, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Yuko Nakano	E-mail Address	y-nakano@n-kaneshin.co.jp
Phone Number	+81-225-93-1303	Fax Number	+81-225-93-1370

■ Selling Points of the production process

Defrosting the ingredients (dress) ⇒ Center Cut ⇒ Cleaning and sterilizing ⇒ Chlorine processing ⇒ Draining of the water (storage in refrigerator) ⇒ Slice processing (weight check) ⇒ Marinating in Kyoto-style Miso ⇒ Vacuum-sealing (removal of unsatisfactory products and foreign materials) ⇒ Metal detection (Fe1.5mm,Sus 3.0mm) ⇒ Inspection (weight check, removal of unsatisfactory products ⇒ Packaging ⇒ Storage in freezer ⇒ Shipping

Pictures



Marinating the ingredients



Vacuum sealing



Product inspection

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteriological examination (common bacteria, coliforms), histamine examination (only for mackerel and yellowtail)			
Hygiene Management	Production Process	Management according to our own standards based on instructions from public institutions			
	Employees	Management according to our own standards based on instructions from public institutions			
	Facilities and Equipments	Management according to our own standards based on instructions from public institutions			
Emergency Response	The Contact Points	The person in charge	Yuko Nakano	Phone number	+81-225-93-1303
	Documentation	Correspondence according to company risk management regulations, PL insured			