

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Salt-Malt-Marinated Silver Salmon			
JAN code (13 or 18 digits)	4 981902 309810	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 15.5 24.0 1.5 70/80g x 2
Minimum Order Unit Size	5 boxes à 10 pcs	Casing	Material	Case: Foamed Styrol Label: Paper
Order Lead Time	7 days (at local warehouse)		Dimensions (cm)	Length Width Height Weight 34.0 42.0 7.5 1.8
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer under -18°C	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Price valid until
Certification			* depends on conditions	Local pricing


Ingredients	Country of Origin	Nutrition Information	per 100 gram
Silver Salmon	Cultivated in Chile		
Malt-Rice (Rice)	USA / Japan		
Table Salt (Sea Water)	Japan		
Sake (Corn)			
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

名称	銀 鮭 塩 麹 漬 銀鮭(宇り産 養殖)、米麹、食塩、酒糟
原材料名	
内容量	2切入
賞味期限	特外記載
保存方法	要冷蔵 10℃以下で保存
製造者	宮城県若狭町松並一丁目4-2 株式会社 カネシン
4 981902 309810	
調理方法	中火でじっくり焼いてお召し上がり下さい。
包装材料	袋 PE PA ラベル 紙 トレー PS
※パッケージを触れる時はお住まいの分別区分に従ってください。	

**Allergen
(Specific Raw Materials)**

■ 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 fortune. 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 Shiokoji ⇒ 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			