FCP Format for Exhibition and Business Meeting

FOOD COMMUNICATION PROJECT

■ Product Specifications and Sales Conditions

Product Name	Japanese-Sake-Cake-Marinated Redfish						
JAN code (13 or 18 digits)	4 981902 309780	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 15.5	Width 24.0	Height 1.5	Volume 80/90g x 2
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 34.0	Width 42.0	Height 7.5	Weight 2.0
Storage Temperature	☐ Room temperature ☐ Refrigerator ☑ Freezer under -18°C	MSRP	☐ FOB ☐ CIF *depends on conditions	Price valid until		Local pricing	
Certification							

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Red Fish	USA		
Sake Lees (Rice, Malt-Rice, Distilled Alcohol, Water, Lactic Acid, Yeast)	Japan		
Mirin (Glutinous Rice, Rice, Rice-Malt, Distilled Alchohol, Saccharide)	Japan		
Sugar (Cane Sugar, Beet Sugar)	Japan		
Table Salt (Sea Water)	Japan		
Yeast Extract (Yeast Extract, Dextrin)	Japan		
Sorbitol (D-Sorbitol Solution)	Japan		
Sodium Acetate	Japan		
Amino Acid (Monosodium Glutamate)	Taiwan		

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）

■ 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	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.		
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-kaneashin.co.jp
Phone Number	+81-225-93-1303	**Fax Number**	+81-225-93-1370

■ Selling Points of the production process

Defrosting the ingredients (dress) ⇒ Removal of scales ⇒ Center cut ⇒ Removal of fins and organs ⇒ Cleaning and sterilizing ⇒ Chlorine processing ⇒ Draining of the water (storage in refrigerator) ⇒ Slice processing (weight check) ⇒ Marinating in Sake cake ⇒ 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	☑ Yes ☐ 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		