

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Mirin-Marinated Redfish							
JAN code (13 or 18 digits)	4 981902 309858		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 type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions		Price valid until		
Certification					Local pricing			

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Red Fish	USA		
Mirin (Glutinous Rice, Rice, Rice-Malt, Distilled Alcohol, Saccharide)	Japan		
Sake (Rice, Malt-Rice, Distilled Alcohol, Saccharide, Acidifier)	Japan		
Soy Sauce (Table Salt, Grease Absorbing Processed Soybeans, Wheat, Alcohol)	Japan		
Sugar (Cane Sugar, Beet Sugar)	Japan		
Monascus Purpureus Food Colorin			
Anatto Food Coloring			
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, Wheat	

■ 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) ⇒ 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 Mirin ⇒ 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			