

## Product Specifications and Sales Conditions

Product Name	Miso-Boiled Mackerel							
JAN code (13 or 18 digits)	4903072202807		Packaging	Material	PP,PA,PTE			
Best Before	180 days after production			Dimensions (cm)	Length x	Width	Height	Volume
Minimum Order Unit Size	30		Casing	Material	Cardboard		Pcs	30p
Order Lead Time	30days			Dimensions (cm)	Length x	Width	Height	Weight
Storage Temperature	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer		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
Mackerel	Japan		
Seasoning Liquid 【Miso,Sugar,Fermented Seasoning Liquid, Glutinous Starch Syrup,High-fructose corn syrup,Ginge,SoySouse,Starch,Yeast Extract,Salt,Seafood Extract,Garlic】	Japan		
Selling Point	Serving Suggestion		
This fresh mackerel is caught in its prime just off the Sanriku coast. After carefully removing the foam, we thoroughly boiled it in our savory miso sauce without chemical seasonings. Simply reheat before consumption.	While being marketed as a dinnertime dish throughout the year, it also goes well with alcoholic beverages. Thanks to its simple preparation and small size, we recommend this product for people living away from home for work or those who want to enjoy one last snack in the evening, as well as to those who want something on hand to welcome an unexpected guest.		

## Product Pictures

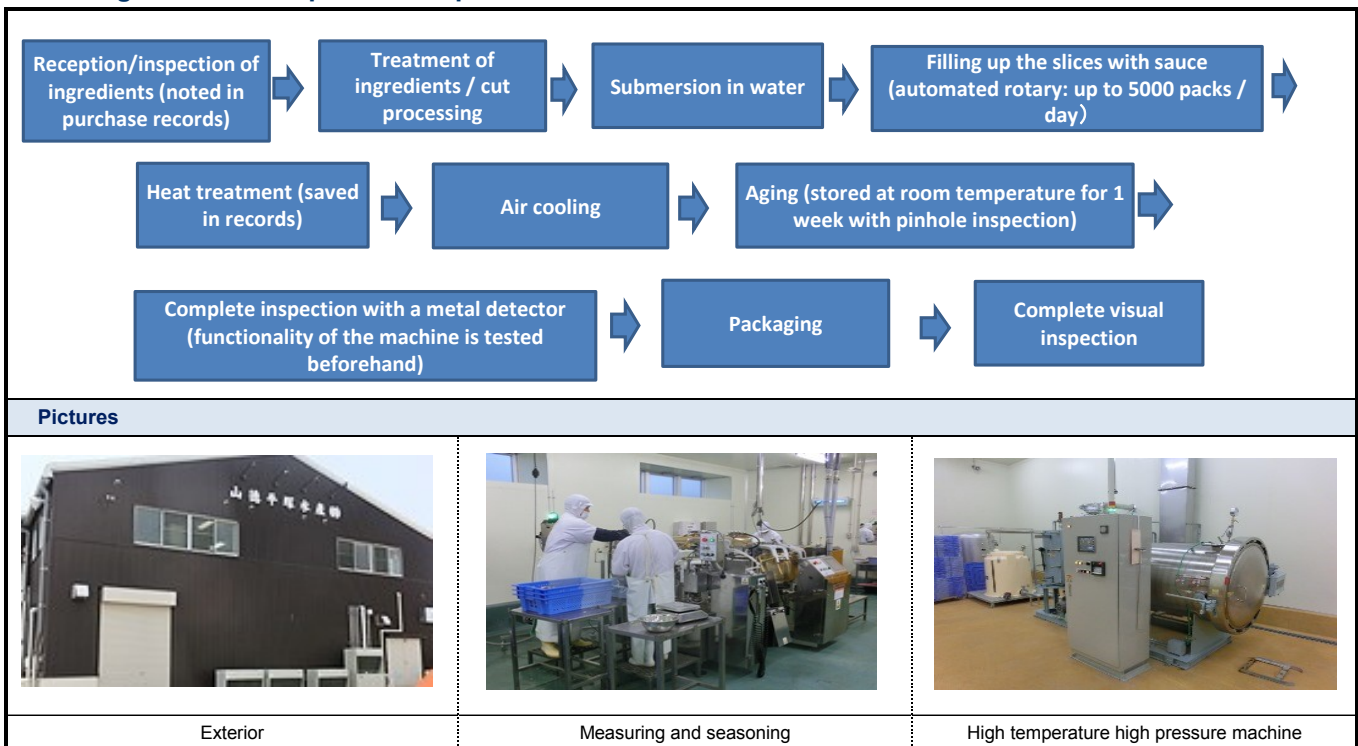
	<b>Allergen</b> <b>(Specific Raw Materials)</b>
	Wheat, Soybean, Mackerel

## ■ Company profile

Company Name		<b>Yamatoku Hiratsuka Suisan Ltd.</b>		
Annual Sales		400 million Yen (2010 before the earthquake)	Number of employees	11
Name of Representative		<b>Ryuichiro Hiratsuka (CEO)</b>		
Messages to Purchasers		<p>Providing our customers with products and services that paint a smile on their faces is our source of happiness.</p> <ul style="list-style-type: none"> <li>◆ We pursue the reliable and safe production of delicious foods.</li> <li>◆ We put a priority on using fresh ingredients from the region to provide sincere products.</li> <li>◆ We are thankful for the treasures nature supplies us with and concentrate on a resourceful production process.</li> </ul>		
Website Address		<a href="http://www.yamatoku-h.com">http://www.yamatoku-h.com</a>		
Company Address	〒	986-0022	Sakanamachi 2-8-9, Ishinomaki, Miyagi	
Factory Address	〒	986-0022	Sakanamachi 2-8-9, Ishinomaki, Miyagi	
Name of the Person in Charge		Kenjiro Hiratsuka	E-mail Address	<a href="mailto:yamatoku@khaki.plala.or.jp">yamatoku@khaki.plala.or.jp</a>
Phone Number		+81-225-22-0171	Fax Number	+81-225-95-6882



## ■ Selling Points of the production process



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	In a company-owned testing room: Tests for bacteria (General / Coliforms), Inspection by the Japan Refrigeration Inspection Association			
Hygiene Management	Production Process	Conforming to HACCP standard process control documents			
	Employees	Individual hygiene checks, hand washing records, roller test records			
	Facilities and Equipments	Records of factory facility, temperature and display by staff in charge, regular 5S checks in the factory			
Emergency Response	The Contact Points	The person in charge	Ryuichiro Hiratsuka	Phone number	+81-90-3753-5067
	Documentation	PL insured, archiving of raw materials stocking records, quality control records and factory checks records			