

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Plum-Boiled Sardine						
JAN code (13 or 18 digits)	4903072202814		Packaging	Material	PP,PA,PTE		
Best Before	180 days after production		Dimensions (cm)	Length x	Width	Height	Volume
Minimum Order Unit Size	30			19.5	13.0	2.0	100g
Order Lead Time	30days		Casing	Material	Cardboard	Pcs	30p
Storage Temperature	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer		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
Sardine	Japan		
Seasoning Liquid [Sugar,Pickled Plum,SoySouse,High-fructose corn syrup,Fermented Seasoning Liquid,Ginger,Starch,Yeast Extract,Salt,Seafood Extract,Vunegar,Protein hydrolyzate(pork),Garlic,Malt extract]	Japan		
Selling Point	Serving Suggestion		
Fresh sardine caught in its prime off the coast of Sanriku is boiled in our special savory soy sauce with plum and ginger and without chemical seasonings. By simply reheating, you can enjoy its authentic taste – down to its soft, edible bones.	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

Allergen
(Specific Raw Materials)

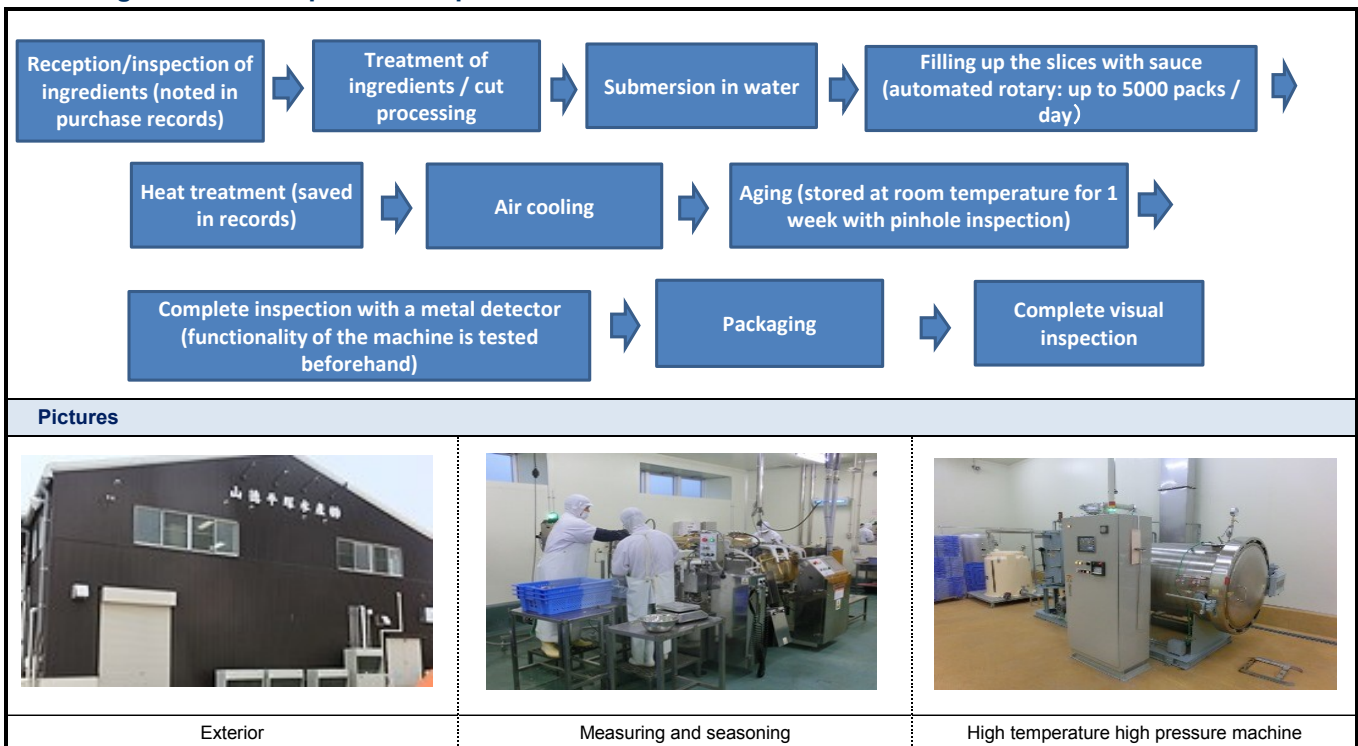
Wheat, Soybean, Pork

■ Company profile

Company Name		Yamatoku Hiratsuka Suisan Ltd.		
Annual Sales		400 million Yen (2010 before the earthquake)	Number of employees	11
Name of Representative		Ryuichiro Hiratsuka (CEO)		
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"> ◆ We pursue the reliable and safe production of delicious foods. ◆ We put a priority on using fresh ingredients from the region to provide sincere products. ◆ We are thankful for the treasures nature supplies us with and concentrate on a resourceful production process. 		
Website Address		http://www.yamatoku-h.com		
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	yamatoku@khaki.plala.or.jp
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	+81-90-3753-5067
	Documentation	PL insured, archiving of raw materials stocking records, quality control records and factory checks records		