

FCP Format for Exhibition and Business Meeting




Product Specifications and Sales Conditions

Product Name		Ginger-Boiled Saury						
JAN code (13 or 18 digits)	4903072202821	Packaging	Material	PP,PA,PTE				
Best Before	180 days after production		Dimensions (cm)	Length ×	Width	Height	Volume	
			19.5	13.0	2.0	100.0		
Minimum Order Unit Size	30	Casing	Material	Cardboard		Pcs	30p	
Order Lead Time	30days		Dimensions (cm)	Length ×	Width	Height	Weight	
			28.5	42.5	9.0	3.5		
Storage Temperature	<div><input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer</div> <div></div>	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
Saury	Japan		
Seasoning Liquid [Sugar,,SoySouse,High-fructose corn syrup,Fermented Seasoning Liquid,Ginge,Starch,Yeast Extract,Salt,Seafood Extract,,Vunegar,Protein hydrolyzate(pork),Garlic,Malt extract]	Japan		
Selling Point		Serving Suggestion	
We added ginger to the juicy saury we catch in its prime just off the Sanriku coast and finished it up with our special soy sauce, which is free of any chemical seasonings. Preparation is simple – just reheat and it's ready. Even the bones are edible.		While mostly marketed as a condiment for dinners in fall (saury season), this saury also goes well together with an alcoholic beverage. 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,	

Product Pictures

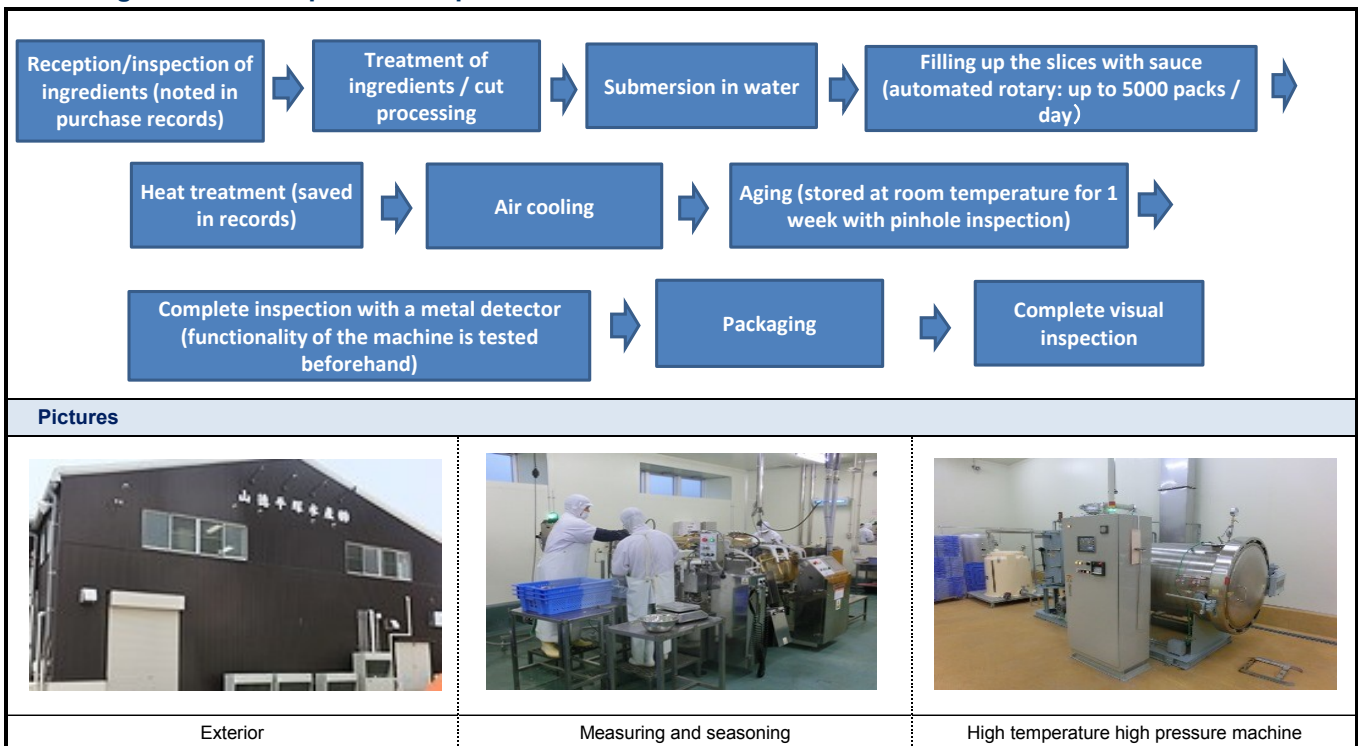
		
		Allergen (Specific Raw Materials)
		Wheat, Soybean, Pork

■ 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	Providing our customers with products and services that paint a smile on their faces is our source of happiness. ♦ 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	Phone number	+81-90-3753-5067
	Documentation	PL insured, archiving of raw materials stocking records, quality control records and factory checks records			