

# FCP Format for Exhibition and Business Meeting



## Product Specifications and Sales Conditions

Product Name	Lightly-Cooked Saury							
JAN code (13 or 18 digits)	4903072202944		Packaging	Material	PP,PA,PTE			
Best Before	180 days after production			Dimensions (cm)	Length ×	Width	Height	Volume
Minimum Order Unit Size	30		Casing	Material	Cardboard		Pcs	30p
Order Lead Time	30days			Dimensions (cm)	Length ×	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 * depends on conditions		Price valid until		
				Local pricing				
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Saury	Japan		
Sugar			
Glutinous Starch Syrup			
Hydrogenated starch hydrolyzate			
SoySouse			
Protein hydrolyzate(pork)			
Salt			
Yeast Extract			
Agar			
Fish sauce			
Starch			
Small dried sardines powder			
Red pepper			
Caramel Pigment			
Selling Point		Serving Suggestion	
Saury caught in its prime just off the Sanriku coast, lightly seasoned with reduced salt and in our special savory sauce. Free from any chemical seasonings, the taste is mild and enjoyable down to the fish's soft bones.		This product makes a great breakfast for a busy morning, because it tastes delicious even without reheating. 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 quest.	

## Product Pictures

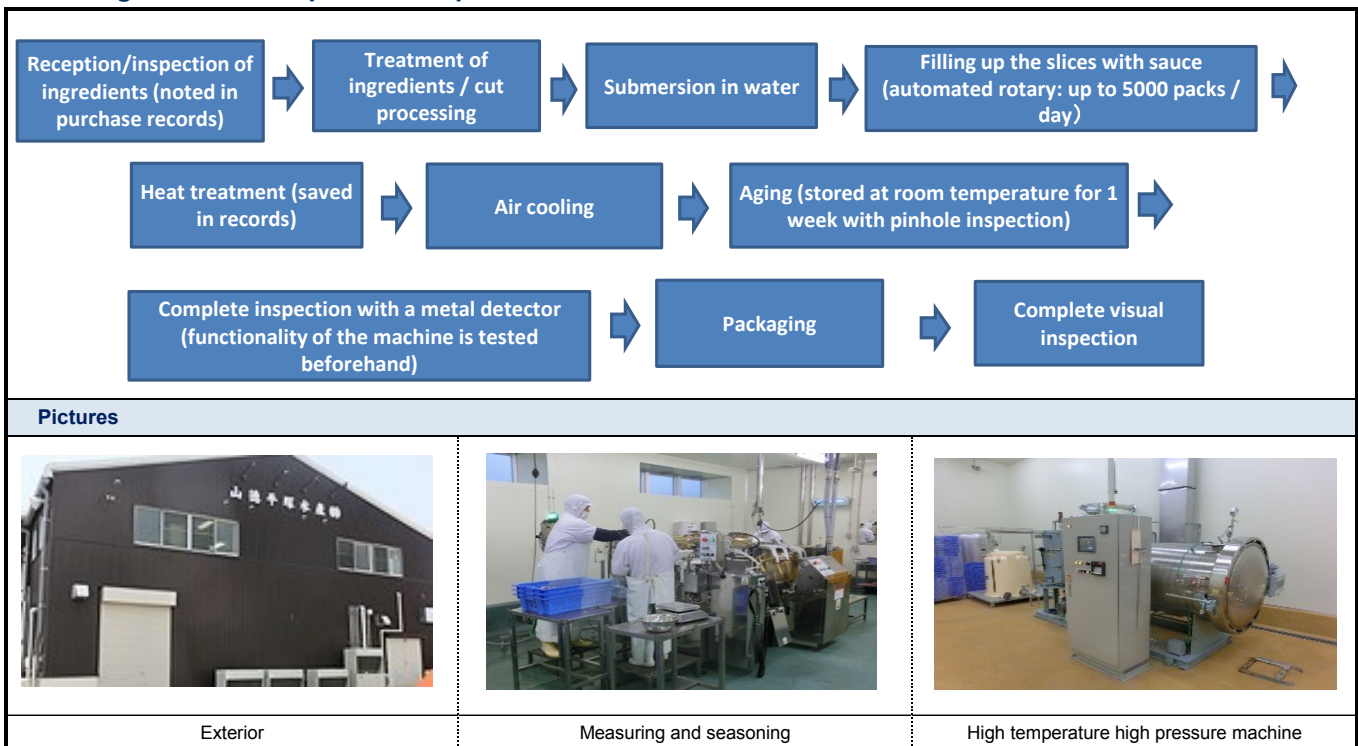
	<b>Allergen (Specific Raw Materials)</b>
	Wheat, Soybean, Mackerel

## ■ 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			