

FCP Format for Exhibition and Business Meeting





Product Specifications and Sales Conditions

Product Name	Lightly Cooked Seaweed (Nori)						
JAN code (13 or 18 digits)	4589700620115	Packaging	Material	Glass			
Best Before	180 days		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1 case	Casing	Material	Cardboard		Pcs	60.0
Order Lead Time	7 days		Dimensions (cm)	Length ×	Width ×	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input 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
Soy Sauce	Seasoning (Amino Acid)	Protein	3.9 g
Sugar	Processed Starch	Fat	0.0 g
Seaweed (From	Stabilizer	Carbohydrate	18.7 g
Powdery Starch	Food Color (Caramel)	Sodium	1246mg
Bonito Extract		Energy	95.5kcal
Yeast Extract		Sodium Chloride Equivalent	3.1g
Sorbitol			
Oligosaccharide			
Selling Point		Serving Suggestion	
The seaweed's taste is brought out by cooking it very lightly.		As a condiment for rice or a snack together with a beverage. Perhaps add it to soup?	

Product Picture

商号名/宮城県産のり浅炊き

●名称/佃煮●原材料名/醤油、砂糖、オリゴ糖、のり、粉末水飴、鯉節エキス、米発酵調味料、食塩、鯉エキス、酵母エキス、甘味料(ソルビトール)、調味料(アミノ酸等)、加工デンプン、カラメル色素、安定剤(キサンタン)、(原材料の一部に小麦、大豆を含む)●内容量/100g●賞味期限/枠外、ラベル右側に記載●保存方法/高温多湿を避け、冷暗所に保存●販売者/にほん海洋牧場株式会社SK新潟県新潟市東区藤見町2-121-16 Tel 0251-27010411

Allergen (Specific Raw Materials)

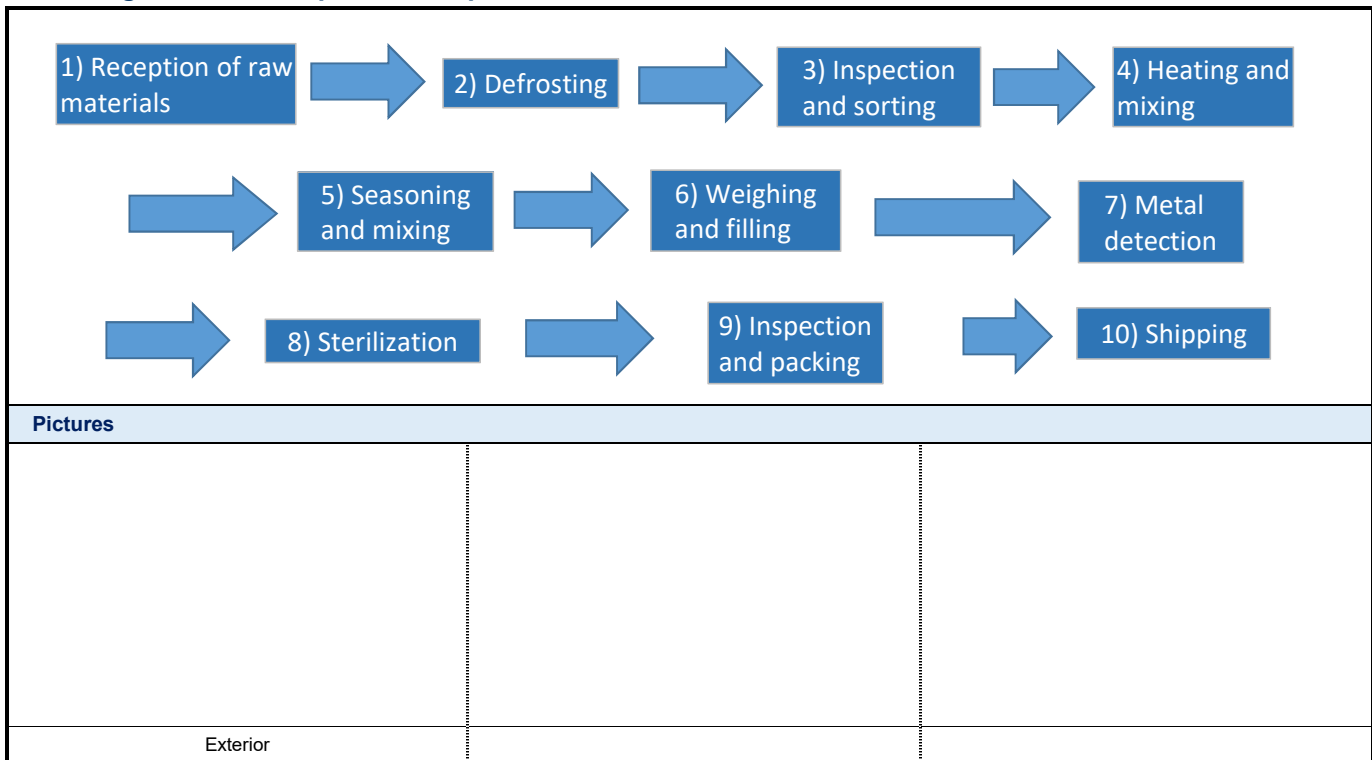
Wheat, Soybean

■ Company profile

Company Name		Japan Ocean Farm Co.,Ltd			
Annual Sales		300 million yen		Numbers of Employees	
Name of Representative		Ikuta Nobuyuki, CEO			
Messages to Purchasers		As an entirely domestic producer of cultivated silver salmon, we watch over every single step along the way, starting at the production of our own cultivation feed, fish food from inside our group, fish oil, parent fish, eggs, to the salmon fry and finally the mature fish that we process and sell. We will continue to follow our principle of pursuing reliability, safety and good taste to deliver the best products to our customers.			
Website Address		N/A			
Company Address		〒 985-0016 Minatomachi 2-17-15, Shiogama, Miyagi Prefecture			
Factory Address		〒 989-0733 Aokishita 26, Fukuokayatsumiya, Shiroishi, Miyagi Prefecture			
Name of the Person in Charge		Hiroshi Abe		E-mail Address	
Phone Number		+81-22-781-5152		Fax Number	
				h-abe@mg-kaivo.com	
				+81-22-781-5162	



■ Selling Points of the production process



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General aerobic plate count, coliforms, E. coli, staphylococcus aureus			
Hygiene Management	Production Process	Ingredients acceptance inspection, metal detector, visual inspection			
	Employees	Hair measures (Cap type hat with hair net, gum roller)			
	Facilities and Equipments	Water quality inspection, temperature management, time management, chloride concentration check			
Emergency Response	The Contact Points	Duties section manager	Hiroshi Abe	Phone number	+81-90-6458-0394
	Documentation	PL insured			