

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Frozen Deep-Fried Fish Paste (Satsumaage)						
JAN code (13 or 18 digits)		Packaging	Material	PE			
Best Before	365 days after production 5 days after thawing		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	2c/s	Casing	Material	Cardboard		Pcs	200.0
Order Lead Time	2 days		Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input 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
Fish	USA, Thailand, Vietna		
Potato starch	Japan		
salt	Japan		
sugar	Thailand, Australia, Philip pine, Brazil, USA		
Glucose	USA		
Soy protein	USA		
Rice Oil	Japan		
MIRIN(Alcohol)	Vietnam		
Seasoning(Amino Acid)	Japan		
Selling Point		Serving Suggestion	
Because this is a frozen product, you can defrost only the necessary amount when you need or feel like it. Our fish paste cake contains a higher ratio of fish meat compared to others, earning us positive feedbacks from our customers claiming that, when it is added to a hot pot, the soup stock turns out a lot richer.		This fish cake can be used in a variety of ways. The classic usage is to put it in Oden stew or hot pot, while it also goes well with salad as a 2mm slice and with noodles.	

Product Picture

**Allergen
(Specific Raw Materials)**

Soybean

■ Company profile

Company Name		Yamasho Ganbe Suisan Inc.		
Annual Sales		360 million yen (as of June 2010)	Number of employees	25
Name of Representative		Kiyoshi Ganbe, CEO		
Messages to Purchasers		<p>Regardless of the time period, what is demanded of food products? For our company, the answer is "The real thing in a safe manner for a low price." As a producer of food products, we must discern between the unchangeable universal component and the ever-changing, time-accommodating component. We have developed our business with the supply of reliable products for affordable prices as our motto. In order to be able to respond to the ever-growing demand for reliability and safety, we have installed a bacteria testing room, showing our commitment to quality control.</p>		
Website Address		N/A		
Company Address	〒	986-0022	Sakanamachi 2-5-5, Ishinomaki, Miyagi	
Factory Address	〒	986-0022	Sakanamachi 2-5-5, Ishinomaki, Miyagi	
Name of the Person in Charge		Kosyo Ganbe	E-mail Address	yamasho@softhome.net
Phone Number		+81-225-93-0786	Fax Number	+81-225-93-9813

■ Selling points of the production process

Defrosting of the frozen surimi ⇒ Measuring of additional ingredients ⇒ Mixing ⇒ Removing foreign objects ⇒ Shaping ⇒ Heating ⇒ Cooling ⇒ Metal detection ⇒ Sensory evaluation ⇒ Bacteriological examination ⇒ Packaging ⇒ Quick freezing ⇒ Storing in frozen state ⇒ Shipping

fish paste grilling lines Output: 80,000 / day 1 satsumaage line Output: 65,000 / day

Maintenance standards are set up for every production process, and the facility is managed every day using the respective check sheets.

Another aspect of our diligence toward reliability and safety is the company-owned bacteriological examination room we set up to inspect our entire product stock.

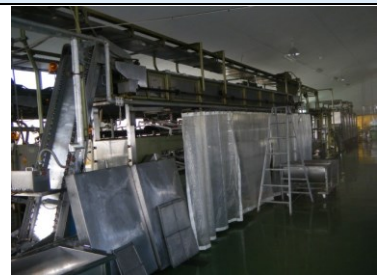
Pictures



Bacteriological examination room



Blender room with two 250 kg cutters



Fish paste line

■ Information on Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General aerobic plate count, coliforms, staphylococcus aureus		
Hygiene Management	Production Process	We follow HACCP procedures, and maintenance is based on risk evaluations for every production process.		
	Employees	Daily health conditions and finger checks for every employee when coming to work. People who enter the factory are noted on a check sheet.		
	Facilities and Equipment	Equipment is checked every day for cleanliness, nicks in the blades of silent cutters or other irregularities to prevent accidents.		
Emergency Response	Contact Points	Person in charge	Kosyo Ganbe	Phone number
	Documentation	PL insured		