

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	One-Night-Dried Young Cod							
JAN code (13 or 18 digits)	4989713100046		Packaging	Material	PE			
Best Before	180 days after production 7 days after thawing			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	5 c/s		Casing	Material	Styrofoam		Pcs	25p
Order Lead Time	30 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 * depends on conditions		Price valid until		
Certification						Local pricing		

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Cod	Japan		
Salt			
Sugar			
Solbitor			
Seasoning Liquid (AminoAcid)			
Antioxidant			

Selling Point	Serving Suggestion
We carefully remove the heads and stomachs of young, locally caught cod and walleye pollack, proceed with some light flavoring and then set the fish to dry overnight. All processes are carried out by hand with great care. We can adjust the quantity of this product. (ex. 500g, 5kg, etc.)	This product becomes highly savory when grilled until the skin is slightly burned. Adding mayonnaise or lemon drops to your own liking will make it even tastier.

Product Picture

500g

200g

500g

5Kg

Allergen
(Specific Raw Materials)

※美味しいお召し上がり方
そのままグリル等で焼き、お召し上がりください。
お好みでマヨネーズやレモン汁、または、
マヨネーズ・醤油・七味唐辛子を合えて、
お召し上がりください。

品名 一夜干焼たら
原材料名 たら(青森県産)、塩、砂糖、ソルビトール、調味料(アミノ酸等)、酸化防止剤(ビタミンC)、(原材料の一部に卵を含む)
内容量 200g
賞味期限 種外に記載
保存方法 要冷凍(-18℃以下で保存)
製造者 宮本水産株式会社
宮城県石巻市魚町二丁目5番地7

■ Company profile

Company Name		Miyamoto Suisan Inc.		
Annual Sales		470 million Yen (FY2015)	Numbers of Employees	20
Name of Representative		Yoshinori Miyamoto, CEO		
Messages to Purchasers		We process all kinds of fish caught in the Ishinomaki Bay and sell them to trade companies and processors all over the country as fishery ingredients. We have earned a reputation for thorough and careful production.		
Website Address		N/A		
Company Address	〒	986-0022	Sakanamachi 2-5-7, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	986-0022	Sakanamachi 2-5-7, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge		Yoshiji Miyamoto	E-mail Address	ym@miyamosuisan.co.jp
Phone Number		+81-225-93-1303	Fax Number	+81-225-96-6347



■ Selling points of the production process

Since the earthquake, we have moved and are now producing at a renewed factory. We are also very minute about order and strive to create a safe work environment.




① Import to factory → ② Head cut and gutting → ③ Cleaning → ④ Flavoring → ⑤ Line up on a drying net

When cutting off the head and removing the guts, we take care not to leave any remains.

When flavoring, we pay attention to the balance of saltiness and sweetness.

⑥ Drying → ⑦ Removal from the drying net → ⑧ Weighing → ⑨ Packaging

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria count: 81,000(/g) Coliforms negative		
Hygiene Management	Production Process	Metal detection and visual check for foreign objects		
	Employees	Implementation of hygiene management education		
	Facilities and Equipments	Regular cleaning, pest extermination		
Emergency Response	Contact Points	Person in Charge	Yoshiji Miyamoto	Contact +81-225-96-6332
	Documentation	PL insured, documentation of incidents and correspondence		