FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Frounct Specifications and Safes Conditions								
Product Name	One-Night-Dried Young Cod							
JAN code (13 or 18 digits)	4989713100046	D 1	Material	PE				
Best Before	180 days after production	Packaging	Dimensions (cm)	Length	Width	Height	Volume	
	7 days after thawing			25.0	15.0	3.0	200g	
Minimum Order Unit Size	5 c/s	Casing	Material	Styrofoam		Pcs	25p	
Order Lead Time	30 days		Dimensions (cm)	Length	Width	Height	Weight	
	30 days			35.0	55.0	19.0	5.5kg	
Storage Temperature	Room Refrigerator Freezer		FOB CIF * depends on conditions		Price valid			
	temperature	MSRP			until			
					Local pricing			
Certification								

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

■Product Picture





200g



500g



5Kg

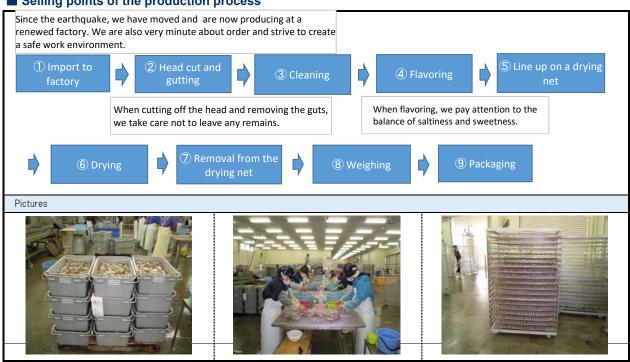


Allergen (Specific Raw Materials)

■ Company profile

Company Name	е	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-	amachi 2-5-7, Ishinomaki, Miyagi Prefecture			
Name of the Person in Charge		Yoshiji Miyamoto		E-mail Address	ym@miyamotosuisan.co.jp		
Phone Number		+81-225-93-1303		Fax Number	+81-225-96-6347		

■ Selling points of the production process



■ Information of Quality Assurance

Inspection of Products	✓ Yes 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					