

# FCP Format for Exhibition and Business Meeting

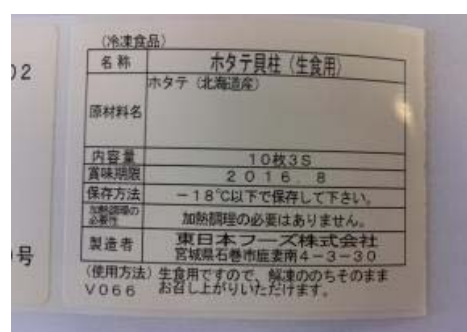


## ■ Product Profile / Terms and Conditions

Name of Product	SCALLOP LIGAMENT (3S)							
JAN Code	N.A.	Package	Materials	Tray: PS, laminate Bag: PE/PA Label :Paper				
Use by date	D+0		Size/Inner Capacity	Length (cm) ×Width (cm) × Height (cm)			Inner Capacity	
			19.6	14.7		Aprx. 220g		
Minimum Units of Delivery	1 unit/20pc x 2 go	Packing	Materials	cardboard (Paper)		Volume	20pc	
Lead Time	Delivery in Japan/About 15 days		size/Gross weight	Length (cm) ×Width (cm) × Height (cm)			Weight (kg)	
			54.5	31.0	14.5	Aprx. 5.2		
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input checked="" type="checkbox"/> Frozen</div></div><div>Store refrigerated below -18 °C</div></div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before			
					Price in Japanese market			
			* varied by terms and conditions					
Certifications (Products/System)	Acquired ISO9001: 2015 certification							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido	Energy	88kcal
		Protein	16.9 g
		Fat	0.3 g
		Carbohydrate	43.5 g
		Sodium	120m g
Product Characteristics		Use Schenes (Usage・Recipes)	
Scallops from the Sea of Okhotsk in Hokkaido are processed in-house, even down to the opening of the scallops. An environment simulating the sea is created using light electrical thawing chambers and salt of the highest quality in order to prevent the cells of the frozen scallops from being destroyed, thereby retaining the umami of the scallops. After that, the scallops are sliced and frozen immediately through the quick-freezing refrigerator. As a result of this process, the scallops do not drip even when they are defrosted. Savor the original good taste of the scallops to the fullest.		After defrosting, serve the product as-is as sashimi, sushi, or seafood bowl.	


## ■ Product Picture



### Allergen (Specific Raw Materials)

Salmon, squid, abalone, salmon roe, and shrimp are also processed at the same plant. The scallops are processed on a separate line.

## ■ Company's profile

Company's Name		East Japan Foods Co.,Ltd.			
Annual Sales		3199 million yen (2017FY)	Numbers of Employees	75	
Name of Representative		Toshikazu Sato, CEO			
Messages to Purchasers		Our company processes fresh fish and shellfish, sushi ingredients, and side dish products at the Sanriku Coast, using produce harvested or caught from Hokkaido. Through the implementation of thorough sanitary management measures, we have continued to produce quality products that are safe and delicious. We have also brought greater satisfaction to our customers through active product development of fish and shellfish overseas, at our partner plants in Vietnam and other parts of the world. We aim to achieve 100% customer satisfaction in our business.			
Website Address		<a href="http://www.hfoods.jp">www.hfoods.jp</a>			
Company's Address	〒	986-0042	4-3-30,Kazuma Minami, Ishinomaki City,Miyagi Pref.		
Factory's Address	〒	986-0042	4-3-30,Kazuma Minami, Ishinomaki City,Miyagi Pref.		
Name of the Person in Charge		Kazuyuki Kikuta	E-mail Address	office@hfoods.jp	
Phone Number		0225-94-8377	Fax Number	0225-94-8371	

## ■ Selling Points of the production process

(1) Procurement of ingredients ⇒ (2) Delivery of ingredients ⇒ (3) Taking apart the outer packaging ⇒ (4) Defrosting ⇒ (5) Washing ⇒ (6) Removal of water ⇒ (7) Slicing ⇒ (8) Laying out on trays ⇒ (9) Tunnel freezer (freezing) ⇒ (10) Vacuum packing in bags ⇒ (11) Metal detector ⇒ (12) Packing in boxes ⇒ (13) Freezer storage ⇒ (14) Freezer shipment

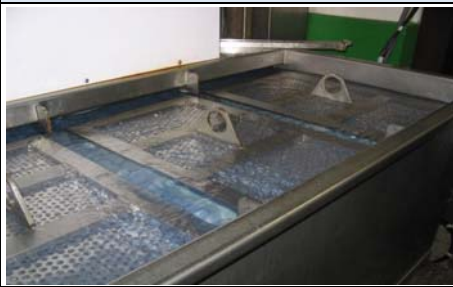
### \*Appeal points\*

●(4) Defrosting: Rapid defrosting is carried out using a special thawing chamber. This ensures that the produce is defrosted under conditions that are closer to the conditions of the sea, making it possible to defrost them without losing the original umami of the scallops.

●(7) Slicing: The practiced skills of each individual employee ensures quality and safety.

●(9) Tunnel freezer: Rapid freezing (below -35℃) is carried out for about 20 minutes. Freezing the scallops rapidly allows them to be stored in freezers with minimal destruction of the scallop cells.

### Pictures



(4) Defrosting



(7) Slicing



(9) Tunnel freezer

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Voluntary inspection is conducted at our in-house quality management office. The products are inspected for viable bacteria count, coliform bacteria, vibrio parahaemolyticus, and staphylococcus aureus			
Hygiene Management	Production Process	Receipt inspection, in-process inspection, and final inspection are carried out in accordance with the QC process sheet.			
	Employees	Employees conduct sanitary checks during receipt of the product. They also undergo sanitary training.			
	Facilities and Equipments	Recording of everyday inspections, and routine patrols.			
Emergency Response	The Contact Points	The person in charge	Kazuyuki Kikuta	Phone number	090-1937-2453
	Documentation	Subscribed to PL insurance. Market recovery implementation records, etc.			