FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

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Product Name	Rice Bowl Topping: Salmon							
JAN code (13 or 18 digits)	4560123766383		Material	Inner Package: PE, PA / Label: Paper				
Best Before	1 year	Packaging	Dimensions (cm)	Length 17.0	Width 9.0	Height	Volume 100 g	
Minimum Order Unit Size	After consultation		Material	Cardl	ooard	Pcs	50.0	
Order Lead Time		Casing	Dimensions (cm)	Length	Width	Height	Weight	
	1 week (busy seasons excluded)			48.0	26.0	16.0	5.0	
Storage Temperature	Room Refrigerator Freezer	MSRP	FOB CIF		Price valid until			
	below -18°C		*depends on conditions		Local pricing			
Certification	ISO9001 in 2015							

Ingredients	Country of Origin	Nutrition Information	per 100 gram		
Salmon Trout	Cultivated in Chile	Energy	141 kcal		
Wakame Leaves	Japan	Protein	12 g		
Squid	Japan	Fat	4,7 g		
Whelk	England	Carbohydrates	12,3 g		
Salmon Roe	USA	Natrium	960 mg		
Kombu	Japan	Salt	2,4 g		
Seasoning Liquid (Fermented Seasoning,					
Soy Sauce, Sugar, Blend Stock (Dried					
Bonito, Dried Mackerel Scad), Scallop					
Extract, Seasoning (Amino Acid))					
Selling Point		Serving Suggestion			
Easy preparation of delicious sea food rice bowls- rice! The main flavors (scallop, shrimp, and	salmon) are richly	Since this topping is also used by restaurants where preparatior time is limited or sea food dishes are a novelty, the packaging is			
complimented by wakame leaves, squid, kombu,	•	designed to get the most out of it. We recommend this product to families going through busy times. Served with udon or soba, it			
The white soy sauce and dashi flavoring can be e					
of people. Serve on soba, udon, or o	cold ramen.	also helps with a lack of appetite.			

■Product Picture



Allergen (Specific Raw Materials)

Salmon, Squid, Wheat, Soybean, Salmon Roe

Company profile

Company Name	,	East Japan Foods Inc.					
Annual Sales		3199 million yen (2017FY)		Number of Employees	75		
Name of Representative		Toshikazu Sato, CEO					
Messages to Purchasers		Our company processes fish and shellfish caught in the area that spans from Hokkaido to the Sanriku coast, producing fresh toppings for sushi or a side dish. Because of our thorough hygiene management, we have been able to continue providing safe and delicious high-quality products. We are also cooperating with factories in countries such as Vietnam, developing fish products from other countries. Our goal is reaching 100% customer satisfaction.					
Website Addres	s	www.hfoods.jp			111.57		
Company Address	Ŧ	986-0042	Kazumaminami 4-3-3	30, Ishinomaki, Miyag	gi Prefecture		
Factory Address	₹	986-0042	Kazumaminami 4-3-30, Ishinomaki, Miyagi Prefecture				
Name of the Person in Charge		Kazuyuki Kikuta		E-mail Address	office@hfoods.jp		
Phone Number		+81-225-94-8377		Fax Number	+81-225-94-8371		

■ Selling Points of the production process

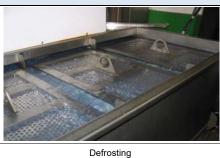
- 1) Purchase of ingredients ⇒ 2) Import of ingredients ⇒ 3) Taking the boxes apart ⇒ 4) Defrosting ⇒
- 5) Cleaning \Rightarrow 6) Draining of the water \Rightarrow 7) Slicing \Rightarrow 8) Arranging on a tray \Rightarrow 9) Tunnel freezing \Rightarrow
- 10) Vacuum packaging \Rightarrow 11) Metal detection \Rightarrow 12) Boxing \Rightarrow 13) Frozen storage \Rightarrow 14) Frozen shipping

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- imes 4) Defrosting happens in a special defroster. As they defrosts in a condition that is close to the sea, scallops' original sweet taste can be preserved without any loss.
- 💥 7) Slicing is performed by trained staff to ensure a high product quality and safety.
- ※ 9) At temperatures of -35°C and lower, the scallops are quick-frozen in a mere 20 minutes, which provides maximum protection
 for their cells from being destroyed.

Pictures







Information of Quality Assurance

Î	Inspection of Products	✓ Yes No	Products are tested in the company-owned quality control room: Aerobic plate count, coliforms, E. coli, staphylococcus aureus				
н		Production Process	Following a Quality Control table, examinations are carried out when receiving the raw materials, during processing and after completion				
	Hygiene Management	Employees	Employee hygiene checks when taking in products, also hygiene education for employees				
		Facilities and Equipment	Documentation of daily inspections				
	Emergency Response	The Contact Points	The person in charge	Kazuyuki Kikuta	Phone number	+81-90-1937-2453	
	Emergency Response	Documentation	PL insured, market coll	ect records			