

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Rice Bowl Topping: Salmon						
JAN code (13 or 18 digits)	4560123766383	Packaging	Material	Inner Package: PE, PA / Label: Paper			
Best Before	1 year		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	After consultation	Casing	Material	Cardboard		Pcs	50.0
Order Lead Time	1 week (busy seasons excluded)		Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer (below -18°C)	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Price valid until		
			* 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—just add on top of warm rice! The main flavors (scallop, shrimp, and salmon) are richly complimented by wakame leaves, squid, kombu, whelk, and salmon roe. The white soy sauce and dashi flavoring can be enjoyed by a wide range of people. Serve on soba, udon, or cold ramen.		Since this topping is also used by restaurants where preparatiior time is limited or sea food dishes are a novelty, the packaging is designed to get the most out of it. We recommend this product to families going through busy times. Served with udon or soba, it 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 Address		www.hfoods.jp		
Company Address	〒986-0042	Kazumaminami 4-3-30, Ishinomaki, Miyagi 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 ⇒ 6) Draining of the water ⇒ 7) Slicing ⇒ 8) Arranging on a tray ⇒ 9) Tunnel freezing ⇒ 10) Vacuum packaging ⇒ 11) Metal detection ⇒ 12) Boxing ⇒ 13) Frozen storage ⇒ 14) Frozen shipping

Our strength

※ 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



Defrosting



Slicing



Tunnel freezer

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Products are tested in the company-owned quality control room: Aerobic plate count, coliforms, E. coli, staphylococcus aureus			
Hygiene Management	Production Process	Following a Quality Control table, examinations are carried out when receiving the raw materials, during processing and after completion			
	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
	Documentation	PL insured, market collect records			