# **FCP Format for Exhibition and Business Meeting**



■ Product Specifications and Sales Conditions

Troduct Openirous and Outes Conditions								
Product Name	Rice Bowl Topping: Scallop							
JAN code (13 or 18 digits)	4560123766376		Material Inner Package: PE, PA					
Best Before	1 year	Packaging	Dimensions (cm)	Length	Width	Height	Volume	
	ı yeai			17.0	9.0		100 g	
Minimum Order Unit Size	After consultation	Material		Cardboard		Pcs	50.0	
Order Lead Time	1 week (busy seasons excluded)	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		
Scallop	Japan	Energy	101 kcal		
Wakame Leaves	Japan	Protein	10 g		
Squid	Japan	Fat	1 g		
Whelk	England	Carbohydrates	12 g		
Salmon Roe	USA	Natrium	957 mg		
Kombu Seasoning Liquid (Fermented Seasoning, Soy	Japan	Salt	2,4 g		
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 bow	ls—just add on top of	Since this topping is also used by restaurants where preparation			
warm rice! The main flavors (scallop, shrimp, a	nd salmon) are richly	time is limited or sea food dishes are a novelty, the packaging is			
complimented by wakame leaves, squid, komb	u, whelk, and salmon	designed to get the most out of it. We recommend this product to			
roe. The white soy sauce and dashi flavoring	can be enjoyed by a	families going through busy times. Served with udon or soba, it			
wide range of people. Serve on soba, udor	•	also helps with a lack of appetite.			

# **■**Product Picture



#### 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			List. 18	
Company Address	-	986-0042	Kazumaminami 4-3-3	30, Ishinomaki, Miyagi Prefecture		
Factory Address	₹	986-0042	Kazumaminami 4-3-3	-30, Ishinomaki, Miyagi Prefecture		
Name of the Person in Charge Kazu		Kazuyu	ıki 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

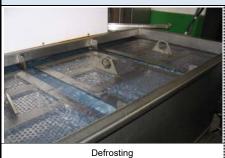
- 1) Purchase of ingredients ⇒ 2) Import of ingredients ⇒ 3) Taking the boxes apart ⇒ 4) Defrosting ⇒
- 5) Cleaning  $\Rightarrow$  6) Draining of the water  $\Rightarrow$  7) Slicing  $\Rightarrow$  8) Arranging on a tray  $\Rightarrow$  9) Tunnel freezing  $\Rightarrow$
- 10) Vacuum packaging  $\Rightarrow$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

### Our

#### strenath

- 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**





Slicing



#### ■ Information of Quality Assurance

Inspection of Products	✓ Yes No	Products are tested in the company-owned quality control room: Aerobic plate count, coliforms, E. coli, staphylococcus aureus					
Hygiene Management		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		
		PL insured, market coll	ect records				