FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Product Specifications and Sales Conditions							
Product Name	Rice Bowl Topping: Shrimp						
JAN code (13 or 18 digits)	4560123766369	Б	Material	Inner Package: PE, PA / Label: Paper			
Best Before	1 year	Packaging	Dimensions (cm)	Length	Width	Height	Volume
	1 year			17.0	9.0		100 g
Minimum Order Unit Size	After consultation	o :	Material	Cardboard		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	
Sweet Shrimp	Canada	Energy	104 kcal	
Whiteleg Shrimp	Thailand	Protein	11 g	
Wakame Leaves	Japan	Fat	0,8 g	
Squid	Japan	Carbohydrates	12,3 g	
Whelk	England	Natrium	1021 mg	
Salmon Roe	USA	Salt	2,6 g	
Kombu	Japan			
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 bo warm rice! The main flavors (scallop, shrimp, complimented by wakame leaves, squid, kom roe. The white soy sauce and dashi flavoring c range of people. Serve on soba, udon	and salmon) are richly abu, whelk, and salmon an be enjoyed by a wide	Since this topping is also used by restaurants where preparation 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)

Shrimp, Squid, Wheat, Soybean, Salmon Roe

Company profile

Company Name	East Japan Foods Inc.					
Annual Sales	3199 million yen (2017FY) Number of Employee		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	Website Address www.hfoods.jp			東日本フィ の		
Company Address	986-0042	Kazumaminami 4-3-3	-30, Ishinomaki, Miyagi Prefecture			
Factory T Address	986-0042	Kazumaminami 4-3-3	ami 4-3-30, Ishinomaki, Miyagi Prefecture			
Name of the Person in Charge Kazuyuki Kikuta E-mail Address		E-mail Address	office@hfoods.jp			
Phone Number	+81-22	+81-225-94-8377		+81-225-94-8371		

■ Selling Points of the production process

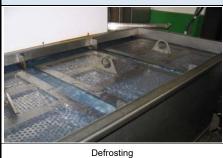
- 1) Purchase of ingredients ⇒ 2) Import of ingredients ⇒ 3) Taking the boxes apart ⇒ 4) Defrosting ⇒
- 5) Cleaning \Rightarrow 6) Draining of the water \Rightarrow 7) Slicing \Rightarrow 8) Arranging on a tray \Rightarrow 9) Tunnel freezing \Rightarrow
- 10) Vacuum packaging \Rightarrow 11) Metal detection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





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	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 coll	ect records			