

# Information Form (export)



## Product Specifications and Sales Conditions

Product Name	Sardine Surimi Paste							
JAN code (13 or 18 digits)	4930588700015		Packaging	Material	PE			
Best Before	90 days			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1		Casing	Material	Styrene foam		Pcs	10.0
Order Lead Time	5 days			Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer (-18°C and below)		MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *depends on conditions	Price valid until			
Certification	Seafood processing, seafood sales (with conditions), kneaded fish meat product							
				Local pricing				

Ingredients	Origin	Nutrition Information	per 100 gram
Sardine	Miyagi, Chiba, Aomori	Energy	217kcal
Vitamin C	China	Protein	19.8g
Vitamin E	Japan	Fat	13.9g
		Carbohydrates	0.7g
		Sodium	120mg
		Salt	0.3g

Selling Point	Serving Suggestion
We exclusively use sardines from Japan to make this surimi paste. Sardines are rich in DHA, EPA and calcium.	Used in minced fish soup, in a fish burger, as part of a stew or hot pot, deep-fried, etc. ■Minced fish soup: mix the paste with miso, then add ginger and green spring onion before mixing again. Boil bite-sized portions in hot water, while preparing soup stock in a separate pot. Add soy sauce and salt to the soup stock, followed by Tofu and and leek. Bring to a boil and the soup is ready to eat.

## Product Pictures

	<table border="1"> <tr> <td>名称</td> <td>いわしすりみ</td> </tr> <tr> <td>原材料名</td> <td>いわし(宮城県、千葉県、青森県)、酸化防止剤(ビタミンC、ビタミンE)</td> </tr> <tr> <td>内容量</td> <td>1kg</td> </tr> <tr> <td>賞味期限</td> <td>枠外別途記載</td> </tr> <tr> <td>保存方法</td> <td>要冷凍-18℃以下</td> </tr> <tr> <td>使用上の注意</td> <td>加熱してお召し上がり下さい。</td> </tr> <tr> <td>加工者</td> <td>株式会社ヤマサコウショウ 宮城県石巻市魚町1丁目2番2号 TEL 0225-23-0155</td> </tr> </table>	名称	いわしすりみ	原材料名	いわし(宮城県、千葉県、青森県)、酸化防止剤(ビタミンC、ビタミンE)	内容量	1kg	賞味期限	枠外別途記載	保存方法	要冷凍-18℃以下	使用上の注意	加熱してお召し上がり下さい。	加工者	株式会社ヤマサコウショウ 宮城県石巻市魚町1丁目2番2号 TEL 0225-23-0155
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<b>Allergen (Specific Raw Materials)</b>															
Mackerel and salmon are processed in the same plant.															

## ■ Company profile

<b>Company Name</b>		<b>Yamasakousyou Inc.</b>		
<b>Annual Sales</b>		3 billion yen (in FY 2015)	<b>Numbers of Employees</b>	140 (as of 2015)
<b>Name of Representative</b>		<b>Takatoshi Sasaki</b>		
<b>Messages to Purchasers</b>		We value the harmony between people, nature and the community. Our mission is to create a healthy and rich food culture.		
<b>Website Address</b>		<a href="http://www.yamasakousho.co.jp">www.yamasakousho.co.jp</a>		
<b>Company Address</b>	〒	986-0015	Yoshinocho 3-1-43, Ishinomaki, Miyagi Prefecture	
<b>Factory Address</b>	〒	986-0015	Yoshinocho 3-1-43, Ishinomaki, Miyagi Prefecture	
<b>Name of the Person in Charge</b>		Hideki Sugawara	<b>E-mail Address</b>	sugawara@yamasakousho.co.jp
<b>Phone Number</b>		+81-225-23-0151	<b>Fax Number</b>	+81-225-95-8738



## ■ Selling Points of the production process

Defrosting of raw ingredients → removal of head and internal organs → washing → addition of additives → filling and weighing → metal detection (Fe2.0mm, Sus3.5mm) → wrapping → freezing storage in company-owned freezing chambers → packaging and shipping

Pictures



Careful removal of internal organs of every fish by hand

## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Number of general bacteria at D + 365 <3000 (2000) E. Coli (negative) Vibrio parahaemolyticus (negative)			
	<b>Production Process</b>	Production control after processing harm analysis			
<b>Hygiene Management</b>	<b>Employees</b>	Management using production manuals, sanitary supervision manuals etc. and stool tests 4 times per year			
	<b>Facilities and Equipments</b>	We manage the facility in accordance with cleaning and disinfection standards.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Hiroshi Suzuki	<b>Phone number</b>	+81-225-23-0151
	<b>Documentation</b>	Response to accidents, voluntary collection and documentation			