

# Information Form (export)



## Product Specifications and Sales Conditions

Product Name	Tsukune (Chicken Meat Loaf) with Cow Tongue							
JAN code (13 or 18 digits)	4930588 710106		Packaging	Material	PE			
Best Before	365 days			Dimensions (cm)	Length	Width	Height	Volume
				29.0	26.0	2.0	400 g	
Minimum Order Unit Size	1		Casing	Material	Cardboard		Pcs	20
Order Lead Time	30 days			Dimensions (cm)	Length	Width	Height	Weight
				41.0	54.0	17.0	10	
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 *depending on conditions		Price valid until		
					Local pricing			
Certification	Meat processing, seafood processing, seafood sales (with conditions), kneaded fish meat production							

Ingredients	Country of Origin	Nutrition Information	per 100 grams
Chicken meat	Iwate, Japan	Energy	294 kcal
Cow tongue	USA, Australia	Protein	12.5 g
Onion	Japan	Fat	21.5 g
Bread crumbs	Japan	Carbohydrates	9.8 g
Starch	Japan	Sodium	405 mg
Chicken egg	Japan	Salt	1 g
Sugar, salt, spices	Japan		

Selling Point	Serving Suggestion
The meat loaf is made from Iwate chicken breast meat and skin, giving it a good, juicy taste. The cow tongue is provided from the US and is characterized by a subtle smell. To make for an al dente eating experience, we mince the tongue roughly and mix it with the other ingredients.	By simply grilling it after defrosting, the chicken meat loaf with cow tongue is ready to be consumed. It goes exceptionally well with beer and also suits hot pots, oden, curries and stews. When used for pork skewers, its voluminousness will go up, opening up the possibility to sell it at a high price.


## Product Pictures



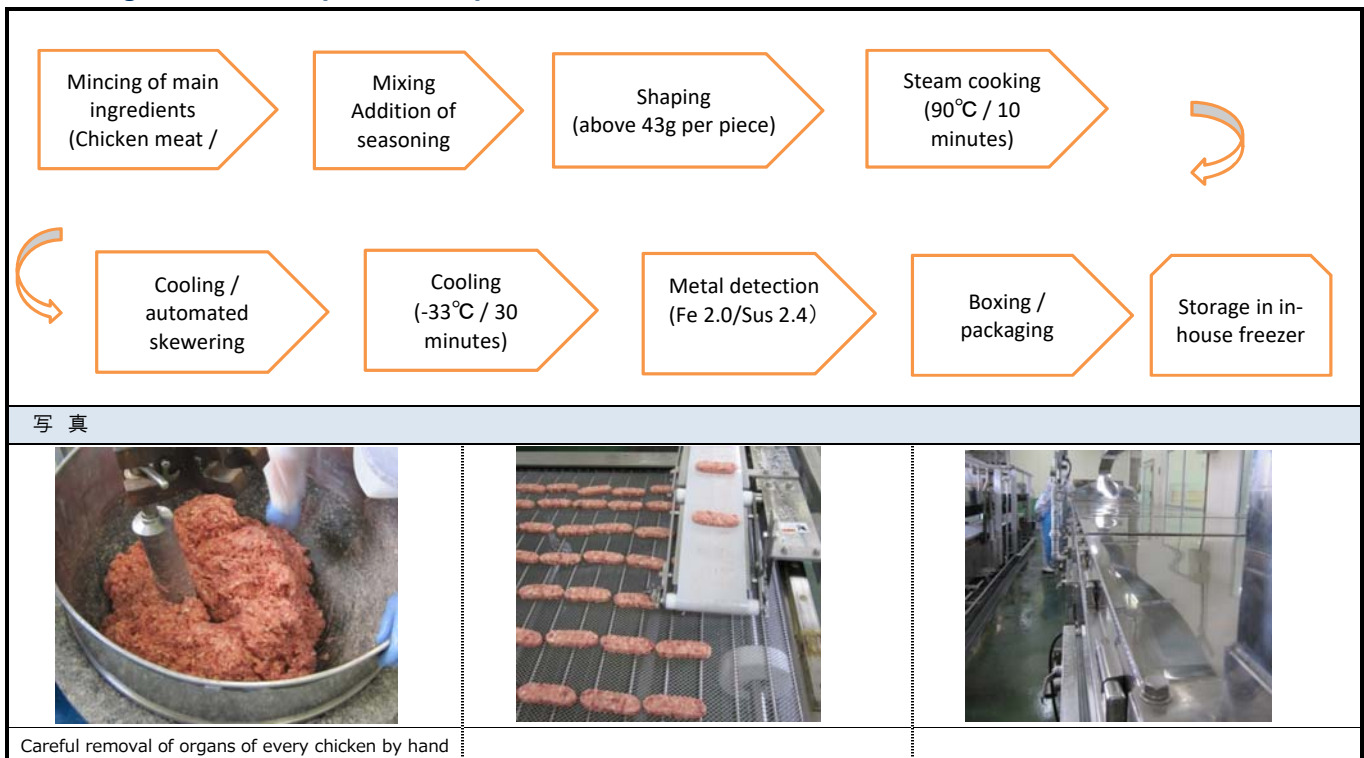
商品名	牛たん入つくね		
原材料名	鶏肉、牛タン、玉ねぎ、パン粉(小麦粉、ショートニング、イースト、食塩、ブドウ糖、イーストフード、pH調整剤、乳化剤、V.C)、でん粉、鶏卵、砂糖、食塩、香辛料、調味料(アミノ酸)、リン酸塩(Na)(原材料の一部に小麦・乳・卵・大豆・牛肉・鶏肉を含む)		
賞味期限	2018.2.2	内容量	10本入
保存方法	要冷凍(-18℃以下)		
製造者	株式会社ヤマサコウショウ 宮城県石巻市吉野町3丁目1-43		
必ず加熱してからお召し上がりください。			
 4 930588 710106			

**Allergen**  
(Specific Raw Materials)

## ■ 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



## ■ 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>Hygiene Management</b>	<b>Production Process</b>	Production control after processing harm analysis			
	<b>Employees</b>	Management using production manuals, sanitary supervision manuals etc. and stool tests 4 times per year			
	<b>Facilities and Equipments</b>	Management of the facility according to cleaning management standards and disinfection management 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			