

Information Form (export)



Product Specifications and Sales Conditions

Product Name	Boiled Kinka Conger Eel							
JAN code (13 or 18 digits)	4971591210283		Packaging	Material	PE			
Best Before	365 days frozen (20 days after defrosting)			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size			Casing	Material	Styrofoam		Pcs	6.0
Order Lead Time				Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer		MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Price valid until	-	
Certification				*depends on conditions		Local pricing		


Ingredients	Origin	Nutrition Information	per 100 gram
Conger eel	Miyagi		
Sugar, mixed glucose syrup, soy sauce, starch syrup, fermented seasoning, salt, fish sauce/seasoning (amino acid), caramel coloring vitamin B1, monascus color			
(contains traces of wheat, soybean and fish)			

Selling Point	Serving Suggestion
We use the rare Japanese conger eel caught in the port of Ishinomaki for this product. The eel is cooked together with a special sweet sauce in a bag using steam convection, which makes the flavor seep in and gives it a soft, fluffy texture.	This can be enjoyed right out of the bag but becomes even tastier when boiled in hot water. Also, when grilled, it becomes more aromatic. When using the soup to pour on rice, adjust the volume to your liking.

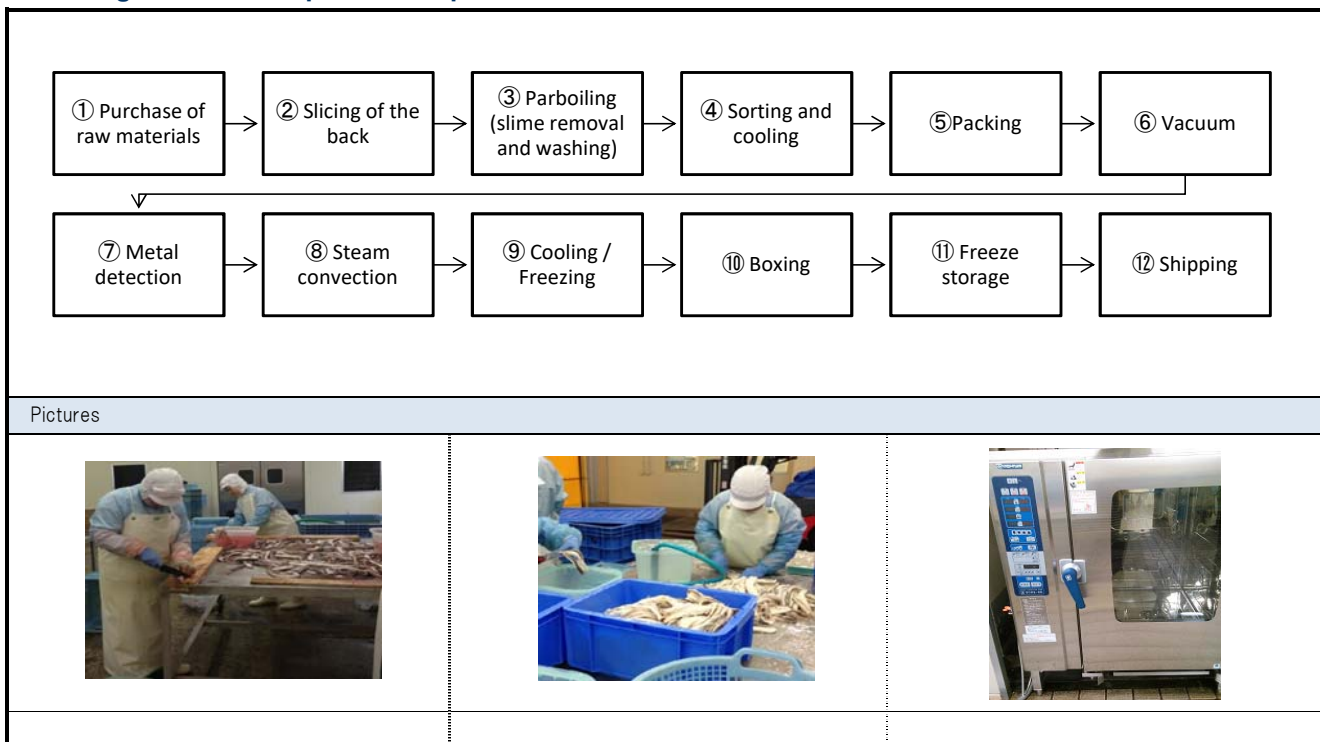
Product Pictures

	<table border="1"> <tr> <td>商品名</td> <td colspan="2">煮あなご</td> </tr> <tr> <td>原材料名</td> <td colspan="2">真穴子(宮城県産)、砂糖、砂糖混合ぶどう糖果糖液糖、しょうゆ水あめ、発酵調味料、食塩、魚醤/調味料(アミノ酸等)、カラメル色素、ビタミンB1、紅麹色素、(一部に小麦・大豆・魚介類を含む)</td> </tr> <tr> <td>内容量</td> <td colspan="2">1尾入</td> </tr> <tr> <td>賞味期限</td> <td>枠外表面記載</td> <td>保存方法 要冷蔵10℃以下</td> </tr> <tr> <td>製造者</td> <td colspan="2">魚喜久水産株式会社 宮城県石巻市松原町3番27号 フリーダイヤル 0120-30-2122</td> </tr> <tr> <td colspan="3">お召し上がり方 : そのままでも召し上がれますが、選んでいただくと、より美味しく召し上がれます。又、お好みで、オーブンレンジ等で焼き目をつけますと香ばしくなります。ご飯に煮汁をかける場合は、お好みで量を調整して下さい。</td> </tr> <tr> <td colspan="3"> </td> </tr> </table>	商品名	煮あなご		原材料名	真穴子(宮城県産)、砂糖、砂糖混合ぶどう糖果糖液糖、しょうゆ水あめ、発酵調味料、食塩、魚醤/調味料(アミノ酸等)、カラメル色素、ビタミンB1、紅麹色素、(一部に小麦・大豆・魚介類を含む)		内容量	1尾入		賞味期限	枠外表面記載	保存方法 要冷蔵10℃以下	製造者	魚喜久水産株式会社 宮城県石巻市松原町3番27号 フリーダイヤル 0120-30-2122		お召し上がり方 : そのままでも召し上がれますが、選んでいただくと、より美味しく召し上がれます。又、お好みで、オーブンレンジ等で焼き目をつけますと香ばしくなります。ご飯に煮汁をかける場合は、お好みで量を調整して下さい。					
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Allergen (Specific Raw Materials)																						
Wheat, Soybean, Fish																						

■ Company profile

Company Name	Uokiku Suisan Co., Ltd.		
Annual Sales	450 million yen (in 2016)	Numbers of Employees	20 including part-time workers
Name of Representative	CEO Yoshinori Kikuchi		
Messages to Purchasers	We believe that the smiles brought to the dinner tables of our customers through our products are deeply connected to the everyday happiness of our staff. We wish to be a company that is needed and loved by all those who are associated with it - customers, buyers, local companies and employees - and strive to produce safe and delicious products.		
Website Address	http://www.uokiku.com		
Company Address	〒 986-2134	Matsubaracho 3-27, Ishinomaki, Miyagi Prefecture	
Factory Address	〒 986-2134	Matsubaracho 3-27, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Yoshinori Kikuchi	E-mail Address	uotsuda@jeans.ocn.ne.jp
Phone Number	+81-225-24-2121	Fax Number	+81-225-24-2123

■ Selling Points of the production process



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual Inspection (foreign materials, display, product quality)			
Hygiene Management	Production Process	We have designated staff to create records of purchased raw materials, product manufacturing, the flow of operation leading up to delivery and the stock. In case there is trouble with the product quality management, we can swiftly respond and the system is also linked to the improvement of product quality itself.			
	Employees	We keep a regularly updated health management file that helps us understand the state of our employees. At the daily morning assembly, we talk about professional expertise and interpersonal matters to improve morale.			
	Facilities and Equipments	Machines, equipment, etc. are regularly checked on. With the system we have place, the maker of a machine immediately responds in case there is damage of some sort.			
Emergency Response	The Contact Points	The person in charge	Yoshinori Kikuchi	Phone number	+81-225-24-2121
	Documentation	PL insured			