Information Form (export)



■ Product Specifications and Sales Conditions

Product Name	Grilled Mochikaki							
JAN code (13 or 18 digits)	4971591212478		Packaging	Material	PE			
Best Before	90 days frozen (4 days after			Dimensions (cm)	Length	Width	Height	Volume
best before	defrosting)				10.3	16.0	2.5	80.0 g
Minimum Order Unit Size			Casing	Material	Styro	foam	Pcs	10.0
Order Lead Time			Casing	Dimensions (cm)	Length	Width	Height	Weight
Order Lead Time				Dimensions (om)	30.5	37.5	9.0	1.0 kg
Storage Temperature	Room Refrigerator Freezer		MSRP	☐ FOB ☐	CIF	Price valid until	-	
				*depends on	the conditions	Local pricing		
Certification								
Ingredients Origin		Nutrition Information per 100 gram				n		
Oyster		Miyagi						
Salt								
Selling Point			Serving Suggestion					
		By grilling the oysters, their aroma is even more enjoyable. Enjoy them as they are, as a snack or with rice.						

■ Product Pictures



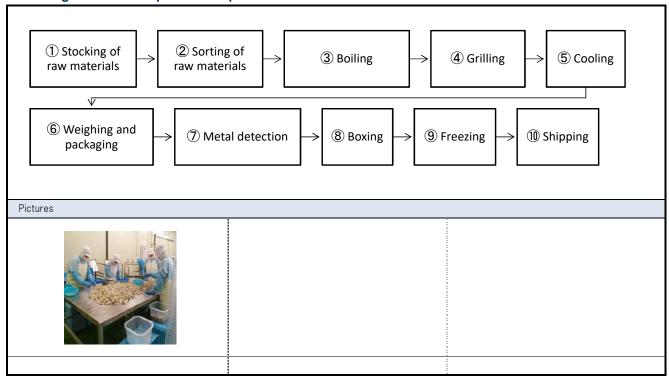


Allergen (Specific Raw Materials)

■ Company profile

Company Name	,	Uokiku Suisan Co., Ltd.					
Annual Sales		450 million y	ven (in 2016)	Numbers of Employees	20 including part-time workers		
Name of Representative		CE	O Yoshinori Kiku				
Messages to Purchasers							
Website Address			http://www.uokiku.com				
Company Address	F	986-2134	Matsubaracho 3	-27, Ishinomaki, Miyagi Prefecture			
Factory Address	IF-	986-2134	Matsubaracho 3-	-27, Ishinomaki, Miyagi Prefecture			
Name of the Person in Charge Yoshinori Kikuchi E-mail Addre		E-mail Address	uotsuda@jeans.ocn.ne.jp				
Phone Number +81-225-24-2121		-24-2121	Fax Number	+81-225-24-2123			

■ Selling Points of the production process



■ Information of Quality Assurance

Inspection of Products	✓ Yes 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					