# Information Form (export)



## Product Specifications and Sales Conditions

Product Name	Soft-Boiled Mochikaki						
JAN code (13 or 18 digits)	4971591210016	Pooleoging	Material	PE			
Best Before	90 days frozen (4 days after	Packaging	Dimensions (cm)	Length	Width	Height	Volume
	defrosting)			10.3	16.0	2.5	80 g
Minimum Order Unit Size		Material		Styrofoam		Pcs	10.0
Order Lead Time		Casing	Dimensions (cm)	Length	Width	Height	Weight
				30.5	37.5	9.0	1.0 kg
Storage Temperature	Room Refrigerator Freezer	MSRP	FOB CIF		Price valid until	-	-
		WOR	*depends on	the conditions	Local pricing		
Certification							

Ingredients	Origin	Nutrition Information	per 100 gram			
Oyster	Miyagi					
Sake, soy sauce, mixed glucose syrup,			/7			
fermented seasoning, sugar, caramel			[			
coloring, seasoning (amino acids)						
(contains traces wheat and soy bean)						
			[]			
Selling Point		Serving Suggestion				
		After defrosting, they can be enjoyed as they are. Serving				
Oysters from Miyagi prefecture cooked in a s	sov sauce based sauce	suggestions include an oyster rice bowl or an oyster snack with an				
to create soft boiled oysters with a rich flavo		alcoholic beverage.				
'	0	2				
original oyster tastiness, they were only cool	ked lightly.					

## Product Pictures



Company profile						
Company Name	Company Name Uokiku Suisan Co., Ltd.					
Annual Sales		450 million yen (in 2016)		Numbers of Employees	20 including part-time workers	
Name of Representative			chi	<b>6</b>		
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	Ŧ	986-2134	Matsubaracho 3	-27, Ishinomaki, Miyagi Prefecture		
Factory Address	₹	986-2134	Matsubaracho 3	3-27, Ishinomaki, Miyagi Prefecture		
Name of the Perso Charge	ame of the Person in Charge Yoshinori Kikuchi 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				