

FCP Format for Exhibition and Business Meeting



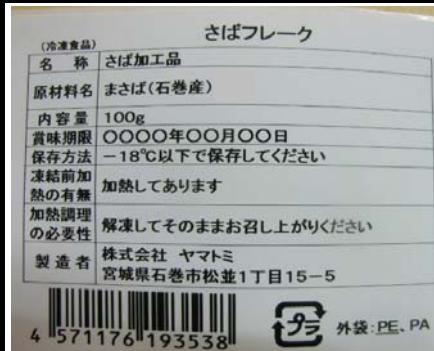
Product Specifications and Sales Conditions

| | | | | | | | |
|----------------------------|---|-----------|---|-------------------|---------|--------|--------|
| Product name | Mackerel Flake (unsalted) | | | | | | |
| JAN code (13 or 18 digits) | | Packaging | Material | PE,PA | | | |
| Best Before | 365 days in freezer | | Dimensions(cm) | Length × | Width × | Height | Volume |
| Minimum Order Unit Size | 5set (10c/s) | Casing | Material | DB | | Pcs | 20.0 |
| Order Lead Time | 1 week | | Dimensions(cm) | Length × | Width × | Height | Wight |
| 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 | ISO22000, second factory, Boiled and Baked conger eel, Baked mackerel with salt | | | | | | |
| | | | * depends on conditions | Local pricing | | | |

| Ingredients | Country of Origin | Nutritional Facts | Ingredient Amount |
|-------------|-------------------|-------------------|-------------------|
| Mackerel | Japan | Energy | 260Kcal |
| | | Moisture | 56.6g |
| | | Protein | 22.1g |
| | | Fat | 18.4g |
| | | Carbohydrate | 1.4g |
| | | Ash | 1.5g |
| | | Sodium | 64mg |
| | | Salt | 0.2g |

| Selling Point | Serving Suggestion |
|---|---|
| The flake using highly fresh mackerel from Japan. acceptable to adjust the amount of salt. acceptable without salt. | The mackerel flake is only with salt or no seasoning so you can use it in a variety of cooking. |

Product Pictures




←sample
Ingredients:
Mackerel
(domestic
production)
Volume: 500g

Allergen(Specific Raw Materials)

Products containing shrimp, crab, squid, salmon, and wheat are processed in the same factory.

■ Company profile

| | | | |
|------------------------------|--|---|--|
| Company name | Yamatomi co., Ltd. | | |
| Annual Sales | | Members of Employees | 40 |
| Name of Purchasers | Masatoshi Chiba | |  |
| Messeges to Purchasers | Corporate philosophy: - We pursue savoriness, sincerity and the harmony created by gratitude. - We offer thanks for the blessings of the earth, nurture local treasures and create ties of life. - We establish strong bonds based on mutual trust and thankfulness, and support the future of local communities. Definition of our business: Fudo (meaning both food and cultural climate in Japanese) maker that widens the circle of gratitude | | |
| Website Address | http://yamatomi-isi.com/ | | |
| Company address | 〒 986-0028 | 1-15-5 Matsunami, Ishinomaki City, Miyagi Pref. | |
| Factory Address | 〒 986-0028 | 1-15-5 Matsunami, Ishinomaki City, Miyagi Pref. | |
| Name of the Person in Charge | Naoyuki Chiba | | E - m a i l naoyuki.chiba@yamatomi-isi.com |
| T E L | +81-225-94-7770 | | F A X +81-225-94-7780 |

■ Selling Points of the production process

We use the highly fresh mackerels from Japan.
 We remove all the small bones by hand.
 This is heated with the use of a high temperature steamer.
 We serve it with the original delicious taste of the mackerels.



■ Information of Quality Assurance

| | | | | |
|------------------------|--|--|---------------|------------------------------|
| Inspection of Products | <input checked="" type="checkbox"/> 有 <input type="checkbox"/> 無 | general bacteria count, coliforms, colon bacillus, radiation dose | | |
| Hygiene Management | Production Process | Producing the products along with the specification sheet (each manufacturing process) and inspecting them by x-ray after wrapped. | | |
| | Employees | Each employee fills in the physical condition management list and receive a check. Participation in the study meeting regularly held to invite the professionals of sanitary supervision. | | |
| | Facilities and Equipment | Zoning by HACCP. The factory structure avoiding crossed of the line flow. Helping to wash and sanitize every line by installing the electrolyzed water producing equipment to produce acidic water and alkaline water. | | |
| Emergency Response | Contact Points | Person in charge | Naoyuki Chiba | Phone number +81-225-94-7770 |
| | Documentation | Record according to the company risk management. | | |