

FCP Format for Exhibition and Business Meeting






Product Specifications and Sales Conditions

Product name	Mackerel Flake						
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 * depends on conditions	Price valid until			
				Local pricing			
Certification	ISO22000, second factory, Boiled and Baked conger eel, Baked mackerel with salt						


Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount
Mackerel	Japan	Energy	231Kcal
salt	Japan	Moisture	60.5g
		Protein	21.3g
		Fat	15.6g
		Carbohydrate	1.3g
		Ash	1.3g
		Sodium	220mg
		Salt	0.6 g

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.		