FCP Format for Exhibition and Business Meeting



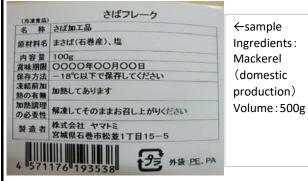
■ Product Specifications and Sales Conditions

Product name	Mackerel Flake							
JAN code (13 or 18 digits)		Mater ial PE,PA						
Best Before	365 days in freezer	i ackagiiig		Dimensions(cm)	Length X	1	1 10181 10	Volume
	303 days III II eezei			30.0	20.0	3.0	500g	
Minimum Order Unit Size	5set (10c/s)	Mater ial		DB		Pcs	20.0	
Order Lead Time		Casing	Dimensions(cm)	Length X	Width X	Height	Wight	
	1 week			60.0	30.0	17.0	10.0	
Storage Temperature	Room Refrigerator Freezer	MSRP	FOB CIF * depends on conditions		Price valid until			
		WON			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 Suggetion			
The flake using highly fresh mackerel from Ja	apan.	The mackerel flake is only with salt or no seasoning so you can			
acceptable to adjust the amount of salt.		use it in a variety of cooking.			
acceptable without salt.					

■Product Pictures





Allergen(Specific Raw Materials)

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

Company profile

Company nam	e	Yamatomi co., Ltd.						
Annual Sale	s			Members of Employees	40			
Name o Purchasers	of		Masatoshi Chiba	10 d ===				
Messeges t Purchasers	0	- We offer thanks for the blessir - We establish strong bonds bas communities. Definition of our business:	and the harmony created by gratitudings of the earth, nurture local treasuresed on mutual trust and thankfulness, buttural climate in Japanese) maker th					
Website Addres	s	<u>h</u>	ttp://yamatomi-isi.com	Y				
Company address	₹	986-0028	1-15-5 Matsur	nami, Ishinomaki City, Miyagi Pref.				
Factory Address	₹	986-0028	1-15-5 Matsur	nami, Ishinomaki City, Miyagi Pref.				
Name of the Perso in Charg		Naoyuk	ki Chiba	E-mail	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	☑有 □無	general bacteria count, coliforms, colon bacillus, radiation dose					
Hygiene Management	Durahuatian Durana	Producing the products along with the specification sheet (each manufacturing					
	Production Process	process) and inspecting them by x-ray after wrapped.					
		Each employee fills in the physical condition management list and recieve a check.					
	Employees	Participation in the study meeting reguraly held to invite the professtionals of sanitary					
		supervision.					
		Zoning by HACCP. The factory structure avoiding crossed of the line flow.					
	Facilities and Equipment	Helping to wash and sanitize every line by installing the electrolyzed water producing					
	Ечиртет	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.					