

FCP Format for Exhibition and Business Meeting




■ Product Specifications and Sales Conditions

Product Name	Frozen scallop with full shell							
JAN code (13 or 18 digits)		Packaging	Material	Plastic bag PE				
Best Before	1years		Dimensions (cm)	Length	Width	Height	Volume	
Minimum Order Unit Size	1case	Casing	Material	Cardboard PAPER		Pcs	50.0	
Order Lead Time	10th		Dimensions (cm)	Length	Width	Height	Weight	
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer Save below -18 degrees	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions	Price valid until				
Certification	Scheduled acquisition of FDA HACCP certification							

Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount	Nutritional Facts	Ingredient Amount
Scallop	MIYAGI	Calories	72kcal		
		Protein	13.5g		
		Fat	0.9g		
		Carbohydrate	1.5g		
		Salt equivalent	0.8g		
Selling Point			Serving Suggestion		
The scalloped in the morning was quickly frozen in the tunnel freezer in the day. All sizes are 12 cm or more.			After thawing you can enjoy it with sashimi, you can use it for barbeque etc.		

■ Product Pictures



Product name	Frozen scallop with full shell
Place of origin	Miyagi prefecture
Net weight	50pcs/12kg
Expiration date	Jan 13, 2019
Preservation method	Save at -18 degrees or less
Processor	Yamanaka Inc. 1-38, Saiwai-cho, Ishinomaki-shi, Miyagi, 9862122, JAPAN
After thawing please save at less than 10 degrees Also, please eat early after thawing	

Allergen
(Specific Raw Materials)

No allergen / No specific ingredients

■ Company profile

Company Name	Yamanaka Inc.		
Annual Sales	12 billion yen 2016	Numbers of Employees	44 people
Name of Representative	Shinji Takada		
Messages to Purchasers	Since its establishment in 2008, it mainly purchases marine products such as scallops and oysters. It is all produced locally. We produce perishable goods and processed goods. Since 2009, we have been actively exporting to East Asia and Southeast Asia. We plan to acquire FDA US HACCP certification in March 2018, we plan to export to the United States in 2018.		
Website Address	http://www.yamanaka.co		
Company Address	1-38,saiwai-cho,Ishinomaki-shi,Miyagi,9862122,JAPAN		
Factory Address	1-38,saiwai-cho,Ishinomaki-shi,Miyagi,9862122,JAPAN		
Name of the Person in Charge	Hiroyoshi Yoshida	E-mail Address	info@yamanaka.co
Phone Number	+81-225-24-3373	Fax Number	+81-225-24-4373

■ Selling Points of the production process

<p>① raw material factory loading ② washing ③ peeling treatment (auto scheeler) ④ rapid freezing (tunnel freezer) ⑤ glazing ⑥ packing (deep drawing vacuum wrapping machine)</p>

Pictures

		
Full automatic scallop manufacturing machine	Tunnel freezer	Deep drawing vacuum packaging machine

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Regular product self-inspection is underway			
Hygiene Management	Production Process	According to hygienic standard work procedure (Yamanaka HACCP manual)			
	Employees	It complies with SSOP 8 requirement which is FDA HACCP standard			
	Facilities and Equipment	It complies with SSOP 8 requirement which is FDA HACCP standard			
Emergency Response	Contact Points	Person in charge	Tsuyoshi Usami	Phone number	+81-225-24-3373
	Documentation	According to Yamanaka HACCP Manual Sanitary Standard Work Procedure, Daily Hygiene Management Record			