FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Fiduuti Speti	rications and Sales Condition	3119					
Product Name	Frozen scallop meat						
JAN code (13 or 18 digits)		Material Packaging		Plastic bag PE			
Best Before			Dimensions (cm)	Length	Width	Height	Volume
	2years			290.0	210.0	40.0	1kg
Minimum Order Unit Size	1case		Material	Cardboard PAPER		Pcs	10.0
Ouden Lead Time	10th	Casing	Dimensions (cm)	Length	Width	Height	Weight
Order Lead Time	1001			669.0	471.0	144.0	10kg
	Refrigerator Freezer		FOE CIF * depends on conditions		Price valid		
Storage Temperature	temperature Save below -18 degrees	MSRP			until		
	Save below -16 degrees	IVIONE			Local pricing		
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				
We processed scallops from the second year to grew up on mineral abundant Sanriku coast and tunnel freezers.	After thawing, please eat sashimi. It can be used as a ingredient of various dishes. Also for use as a gift.				

■ Product Pictures



Product name	Frozen scallop meat		
Place of origin	Miyagi prefecture		
Net weight	1kg		
Expiration date	Jan 18,2020		
Preservation method	Save at ·18 degrees or less		
Processor	Yamanaka Inc. 1·38,Saiwai·cho,Ishinomaki·shi, Miyagi,9862122,JAPAN		
After thawing please s Also, please eat early a	ave at less than 10 degrees		

Allergen (Specific Raw Materials)

No allergen / No specific ingredients

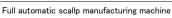
■ Company profile

Company Name)	Yamanaka Inc.					
Annual Sales		12 billion	yen 2016	Numbers of Employees	44 people		
Name of Representative	e Shinji Takada						
Messages to Purchasers		marine products s produced locally.V processed goods.S exporting to East acquire FDA US H	such as scallops and oysters. It is all We produce perishable goods and Since 2009, we have been actively Asia and Southeast Asia. We plan to HACCP certification in March 2018, we the United States in 2018.				
Website Addres	Website Address http://www.yamanaka.co		2				
Company Address	-		1-38,saiwai-cho,	o,Ishinomaki-shi,Miyagi,9862122,JAPAN			
Factory Address	₹	,	1-38,saiwai-cho,	no,Ishinomaki-shi,Miyagi,9862122,JAPAN			
Name of the Perso Charge	Hirovochi Vochida F-mail Address			info@vamanaka.co			
Phone Number +81-225-24-3373 Fax Number		Fax Number	+81-225-24-4373				

■ Selling Points of the production process

- 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)

Pictures





Tunnel freezer



Deep drawing vacuum packaging machine

■ Information of Quality Assurance

Inspection of Products		Regular product self-inspection is underway					
Hygiene Management	Prodction 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					