FCP Format for Exhibition and Business Meeting

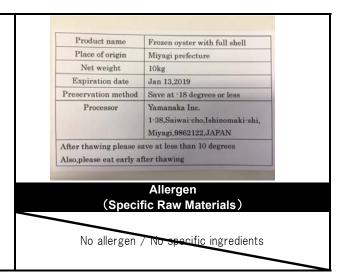


Product Specifications and Sales Conditions Frozen oyster with full shell Product Name JAN code (13 or 18 Plastic bag PE Material digits) Packaging Width Length Height Volume Best Before 1years Dimensions (cm) 290.0 210.0 40.0 10.0 1case Cardboard PAPER Minimum Order Unit Size Material Pcs Casing Width Weight Length Height 10th Order Lead Time Dimensions (cm) 669.0 471.0 144.0 10kg Room Room <u>Removed</u> _____ temperature Save below -18 degrees 🗌 Refrigerator 🔽 Freezer Price valid until Storage Temperature **MSRP** Local pricing * depends on conditions Certification Scheduled acquisition of FDA HACCP certification

Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount	Nutritional Facts	Ingredient Amount
Scallop	MIYAGI	Calories	60kcal		
		Protein	6.6g		
		Fat	1.4g		
		Carbohydrate	4.7g		
		Salt equivalent	1.3g		
Selling Point	Serving Suggestion				
Quick freezing high-quality oysters from spring is SS size 50 - 80 g S size 81 - 100 g M size 10 150 g		After thawing you ca	n enjoy it wi	th sashimi,	

Product Pictures





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		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,	ho,Ishinomaki-shi,Miyagi,9862122,JAPAN			
Factory Address	Ŧ		1-38,saiwai-cho,	saiwai-cho,Ishinomaki-shi,Miyagi,9862122,JAPAN			
Name of the Person in Charge		Hiroyoshi Yoshida		E-mail Address	<u>info@vamanaka.co</u>		
Phone Number		+81-225-24-3373		Fax Number	+81-225-24-4373		

Selling Points of the production process

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



Information of Quality Assurance

Inspection of Products	√ Yes ∐ No	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					