

# FCP Format for Exhibition and Business Meeting




## Product Specifications and Sales Conditions

Product Name	Frozen oyster 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		
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 <b>Save below -18 degrees</b>	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Price valid until				
			* depends on conditions			Local pricing		
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 to summer. The size is SS size 50 - 80 g S size 81 - 100 g M size 10 - 130 g L size 131 - 150 g		After thawing you can enjoy it with sashimi,			

## Product Pictures

	<table border="1"> <tr><td>Product name</td><td>Frozen oyster with full shell</td></tr> <tr><td>Place of origin</td><td>Miyagi prefecture</td></tr> <tr><td>Net weight</td><td>10kg</td></tr> <tr><td>Expiration date</td><td>Jan 13, 2019</td></tr> <tr><td>Preservation method</td><td>Save at -18 degrees or less</td></tr> <tr><td>Processor</td><td>Yamanaka Inc. 1-38,Saiwai-cho,Ishinomaki-shi, Miyagi,9862122,JAPAN</td></tr> <tr><td colspan="2">After thawing please save at less than 10 degrees Also, please eat early after thawing</td></tr> </table>	Product name	Frozen oyster with full shell	Place of origin	Miyagi prefecture	Net weight	10kg	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	
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	<p style="text-align: center;"><b>Allergen</b> <b>(Specific Raw Materials)</b></p> <p>No allergen / No specific ingredients</p>														

## ■ Company profile

<b>Company Name</b>	<b>Yamanaka Inc.</b>		
<b>Annual Sales</b>	12 billion yen 2016	<b>Numbers of Employees</b>	44 people
<b>Name of Representative</b>	<b>Shinji Takada</b>		
<b>Messages to Purchasers</b>	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.		
<b>Website Address</b>	<a href="http://www.yamanaka.co">http://www.yamanaka.co</a>		
<b>Company Address</b>		1-38,saiwai-cho,Ishinomaki-shi,Miyagi,9862122,JAPAN	
<b>Factory Address</b>		1-38,saiwai-cho,Ishinomaki-shi,Miyagi,9862122,JAPAN	
<b>Name of the Person in Charge</b>	Hiroyoshi Yoshida	<b>E-mail Address</b>	<a href="mailto:info@yamanaka.co">info@yamanaka.co</a>
<b>Phone Number</b>	+81-225-24-3373	<b>Fax Number</b>	+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>
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### Pictures

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

## ■ Information of Quality Assurance

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