

# FCP Format for Exhibition and Business Meeting



## Product Specifications and Sales Conditions

Product Name	Mirin-Dried Mackerel							
JAN code (13 or 18 digits)	4571239900196		Packaging	Material	PE,PA			
Best Before	180 days			Dimensions (cm)	Length (cm) × Width (cm) × Height (cm)	Inner Capacity		
Minimum Order Unit Size	1		Casing	Material	DB		Volume	25
Order Lead Time	7 days			Dimensions (cm)	Length (cm) × Width (cm) × Height (cm)	Weight		
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer ( -18°C ~ -20°C )		MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions		Price valid until		
				Local pricing				
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Mackerel	Norway	Energy	348Kcal/100g
Koikuchi soy sauce (authentic brew)	Japan	Moisture content	50.1 g /100g
Fermented liquid preparation	Japan	Protein	18.7 g /100g
Sugar	Japan	Fat	28.5 g /100g
White roasted sesame seeds	Japan	Carbohydrate	0.2 g /100g
		Ash content	2.5 g /100g
Selling Point		Serving Suggestion	
The raw material is caught in Norway which is the world's largest exporter of mackerel, and it has good fat riding. I go to Norway, import only the highest quality mackerel and process it. Immersed in its own "Mirin", thoroughly manage time and temperature and dried it up. The best item.		Cook on a light flame. too strong a flame may burn the marinated fish.	

## Product Pictures

	<p style="text-align: center;"><b>Allergen</b> (Specific Raw Materials)</p> <p style="text-align: center;">Mackerel, Sesame (a part of the ingredients includes wheat and soybeans)</p>

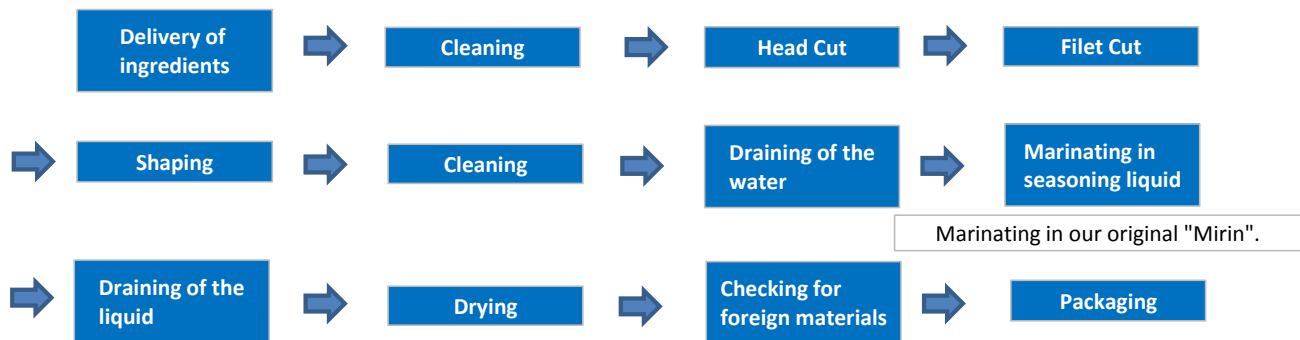
## ■ Company profile

Company Name		<b>Koike Industries Inc.</b>		
Annual Sales		1,8 billion Yen (2013)	Numbers of Employees	19 (as of February 2015)
Name of Representative		<b>Ikuyo Koike, CEO</b>		
Messages to Purchasers		At our company, we import directly from several locations all over the world. When it comes to macherel, the president himself gets involved on site to inspect the product and ensure the purchase's high quality. As people are very concerned about food safety nowadays, we are committed to our products, starting with the raw ingredients up to the final product, striving to deliver a safe and pleasant experience to our customers.		
Website Address		N.A.		
Company Address	〒	986-0022	Sakanamachi 3-4-22, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	986-0022	Sakanamachi 3-4-22, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge		Ikuyo Koike	E-mail Address	<a href="mailto:ikuyo.koike@koikeindustries.co.jp">ikuyo.koike@koikeindustries.co.jp</a>
Phone Number		+81-225-94-9434	Fax Number	+81-225-94-9435



## ■ Selling Points of the production process

We use raw fresh ingredients from Norway, we keep in mind safety, we are carefully processing.



### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Number of general bacteria: 10 <sup>6</sup> , coliform bacteria: negative		
Hygiene Management	Production Process	Product temperature management, additive check (order and amount), drying and temperature check		
	Employees	Employee health management, no accessories in the factory, no manicure or perfume		
	Facilities and Equipment	Factory-temperature management, freezer-temperature management, refrigerator-temperature management		
Emergency Response	The Contact Points	The person in charge	Abe	Phone number +81-225-94-9434
	Documentation	Emergency procedure: Customer → confirm situation and collect product → head of factory (Abe) → CEO → investigation of causes → recurrence prevention measure → response. Raw material and product-lot management (daily production report, etc.), PL insured		