

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Salt-malt-marinated Mackerel							
JAN code (13 or 18 digits)	4571239900202		Packaging	Material	PE,PA			
Best Before	180 days after production			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1c/s		Casing	Material	DB		Pcs	25.0
Order Lead Time	7 days			Dimensions (cm)	Length x	Width	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer		MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Price valid until		
				* depends on conditions		Local pricing		
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Mackerel	Norway	Energy	348Kcal/100g
Malted Rice(Rice)	Japan	Moisture content	50.1 g/100g
Salt	Japan	Protein	18.7 g/100g
Alcohol	Japan	Fat	28.5 g/100g
Polysaccharide thickener	Japan	Carbohydrate	0.2 g/100g
		Ash content	2.5 g/100g

Selling Point	Serving Suggestion
<p>The raw material is caught in Norway which is the world's largest exporter of mackerel, and it has good fat riding.</p> <p>I go to Norway, import only the highest quality mackerel and process it.</p> <p>Immersed in its own "Salt-malt", thoroughly manage time and temperature and aged it up.</p> <p>The best item.</p>	<p>Cook on a light flame.</p> <p>too strong a flame may burn the marinated fish.</p>

Product Pictures

	<p>Allergen (Specific Raw Materials)</p>
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Company profile




Company Name		Koike Industries Inc.		
Annual Sales	1,8 billion Yen (2013)	Numbers of Employees	19 (as of December 2017)	
Name of Representative	Ikuyo Koike, CEO			
Messages to Purchasers	At our company, we import directly from several locations all over the world. When it comes to mackerel, 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	ikuyo.koike@koikeindustries.co.jp
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.

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    graph LR
      A[Delivery of ingredients] --> B[Cleaning]
      B --> C[Head Cut]
      C --> D[Filet Cut]
      D --> E[Shaping]
      E --> F[Cleaning]
      F --> G[Draining of the water]
      G --> H[Marinating in seasoning liquid]
      H --- I[Marinating in our original salt-malt.]
      I --> J[Aging]
      J --> K[Checking for foreign materials (visual)]
      K --> L[Packaging]
      L --> M[Packing]
  
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Pictures			
			

Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Number of general bacteria: 10 ⁶ , 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			