

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Freshly Processed "KINKA" Mackerel Marinated in Vinegar							
JAN code (13 or 18 digits)	4571239900066		Packaging	Material	PE,PA			
Best Before	180 days after production			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1		Casing	Material	DB		Pcs	20.0
Order Lead Time	7 days			Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	[Redacted]		MSRP	[Redacted]		Price valid until	Mar-2017	
						Local pricing	1p 300YEN	
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Mackerel	Japan	Energy	348Kcal/100g
Vinegar	Japan	Moisture content	50.1 g /100g
Salt	Japan	Protein	18.7 g /100g
Kelp	Japan	Fat	28.5 g /100g
		Carbohydrate	0.2 g /100g
		Ash content	2.5 g /100g

Selling Point	Serving Suggestion
"Kinka Mackerels", caught at a prominent fishing ground off the coast of Kinkasan, are processed freshly after being landed. It is a single frozen product, with our very own flavoring vinegar applied before the product is frozen. As we select only large-sized mackerels, they remain in their prime, guaranteeing the highest quality and a	Enjoy after defrosting in sashimi, sushi or a seafood rice bowl. It goes well with wasabi-added soy sauce.

Product Pictures



Allergen (Specific Raw Materials)

Mackerel, Wheat

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[Brought to the factory, raw] --> B[Cleaning]
      B --> C[Head Cut]
      C --> D[Filet Cut]
      D --> E[Shaping]
      E --> F[Cleaning Draining of the]
      F --> G[Repeated salting]
      G --> H[Cleaning Draining of the]
      H --> I[Marinating in seasoning vinegar]
      I --> J[Vinegar draining]
      J --> K[Removal of small bones]
      K --> L[Peeling off the thin skin]
      L --> M[Checking for foreign materials (visual)]
      M --> N[Packaging freezing]
      N --> O[Packaging]
  
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Marinating in our original seasoning vinegar.

Pictures		
		

Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Number of general bacteria: 10 ⁶ , coliform bacteria: negative		
Hygiene Management	Production Process	Product temperature management, additive check (in order and amount), drying and temperature check		
	Employees	Employee health management, no accessories in the factory, no manicure or perfume		
	Facilities and Equipments	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) → president → investigation of causes → recurrence prevention measure → response. Raw material and product lot management (production schedule etc.), PL insured		