

# FCP Format for Exhibition and Business Meeting



## Product Specifications and Sales Conditions

Product Name	Freshly Processed Norwegian Mackerel Marinated in Vinegar							
JAN code (13 or 18 digits)	4571239900097		Packaging	Material	PE,PA			
Best Before	180 days after production			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1		Casing	Material	Cardboard		Pcs	12.0
Order Lead Time	7 days			Dimensions (cm)	Length	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		
Certification				* depends on conditions		Local pricing		

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Mackerel	Norway	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
<p>In Norway—one of the biggest mackerel exporting countries—under direct instructions from our president, the large mackerels are freshly processed after being landed. It is a single frozen product, with our very own flavoring vinegar applied before the fish is frozen. As we select only large-sized mackerels, the taste is rich with right amount of fat, while on-site processing in Norway guarantees the highest quality.</p>	<p>Enjoy after defrosting in sashimi, sushi or a seafood rice bowl. It goes well with wasabi-added soy sauce.</p>

## Product Pictures

	<b>Allergen (Specific Raw Materials)</b>
	Mackerel, Wheat

## ■ Company profile

Company Name		<b>Koike Industries Inc.</b>		
Annual Sales		1,8 billion Yen (2013)	Numbers of Employees	19 (as of December 2017)
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 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	<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.

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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"/> 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			