FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

TITUUUGE OPEGII	TCALTONS AND SAIDS CONDITITION	10						
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	
Boot Bololo	production			37.0	15.0	2.5	1.0	
Minimum Order Unit Size	1		Material	Card	ooard	Pcs	12.0	
Order Lead Time	7 days	Casing	Dimensions (cm)	Length	Width	Height	Weight	
	7 days			35.0	19.5	14.0	aprx.2.3	
Storage Temperature	□ Refrigerator 🗸 Freezer	MSRP	☐ FOB☐ CIF		Price valid			
	temperature temperature				until			
		WOR	*depends on conditions		Local pricing			
Certification								

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	<u> </u>	Serving Suggestion			
In Norway—one of the biggest mackerel of direct instructions from our president, the					
processed after being landed. It is a singl	e frozen product, with our	Enjoy after defrosting in sashimi, sushi or a seafood rice bowl. I			
very own flavoring vinegar applied before	the fish is frozen. As we	goes well with wasabi-added soy sauce.			
select only large-sized mackerels, the tas	te is rich with right amount	goes well with wasabi-added soy saute.			
of fat, while on-site processing in Norway	guarantees the highest				
quality.					

■ Product Pictures



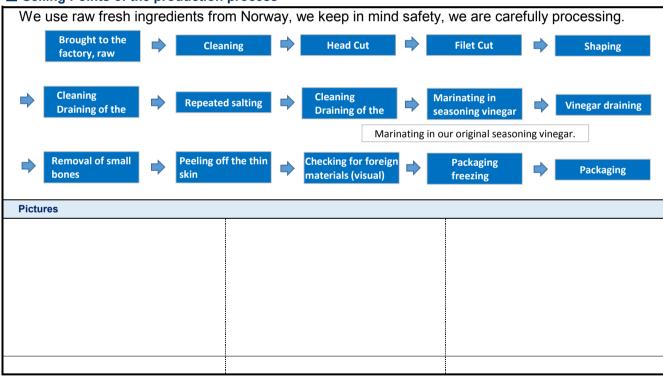
Allergen (Specific Raw Materials)

Mackerel, Wheat

■ Company profile

Company Name	•	Koike Industries Inc.					
Annual Sales	Sales 1,8 billion Yen (2013) Numbers of Employees			19 (as of December 2017)			
Name of Representative		Ikuyo Koike, CEO			4		
Messages to Purchasers		world. When it comes to on site to inspect the pro- people are very concerr committed to our product	oort directly from several o mackerel, the president oduct and ensure the pur ned about food safety now cts, starting with the raw i deliver a safe and pleasa				
Website Address			N/A				
Company Address	Ŧ	986-0022	Sakanamachi 3-4-22	2, Ishinomaki, Miyagi Prefecture			
Factory Address	H	986-0022	Sakanamachi 3-4-22	2, Ishinomaki, Miyagi Prefecture			
Name of the Person Charge	IKIIVO KOIKE F-mail Address		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



■ Information of Quality Assurance

Inspection of Products	✓ Yes 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					