FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Product Name	Salted Mackerel Fillet							
JAN code (13 or 18 digits)	4571239900103	Packaging	Material					
Best Before	180 days after production	. werraging	Dimensions (cm)	Length	Width	Height	Volume 45pcs	
Minimum Order Unit Size	2		Material	Material Card		Pcs	5kg	
Order Lead Time	7 days	Casing	Dimensions (cm)	Length 51.0	Width 30.5	Height 9.0	Weight aprx.5.0	
Storage Temperature	Room Refrigerator Freezer	MSRP	FOB CIF		Price valid until			
		* depends on co		n conditions	Local pricing			
Certification	ISO22000							
	FSSC22000							

Ingredients	Country of Origin	Nutrition Information	per 100 gram		
Mackerel	Iceland	Energy	348Kcal/100g		
Salt	Japan	Moisture content	50.1 g /100g		
		Protein	18.7 g /100g		
		Fat	28.5 g /100g		
		Carbohydrate	0.2 g /100g		
		Ash content	2.5 g /100g		
Selling Point		Serving Suggestion			
The reason we chose mackerels from Iceland as	the main ingredient				
for this product is that the fish are caught very	close to the port,	Since the mackeral is already salted fay it on a grill or in a nan			
eliminating unnecessary transport time and pres	serving the catch's	Since the mackerel is already salted, fry it on a grill or in a pan over a low or medium flame after defrosting. Enjoy the original, natural taste of mackerel, brought out by simple seasoning with plain salt.			
freshness exceptionally well. We have the mack	erels frozen right				
after they are landed. After the mackerels are in	nported, they are				
marinated with our original salt water. To ensur					

■ Product Pictures



possible, storing time and temperature are monitored meticulously.

Ingredients: Mackerel, Salt

Allergen (Specific Raw Materials)

Mackerel

■ 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	Ineonie are very concerned about tood safety nowad:		himself gets involved chase's high quality. As vadays, we are ngredients up to the				
Website Address		N/A					
Company Address	T	986-0022	Sakanamachi 3-4-22	2, Ishinomaki, Miyagi Prefecture			
Factory Address	T	986-0022	Sakanamachi 3-4-22	2, Ishinomaki, Miyagi Prefecture			
Name of the Person Charge	IKUVO KOIKE F-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						
	Production Process	Product temperature management, additive check (order and amount), drying and temperature check						
Hygiene Management	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						