

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Gingered Cod Roe						
JAN code (13 or 18 digits)		Packaging	Material	Polystyrene foam(PS)			
Best Before	18months		Dimensions (cm)	Length ×	Width ×	Height	Volume
Minimum Order Unit Size	1case	Casing	Material	DB		Pcs	5.0
Order Lead Time	14days		Dimensions (cm)	Length ×	Width ×	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer (Below -18°C)	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Price valid until			
			* depends on conditions	Local pricing			
Certification	HACCP						


Ingredients	Country of Origin	Nutrition Information	per 100 gram
Ovary of Pacific cod	Iceland or U.S.		
Kelp	Japan		
Sugar, soy sauce, powdered syrup, brown sugar, fermented seasoning			
High-fructose corn syrup, protein hydrolysate, starch			
rice vinegar, hydrogenated starch hydrolysate, salt, bonito extract			
Yeast extract, saccharified reduced starch			

Selling Point	Serving Suggestion
As the roe of the Pacific cod does not break down easily even when heated, it is a product that is easy to consume. It unravels in the mouth, and the umami spreads outward as it is chewed. The texture of the kelp also adds an accent to the flavor.	An ideal accompaniment to rice. There are also customers who serve it as a snack with tea. As the product is already cooked, it is also delicious when added to lunch boxes.

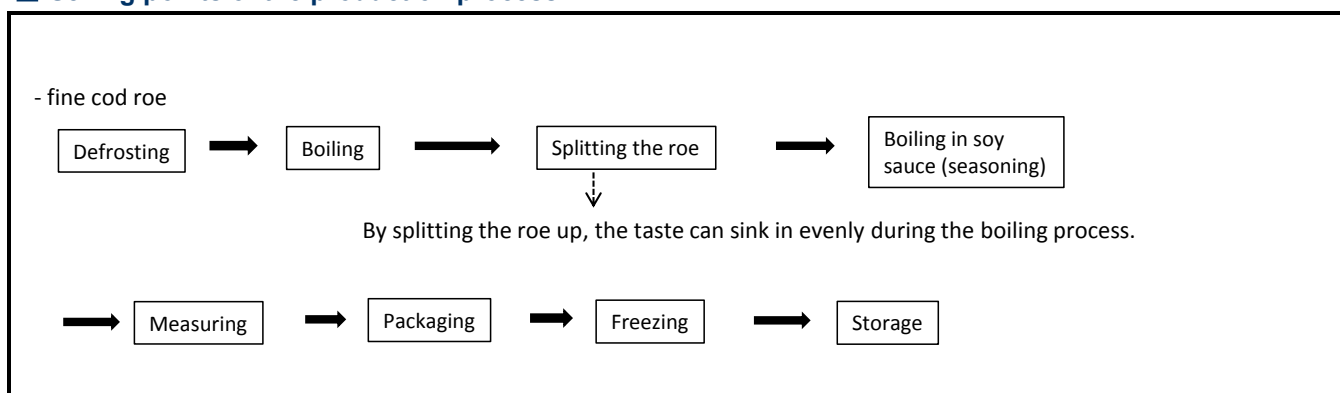
Product Picture

	Allergen (Specific Raw Materials) Wheat

■ Company profile

Company Name		Maruichi Takahashi Inc.	
Annual Sales	315 million yen (2016)	Number of employees	40
Name of Representative	Ichiro Takahashi		
Messages to Purchasers	We give priority to not only deliciousness, but also to delivering reliable and safe products to our customers. This past May, we re-acquired HACCP certification (originally attained before the earthquake and tsunami) to further boost our company efforts towards the safety and reliability of our food products.		
Website Address	N/A		
Company Address	〒986-0132	Futagominamishimo 131-1, Kofunakoshi, Ishinomaki, Miyagi	
Factory Address	〒986-0132	Futagominamishimo 131-1, Kofunakoshi, Ishinomaki, Miyagi	
Name of the Person in Charge	Ichiro Takahashi	E-mail Address	maruichi@f2.dion.ne.jp
TEL	+81-225-25-6781	F A X	+81-225-25-6770

■ Selling points of the production process



Pictures



Boiling cod roe



Metal detector / weight checker guarantees the quality.



Exterior

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria tests (coliforms / general), metal detection, weight check			
Hygiene Management	Production Process	Harm analysis for every manufacturing process, setting of management standards			
	Employees	Health check when coming in, regular physical checkups and stool tests			
	Facilities and Equipments	Facility installation cleanliness check			
Emergency Response	The Contact Points	The person in charge	Ken Takahashi	Phone number	+81-225-25-6781
	Documentation	Complaint handling flow chart			