

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions


Product Name		Baked Spicy Pollack Roe (Karashimentaiako)							
JAN code (13 or 18 digits)		4990384801248		Packaging	Material	PE・PA			
Best Before		18months			Dimensions (cm)	Length ×	Width ×	Height	Volume
						22.0	12.0	2.0	80g
Minimum Order Unit Size		1case		Casing	Material	DB		Pcs	10P×10
Order Lead Time		14days			Dimensions (cm)	Length ×	Width ×	Height	Weight
						17.8	44.0	37.5	8.5
Storage Temperature		<div><div><div><input type="checkbox"/> Room temperature</div><div><input type="checkbox"/> Refrigerator</div><div><input checked="" type="checkbox"/> Freezer</div></div><div><div>Below</div><div>-18℃</div></div></div>		MSRP	<div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div>		Price valid until		
		* depends on conditions			Local pricing				
Certification		HACCP							

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Pollack cod roe	U.S. or Russia		
Salt,Red pepper,Dextrin,Protein hydrolysate			
Seasoning(Amino acid etc.)			
Antioxidant(V.C)			
sweetener(Licorice)			
food color formers(Sodium nitrite)			
Selling Point		Serving Suggestion	
Karashimentaiako is one of the noted product in Ishinomaki.We are committed to seasoning for everyone.Our skilled craftsmen have been planning sorting, quality is stable.		Karashimentaiako is fits in rice,cheese and some dairy products.So, you can use in a variety of cooking.	

Product Picture

	
	Allergen (Specific Raw Materials)

■ 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	FAX	+81-225-25-6770




■ Selling points of the production process

- fine cod roe

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graph LR
    A[Defrosting] --> B[Boiling]
    B --> C[Splitting the roe]
    C --> D[Boiling in soy sauce (seasoning)]
    C --> E[By splitting the roe up, the taste can sink in evenly during the boiling process.]
    E --> F[Measuring]
    F --> G[Packaging]
    G --> H[Freezing]
    H --> I[Storage]
  
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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			