

Product Specifications and Sales Conditions

Product Name	Baked Pollack Roe (Tarako)						
JAN code (13 or 18 digits)	4990384801255	Packaging	Material	PE · PA			
Best Before		Dimensions (cm)	Length 🗙	Width X	Height	Volume	
Dest Derore			Dimensions (GIII)	22.0	12.0	2.0	80g
Minimum Order Unit Size	1case	Casing	Material	DB		Pcs	10P×10
Order Lead Time		Udsing	Dimensions (cm)	Length 🗙	Width 🗙	Height	Weight
Order Leau Time	14days			17.8	44.0	37.5	7.5
Storage Temperature	Room 🔽 Refrigerator 🔽 Freezer	MSRP	☐ FOB		Price valid until		
	Below -18°C	WON	* depends c	on conditions	Local pricing		
Certification	НАССР						

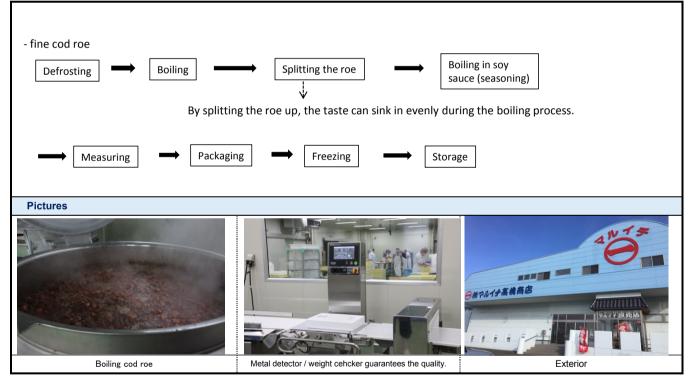
Ingredients	Country of Origin	Nutrition Information	per 100 gram		
Pollack cod roe	U.S. or Russia				
Salt					
Seasoning(Amino acid etc.)					
sweetener(Licorice)					
Antioxidant(V.C)					
food color formers(Sodium nitrite)					
Selling Point		Serving Suggestion			
Tarako is one of the noted product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

Product Picture



Company profile							
Company Name)	Maruichi Takahashi Inc.					
Annual Sales		315 million	315 million yen (2016)		40		
Name of Representative	1	Ichiro Takahashi					
Messages to Purchasers	Contituation (originally attained before the						
Website Address			N/A				
Company Address	Ŧ	986-0132	Futagominamis	himo 131-1, Kofunakoshi, Ishinomaki, Miyagi			
Factory Address	Ŧ	986-0132	Futagominamis	himo 131-1, Kofunakoshi, Ishinomaki, Miyagi			
Name of the Perso Charge	lame of the Person in Charge Ichiro Takahashi E-mail Address		E-mail Address	maruichi@f2.dion.ne.jp			
TEL	TEL +81-225-25-6781 FAX		+81-225-25-6770				

Selling points of the production process



Information of Quality Assurance

Inspection of Products	🖌 Yes 🗌 No	Bacteria tests (coliforms / general), metal detection, weight check					
Hygiene Management	Production Process	Harm analysis for every manufacturing process, setting of managament 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					