

Product Specifications and Sales Conditions

Product Name	Pollack Roe (Tarako) [premium-grade]						
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	10days		Dimensions (cm)	Length ×	Width ×	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer Below -18℃	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions	Price valid until			
Certification	HACCP						
				Local pricing			

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Pollack cod roe	U.S. or Russia		
Salt			
Seasoning(Amino acid etc.)			
Sweetener(Licence)			
Antioxidant(V.C)			
Food coloring(Red102, Yellow5)			
Food color formers(food color formers)			
Selling Point	Serving Suggestion		
Tarako 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.	Tarako is fits in rice, cheese and some dairy products. So, you can use in a variety of cooking.		


Product Picture



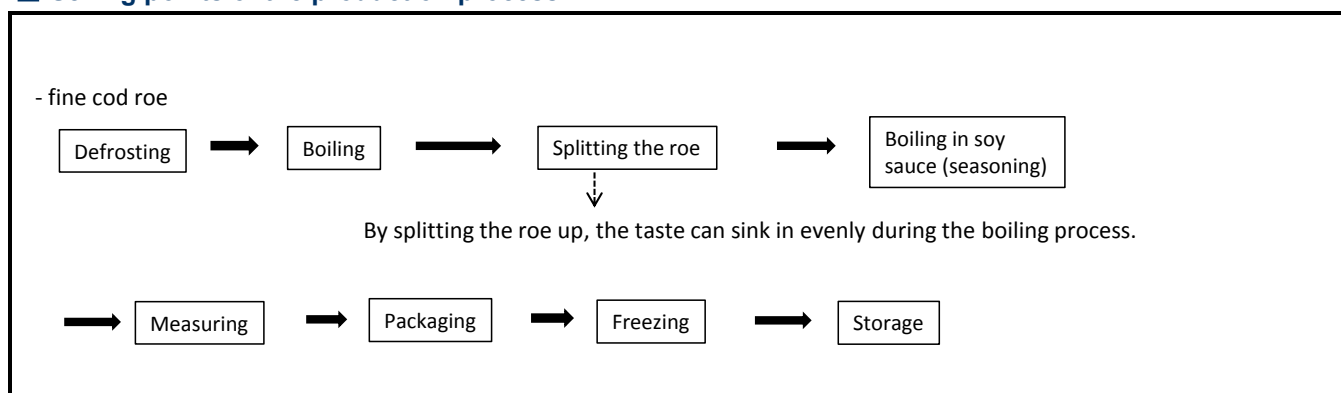
名称	たらこ	再販業者の皆様へお願い
原材料名	スケトウダラの卵巣(アメリカ又はロシア)、食塩、調味料(アミノ酸等)、酸化防止剤(ビタミンC)、甘味料(甘草)、着色料(赤102、黄5)、発色剤(亜硝酸Na)	①この製品は品質を保持する為に製造後-18℃以下で保管され解凍して販売する冷蔵販売用製品です。 ②リパックして販売する場合は必ず10℃以下の冷蔵に保存し改めて賞味期限を表示してください。 賞味期限 / -18℃以下で18ヶ月間 解凍後10℃以下7日間
内容量	2kg	
賞味期限	枠外上部に記載	ご注意 / 一度解凍された商品の再凍結、再解凍は商品が劣化しますのでお止めください。 又、この際のメーカー保証は致しかねます。
保存方法	冷凍(-18℃以下)保存	
凍結前加熱の有無	加熱してありません。	
加熱調理の必要性	生食でお召し上がりください。	
製造者	(株)マルイチ 高橋商店 宮城県石巻市小船越字二子南F131-1	
(注)原産地は前年度の取扱実績の多い順に記載。		

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	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			