

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Teriyaki Yellowtail							
JAN code (13 or 18 digits)	4 981902 308943		Packaging	Material	Bag: PE, PA /Tray:PS/ Front Label:PP/Rear Label: Paper			
Best Before	60 days in freezer, 5 days after defrosting			Dimensions (cm)	Length ×	Width ×	Height	Volume
Minimum Order Unit Size	5 boxes		Casing	Material	Case: Foamed Styrofoam Label: Paper		Pcs	10P
Order Lead Time	7 days(at local warehouse)			Dimensions (cm)	Length ×	Width ×	Height	Weight
Storage Temperature	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input checked="" type="checkbox"/> Freezer (under -18°C)		MSRP	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF * depends on conditions		Price valid until		
Certification						Local pricing		

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Yellowtail	Japan		
High Fructose Corn Syrup			
Sugar			
Soy source			
Protein hydrolyzate			
Table Salt			
Brewed Vinegar			
Agar			
Processed starch			
Xanthan			
Alcohol			
Caramel Food Coloring			
Selling Point		Serving Suggestion	
We finish it by carefully immersing it in our original sauce that complements the taste of the material.		Grill thoroughly on a medium flame before consumption.	

Product Picture

Allergen (Specific Raw Materials)	
Wheat, Soybean	

■ Company profile

Company Name		Kaneshin Inc.		
Annual Sales		395 million Yen (FY2017)	Numbers of Employees	18 (as of Feb. 2018)
Name of Representative		Kenji Nakano, CEO		
Messages to Purchasers		<p>Our company processes and sells fresh seafood. I am making "pickled fish" which pickled of fillet processed fish with miso and sake lees. We make it carefully one by one. We are trying to expand our intake by positively transmitting fish's simple way of eating and arranging recipe. All our employees are making products for spreading fish dishes.</p>		
Website Address		http://www.n-kaneshin.co.jp/		
Company Address	〒	986-0028	Matsunami 1-4-2, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	986-0028	Matsunami 1-4-2, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge		Yuko Nakano	E-mail Address	y-nakano@n-kaneshin.co.jp
Phone Number		+81-225-93-1303	Fax Number	+81-225-93-1370



■ Selling Points of the production process

Defrosting the ingredients (dress) ⇒ Head Cut ⇒ Removed organs ⇒ Fillet Cut ⇒ Slice processing (weight check) ⇒ Cleaning and sterilizing ⇒ Chlorine processing ⇒ Draining of the water (storage in refrigerator) ⇒ Marinating in Teriyaki Sources ⇒ Vacuum-sealing (removal of unsatisfactory products and foreign materials) ⇒ Metal detection (Fe1.5mm,Sus 3.0mm) ⇒ Inspection (weight check, removal of unsatisfactory products) ⇒ Packaging ⇒ Storage in freezer ⇒ Shipping

Pictures



Marinating the ingredients



Vacuum sealing



Product inspection

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> 有 <input type="checkbox"/> 無	Bacteriological examination (common bacteria, coliforms), histamine examination (only for mackerel and yellowtail)			
Hygiene Management	Production Process	Management according to our own standards based on instructions from public institutions			
	Employees	Management according to our own standards based on instructions from public institutions			
	Facilities and Equipments	Management according to our own standards based on instructions from public institutions			
Emergency Response	The Contact Points	The person in charge	Yuko Nakano	Phone number	+81-225-93-1303
	Documentation	Correspondence according to company risk management regulations, PL insured			