FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Trouble Spe	CITICALIUMS AM	1 Sales Culluit	10113					
Product Name	Teriyal	ki Yellowta	il					
JAN code (13 or 18 digits)	4 981902 308943		- Packaging	Material		Bag: PE, PA /Tray:PS/ _abel:PP/Rear Label: Paper		
Best Before	ou days infreezer, 5 days after defrosting			Dimensions (cm)	Length X	Width ×	Height	Volume 90/100 g ×2
Minimum Order Unit Size	5 boxes		Casing	Material	Case: Foar	med Styrol	Pcs	10P
Order Lead Time	7 days(at local warehouse)			Dimensions (cm)	Length X	Width ×	Height 57.5	Weight 2.2
0. 7	□ Room □ Refrigerator ✓ Freezer [under -18°C]		MSRP	▼ FOB [Price valid until	37.3	2.2
Storage Temperature				*depends on conditions		Local pricing		
Certification								
Ingredients Country of Origin		Nutrition Information			per 100 gram			
Yellowtail		Japan						
High Fructose Corn Syrup								
Sugar								
Soy source								
Protein hydrolyzate								
Table Solt								
Brewed Vinegar								
Agar								
Processed starch								
Xanthan								
Alchohol Caramel Food Coloring]							
Selling Point		Serving Suggestion						
We finish it by carefull complements the taste		original sauce that	Grill thorou	ughly on a n	nedium flan	ne before co	onsumptior	n.

■Product Picture





Allergen (Specific Raw Materials)

Wheat,Soybean

■ Company profile

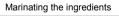
Company Name		Kaneshin Inc.					
Annual Sales		395 million Yen (FY2017)		Numbers of Employees	18 (as of Feb. 2018)		
Name of Representative)	Kenji Nakano, CEO			是		
Messages to Purchasers	IVVe make it carefully one by one						
Website Address		<u>htt</u>	p://www.n-kaneshin.co.				
Company Address	T	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-kaneashin.co.jp		
Phone Number		+81-225-93-1303		Fax Number	+81-225-93-1370		

■ Selling Points of the production process

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

Pictures







Vacuum sealing



Product inspection

■ Information of Quality Assurance

Inspection of Products	☑有 □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	Management according to our own standards based on instructions from					
	Equipments	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					