FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions								
Product Name Kyoto-Style-Miso-Marinated Yellowtail								
JAN code (13 or 18 digits)	4 981902 308967 ou days infreezer, 5 days after defrosting		Packaging	Material		Bag: PE, PA /Tray:PS/ Label:PP/Rear Label: Paper		
Best Before				Dimensions (cm)	Length 3	× Width 2	≺ Height 1.0	Volume 90/100 g ×2
Minimum Order Unit Size	5 boxes		Casing	Material		med Styrol Paper	Pcs	10P
Order Lead Time	7 days(at loca	al warehouse)	Casing	Dimensions (cm)	Length X 35.8	Width × 43.0	Height 57.5	Weight 2.2
Storage Temperature	□ Room □ Refrigerator ☑ Freezer (under -18°C		MSRP	₽ FOB [CIF	Price valid until		
				*depends o	on conditions	Local pricing		
Certification								
Ingredients		Country of Origin	Country of Origin Nutrition Information		ation	per 100 gram		
Yellowtail		Japan						
Rice Miso(Rice,Soy Bean,Table Salt,Alchohol)		China						
Mirin(Glutinous Rice,Rice,Rice-Malt,Distilled Alchohol,Saccaride)		Japan						
Fermented Seasoning(Rice Brew Liquid,Glucose,Alchohol,Table Salt,Water)		Japan						
Table Solt(Sea Water)		Japan						
Yeast Extract(Yaest Extract,Dextrin)		Thailand						
Sorbitol(D-Sorbitol Solution)		Japan						
Sodium Acotato		lanan				ı		

Selling Point Serving Suggestion

Taiwan

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

Seasoning(Amino

Food Coloring(Turmeric)





Allergen (Specific Raw Materials)

Soybean

■ Company profile

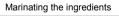
Company Name		Kaneshin Inc.					
Annual Sales		395 million Y	en (FY2017)	Numbers of Employees	18 (as of Feb. 2018)		
Name of Representative)	Kenji Nakano, CEO			是		
Messages to Purchasers		Our company processes and sells fresh seafood. I am making "pickled fish" which pickled of fillet processed fish 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.					
Website Address		http://www.n-kaneshin.co.jp/					
Company Address	T	986-0028	Matsunami 1-4-	2, Ishinomaki, Miyagi Prefecture			
Factory Address	₹	986-0028	Matsunami 1-4-	l-2, Ishinomaki, Miyagi Prefecture			
Name of the Person in Charge Yuko Nakano E-m		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 Kyoto-Style Miso \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	✓ Yes □ No	Bacteriological examination (common bacteria, coliforms), histamine					
Products Hygiene Management	Production Process	examination (only for mackerel and yellowtail)					
		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					
Emergency Response	Equipments	public institutions					
	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					