

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 | | 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 Styrol 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 | | |
| Rice Miso(Rice,Soy Bean,Table Salt,Alcohol) | China | | |
| Mirin(Glutinous Rice,Rice,Rice-Malt,Distilled Alcohol,Saccaride) | Japan | | |
| Fermented Seasoning(Rice Brew Liquid,Glucose,Alcohol,Table Salt,Water) | Japan | | |
| Table Solt(Sea Water) | Japan | | |
| Yeast Extract(Yaest Extract,Dextrin) | Thailand | | |
| Sorbitol(D-Sorbitol Solution) | Japan | | |
| Sodium Acetate | Japan | | |
| Seasoning(Amino) | Taiwan | | |
| Food Coloring(Turmeric) | | | |
| 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

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| Allergen (Specific Raw Materials) | |
| 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 Kyoto-Style Miso ⇒ 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"/> Yes <input type="checkbox"/> No | 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 | | | |