FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions								
Product Name	Salt-Malt-Marinated Yellowtail							
JAN code (13 or 18 digits)	4 981902	Packaging -	Material		ag: PE, PA / Tray:PS/ .abel: PP/Rear Label: Paper			
Best Before	60 days in freez defro	•	Tuokuging	Dimensions (cm)	15.8	× Width > 29.5	Height 1.0	Volume 90/100 g ×2द्या श
Minimum Order Unit Size	5 boxes	Casing	Material		med Styrol Paper	Pcs	10.0	
Order Lead Time	7 days (at loca		Dimensions (cm)	Length >	43.0	× Height 57.5	Weight 2.2	
Storage Temperature	Room Refrigerator Freezer Refrigerator Freezer under -18°C		MSRP	□FOB	CIF	Price valid until		
				*depends o	on conditions	Local pricing		
Certification								
Ingredients Country of Origin		Nutrition Information per 100 gram				m		
Yellowtail Malt-Rice (Rice) Table Salt (Sea Water)		Japan USA / Japan Japan						
Sake (Corn)								
Selling Point					Serving S	uggestion		

■Product Picture

complements the taste of the material.



We finish it by carefully immersing it in our original sauce that



Grill thoroughly on a medium flame before consumption.

Allergen (Specific Raw Materials)

■ Company profile

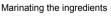
Company Name	•	Kaneshin Inc.					
Annual Sales		395 million Yen (FY2017)		Numbers of Employees	18 (as of Feb. 2018)		
Name of Representative		Kenji Nakano, CEO			是		
Messages to Purchasers		I am making "pickled fisi and sake lees. We make it carefully one We are trying to expand way of eating and arrang	our intake by positively t				
Website Address		<u>htt</u>	p://www.n-kaneshin.co,				
Company Address	₹	986-0028	Matsunami 1-4-	2, Ishinomaki, Miyagi Prefecture			
Factory Address	=	986-0028	Matsunami 1-4-	1-2, Ishinomaki, Miyagi Prefecture			
Name of the Person in Charge		Yuko Nakano		E-mail Address	v-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 Center Cut \Rightarrow Cleaning and sterilizing \Rightarrow Chlorine processing \Rightarrow Draining of the water (storage in refrigerator) \Rightarrow Slice processing (weight check) \Rightarrow Marinating in Shiokoji \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	✓ Yes 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					