

FCP Format for Exhibition and Business Meeting



Product Specifications and Sales Conditions

Product Name	Japanese sand lance Tsukudani(preserved food boiled in soy)			
JAN code (13 or 18 digits)	495090804179	Packaging	Material	plastic
Best Before	60 days	Packaging	Dimensions (cm)	Length × Width × Height × Volume
				12.5 × 12.5 × 3.5 × 100g
Minimum Order Unit Size	1cs	Casing	Material	DB Pcs 12.0
Order Lead Time	1 day		Dimensions (cm)	Length × Width × Height × Weight
			30.0 × 48.0 × 15.0 × 6.0	
Storage Temperature	<input type="checkbox"/> Room temperature <input checked="" type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Price valid until
			* depends on conditions	Local pricing
Certification				

Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount	Nutritional Facts	Ingredient Amount
Japanese sand lance	Japan	Energy	298kal/100g		
Starch syrup	USA	Protein	19.6g/100g		
Sugar	Thailand	Fat	1.6g/100g		
Soy sause	USA	Carbohydrate	51.2g/100g		
Mirin	Thailand	Moisture content	23.7g/100g		
Salt	Japan	Ash content	3.9g/100g		
Agar	South America	Sodium	670mg/100g		
Sweetener	USA				
Selling Point			Serving Suggestion		
Beautiful Tsukudani as it is made of fresh Japanese sand lance which just is caught from the sea.			For meal. Enjoy together with tea.		

Product Pictures

Allergen
(Specific Raw Materials)

Wheat

■ Company profile

Company Name		Suigetsudo Co.,Ltd.		
Annual Sales		20 million Yen(FY2016)	Numbers of Employees	26(as of March 2016)
Name of Representative		Yoshihiro Abe		
Messages to Purchasers		<p>Corporate Philosophy We provide the products that the customers feel joyness and happiness. we produce with the fresh seafood caught in Miyagi prefecture such as sea-squirts, oysters, Japanese sand lances and so on.</p>		
Website Address		http://www.suigetsudo.jp/		
Company Address	〒	986-2103	Oki 1-50, Nagaru, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	986-2103	Oki 1-50, Nagaru, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge		Soutatsu Abe	E - m a i l	eigy@suigetsudo.jp
Phone Number		+81-225-97-5225	F A X	+81-225-97-3690



■ Selling Points of the production process

take in raw → temporary boiling → air cooling → removal of foreign materials → packing → freezing storage → defrosting → removal of foreign materials → freezing storage → defrosting → boiling (seasoning) → air cooling → removal of foreign materials → packing → metal detector → packing → shipping

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	bactriological examination, save inspection, inspection of destination, packing and foreign materials.		
Hygiene Management	Prodction Process	metal detection before shipping, production records, management of records		
	Employees	health check, raising awareness of employees at every morning assembly.		
	Facilities and Equipment	cleaning before and after working.		
Emergency Response	Contact Points	Person in charge	Sotatsu Abe	Phone number
	Documentation	metal detection, final check of the production, cleaning check		