FCP Format for Exhibition and Business Meeting



■ Product Specifications and Sales Conditions

Trouble Specifications and Sales Conditions								
Product Name	Soft-Boiled Oysters							
JAN code (13 or 18 digits)	4950908042472	Packaging	Material	plastic				
Best Before	90days		Dimensions (cm)	Length X	Width	Height	Volume	
Dest Defore	90days			25.0	15.0		100g	
Minimum Order Unit Size	1cs	Casing	Material	DB		Pcs	30.0	
Order Lead Time	1day		Dimensions (cm)	Length X	Width	Height	Weight	
	Iuay			30.0	35.0	20.0	4.0	
Storage Temperature	Room Refrigerator Freezer		☐ FOB☐ CIF		Price valid until			
		MSRP	* depends o	n conditions	Local pricing			
Certification								

Ingredients	Country of Origin	Nutritional Facts	Ingredient Amount	Nutritional Facts	Ingredient Amount
oyster	Japan	Energy	167kal/100g		
starch syrup	USA	Protein	19.3g/100g		
sugar	Thailand	Fat	2.5g/100g		
salt	Japan	Carbohydrate	16.7g/100g		
		Moisture Content	59.6g/100g		
		Ash content	1.9g/100g		
		Soudium	310mg/100g		
Selling Point	Serving Suggestion				
soft texture and mild taste feel strong taste of oyster.	it is useful for nurtrition supply even the without season of oysters. good for marinades and salad.				

■ Product Pictures





■ 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		joyness and happ We produce with	products that the cuspiness. the seafood caught as sea-squirts, oyste	in Miyagi			
Website Addres	Vebsite Address http://www.suigetsudo.jp/		<u>/</u>				
Company Address	₹	986-2103	Oki 1-50, Nagar	aru, Ishinomaki, Miyagi Prefecture			
Factory Address	Ŧ	986-2103	Oki 1-50, Nagar	ıru, İshinomaki, Miyagi Prefecture			
Name of the Perso Charge	n in	Soutat	su Abe	E-mail	eigyou@suigetsudo.jp		
Phone Number +81-225-97-5225		F A X	+81-225-97-3690				

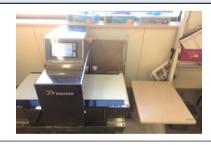
■ Selling Points of the production process

shelled raw oyster \rightarrow cleaning \rightarrow temporary boiling with sauce \rightarrow freezing strage \rightarrow removal of foreign materials \rightarrow packing \rightarrow vacum \rightarrow steam cooking (100°C/45min) \rightarrow metal detector (under -3°C) \rightarrow shipping

Pictures







■ Information of Quality Assurance

Inspection of Products	✓ Yes No	bactriological examination, save inspection, inspection of destination,packing and foreign materials.					
Hygiene Management	Prodction Process	metal detection befor 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					