

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Deep Fried Oysters						
JAN Code	4580344760199		Package	Materials	PE / PS		
Use by date	365 Days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
				31.5	23.5	4.0	20.0
Minimum Units of Delivery	1 case		Packing	Materials	Cardboard	Volume	10.0
Lead Time				size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
				46.5	33.5	23.0	±9 kg
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Oyster	Miyagi		
Product Characteristics		Use Scenes (Usage・Recipes)	
<p>Only large oysters were selected, wrapped in batter and coarse breadcrumb one by one carefully. The crisp coating big oyster is very juicy. The flyed oyster that you can enjoy even without sauce.</p>			

Product Picture



＜冷凍食品＞ 宮城県産 牡蠣フライ

名称	かきフライ (Lサイズ)
原材料名	かき(宮城県産)、衣(パン粉、小麦粉、食塩、粉末植物油脂、オースターバウダ)、増粘多糖体、加工澱粉、炭酸水素ナトリウム、調味料(アミノ酸等)(原材料の一部に、小麦、大豆、乳を含む)
内容量	750g (20粒)
保存方法	-18℃以下で保存してください。
賞味期限	2017年05月10日
加熱調理の要	加熱してありません。
加熱調理の要	加熱してください。
製造者	三養水産株式会社 宮城県石巻市流石家の箱10-10

【調理方法】
 ・天ぷら鍋にたっぷりの油を入れて、170℃～180℃に熱してください。
 ・凍ったままの本品をに入れて衣がきつ焼きになるまで約1分～1.5分揚げてください。
 【使用上の注意】
 ・油温が下がりますと、油の温度が下がり、調理不良の恐れがあります。
 ・商品に霜などが付着したまま調理しますと、油ハネの原因になりますのでご注意ください。
 ・鍋の大きさやガスの火力などにより調理時間は若干異なります。
 (ご購入後の注意品)
 ・品質が低下しますので解凍後の再凍結は避けてください。
 ・家庭の冷凍庫では温度変化の大きい場合がありますので、必ず冷凍庫内であらっても必ずお直しの上ご確認ください。
 原材料の産地区分
 産地: J-E P-A
 4 580344 760199

Allergen
(Specific Raw Materials)

■ Company's profile

Company Name		SANYO SUISAN CO., LTD		
Annual Sales		140 million yen	Numbers of Employees	15
Name of Representative		CEO Naohiro Tsuji		
Messages to Purchasers		<p>Since our foundation, we have been engaging with oysters, which is a key industry in the region. With "Making in-season products even better" as our craftsmanship motto, we continue to offer a diversified range of products with high added value. We are committed to delivering satisfaction and smiles to our customers with our food.</p>		
Website Address		http://sanyou-suisan.com/		
Company Address	〒	986-2103	Ienomae 10-10 Nagaru, Ishinomaki, Miyagi Prefecture	
Factory Address	〒	986-2103	Ienomae 10-10 Nagaru, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge		Naohiro Tsuji	E-mail Address	sanyou-suisan@kind.ocn.ne.jp
Phone Number		+81-225-24-1313	Fax Number	+81-225-97-3999



■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microorganism test (common bacteria count, E.coli, Staphylococcus aureus), visual inspection (foreign materials, damaged packaging), metal detection, Noro virus examination			
Hygiene Management	Production Process	Designation of a quality management inspector, a written copy of production process instructions, root cause analysis in case of quality management trouble and efforts to improve product quality			
	Employees	We invest our energy in the enhancement of our employees' food sanitation knowledge and a full dissemination of their duties.			
	Facilities and Equipments	Regular maintenance of machinery, equipment, etc. Support systems for every manufacturer are in place.			
Emergency Response	The Contact Points	The person in charge	Naohiro Tsuji	Phone number	+81-90-3049-5144
	Documentation	Establishment of in-house emergency systems, PL insured			