




Product Profile / Terms and Conditions

Name of Product	Pacific Mackerel simmered in Miso sauce (SABA Misoni)						
JAN Code	4948024021129	Package	Materials	PP,EVOH (tray) PP,PET (film)			
Use by date	365days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	8box	Packing	Materials	Carton Box	Volume	12pack	
Lead Time	—		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF — * varied by terms and conditions	Prices are valid before	—		
				Price in Japanese market	JP ¥ 178/pack		
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	JAPAN	Calories	215.98kcal/100g
Sugar		Protein	15.29g/100g
Miso	JAPAN	Total Fat	10.40g/100g
Sake lees	JAPAN	Carbohydrate	13.19g/100g
Mirin		Sodium	1.36g/100g
Salt	JAPAN		
Ginger	JAPAN		
Kombu extact			
Vinegar	JAPAN		
Thickener (Processed starch)			

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Saba misoni is a classic Japanese fish dish that mackerel simmered in a miso based sauce.</p> <p>It's individually packaged for one serving, so it is good as side dish or for people who living alone.</p>	<p>Serving example</p> 

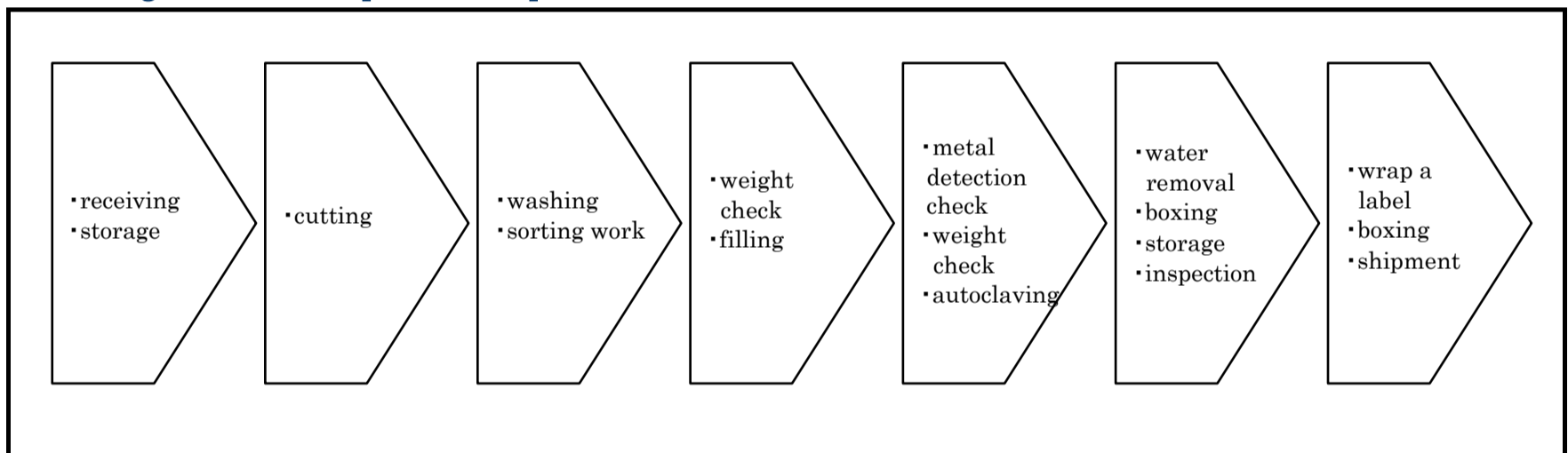
Product Picture

	<table border="1"> <tr> <td>Name of Product :</td> <td>Pacific Mackerel simmered in Miso sauce (SABA Misoni)</td> </tr> <tr> <td>Net. Weight :</td> <td>100g</td> </tr> <tr> <td>Ingredients :</td> <td>Mackerel (JAPAN), Sugar, Miso, Sake lees, Mirin, Salt, Ginger, Kombu extract, Vinegar, Thickener (Processed starch)</td> </tr> <tr> <td>Production Date :</td> <td></td> </tr> <tr> <td>Expiration Date :</td> <td></td> </tr> <tr> <td>Direction for Use :</td> <td>Ready to eat but If you microwave, slightly open the packaging</td> </tr> <tr> <td>Storage Temperature :</td> <td>Store in a dry cool place</td> </tr> <tr> <td>Country of Origin :</td> <td>Product of JAPAN</td> </tr> <tr> <td>Manufactured by :</td> <td>ABECHO SHOTEN Co., Ltd.</td> </tr> <tr> <td>Imported & Distributed by :</td> <td></td> </tr> </table>	Name of Product :	Pacific Mackerel simmered in Miso sauce (SABA Misoni)	Net. Weight :	100g	Ingredients :	Mackerel (JAPAN), Sugar, Miso, Sake lees, Mirin, Salt, Ginger, Kombu extract, Vinegar, Thickener (Processed starch)	Production Date :		Expiration Date :		Direction for Use :	Ready to eat but If you microwave, slightly open the packaging	Storage Temperature :	Store in a dry cool place	Country of Origin :	Product of JAPAN	Manufactured by :	ABECHO SHOTEN Co., Ltd.	Imported & Distributed by :	
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	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Mackerel, Soybean</p>																				

■ Company's profile

Company's Name	ABECHO SHOTEN CO.,LTD.		
Annual Sales	JP¥13,805M (2017)	Numbers of Employees	677 (2018)
Name of Representative	President Yasuhiro Abe		
Messages to Purchasers	We Guarantee the Safest and Most Delicious Seafood Products Caught off Sanriku Coast in the Northern Pacific, One of the World's Four Major Fishing Grounds.		
Website Address	http://www.abecho.co.jp/		
Company's Address	〒 988-0025	2-133-3 Nainowaki, Kesenuma-City, Miyagi-Pref, Japan	
Factory's Address	〒 022-0002	1-13 Mukai, Kakenoshita, Ofunatocho, Ofunato-City, Iwate-Pref, Japan	
Name of the Person in Charge	Youhei Yamada	E-mail Address	y_yamada@abecho.co.jp
Phone Number	+81-22-341-1658	Fax Number	+81-22-341-1657

■ Selling Points of the production process



Pictures



filling(pack in trays)



making que on the tray

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Bacterial examination, Sensory test, Foreign substance contamination check, Metal detection check, Weight check, Packing check			
Hygiene Management	Production Process	We have set up a quality control director, which circulates the production site and manages the recorded manufacturing daily report.			
	Employees	We regularly conduct stool tests, and also perform hand disinfection etc. when entering the sanitary section. In addition, employees related to quality control participate in study group for improvement of sanitation knowledge.			
	Facilities and Equipments	We conduct start-up inspection of facility equipment and regular maintenance, and we have prepared a specialized support system for machine manufacturers.			
Emergency Response	The Contact Points	The person in charge	Takeshi Kumagai	Phone number	+81-226-22-1661
	Documentation	Raw material acceptance book, Product inspection record book, PL insurance subscription			