

date of filling out



Exp ver in 2018

Product Introduction format

for exhibition, business meeting

This sheet has created on the basis of the FCP exhibition, business meeting sheet.

Product Profile / Terms and Conditions

Name of Product	Senrei Scallops (CAS Frozen)					
Providable seasons	Year-round (Best season) ()	Best-before / Use-by date	Best-before	2 Years	Use-by date	
The place of Origin for main Ingredients	Miyagi Japan	Lead Time				
Inner Capacity	1kg	Storage Condition	Frozen	(Others) ()		
How many dose it contain	6 packs / 2case	JAN code				
Maximum/Minimum Units of Delivery	MAX 2 cases	MIN 2 cases	Reference Price	<input type="checkbox"/> FOB(Free on Board) JPY <input type="checkbox"/> CIF(Cost Insurance and Freight)		
Package Size (weight)	Length(cm) × Width(cm) × Height(cm)	Weight(kg)	Price valid before			
	60.0 30.0 20.0	6.2				
Package/Packing Materials			Price in Japanese market	Excepted tax	Included tax	tax rate 8%
Ingredients And Additives (The Place of Origin)						
Nutritional Facts Ingredient Amount (follow the country's instruction)						
Certifications (Product / System)	<input type="checkbox"/> Organic JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> GAP ※ <input checked="" type="checkbox"/> Others→ FSSC22000(Ver.4.1) ※details →					

Target	Business category	<input type="checkbox"/> Eat out <input type="checkbox"/> Home-made replacement <input checked="" type="checkbox"/> Trading company <input type="checkbox"/> Manufacturer <input type="checkbox"/> Supermarket <input type="checkbox"/> Department store <input type="checkbox"/> Retail sales <input type="checkbox"/> for business purpose <input type="checkbox"/> for gift <input type="checkbox"/> Hotel, Party, Leisure				
	Destination for export	accompany seller, importer for sales <input type="checkbox"/> Yes <input type="checkbox"/> No				
Use Scene (Usage/Recipes)	Active in a wide range of scenes such as raw fish texture with fresh sashimi and pintxos with good compatibility with herbs, and texture after cooking and butter grilled with a live flavor.					
Product Characteristics	Mountains are an important partner for the Sanriku Sea. A lot of plankton gathers in the upper layer by the minerals flowing from the mountain, and the scallops of the Sanriku scallops which are cultured by hanging down the scallops are large with thick shellfish and full of umami. By rapidly freezing the scallops using advanced CAS (Cells Alive System) technology, long-term					

Product Picture



冷凍食品	
名称	ほたて貝柱 (生食用)
内容量	1kg (500g×2パック)
賞味期限	ラベル下部左右2箇所に記載
保存方法	-18℃以下で保存
原産地名	ラベル左側の安全証書で貼付
加工者	株式会社 鮮冷 宮城県牡鹿郡女川町 石浜字高森25番地1 Tel. 0225-25-5100


Allergen (Specific Raw Materials)

※ If you use Allergen, please enter below , if you don't, enter X under the section

Peanuts Milk Shrimp Crab Wheat Soba Egg
 Matsutake mushroom Peach Yam Apple Pork Banana
 Sesame Salmon Chiken Abalone Squid Salmon roe Orange
 Cashew nuts Soy Mackerel Kiwi Beef Walnut Gelatin

(If you use another allergen, or if you make some products in the same machine, please enter it.)

■ Company's profile

Company's Name		SENREI CO., LTD.	
Annual Sales	500 million	Numbers of Employees (full-time worker , part-time worker)	70
Name of Representative	Youetsu Ishimori		
Messages to Purchasers	Ishimori Shoten and Oka Sei have been delivering delicious fish to Japan from many years from Onagawa surrounded by the sea and rich forest of Sanriku which is one of the three major fishing grounds in the world. It is Senri Cool Co., Ltd. that was created by adding all advanced equipment to the strength and high technology of the purchasing of the two companies. Onagawa's "good!" To the world! We will deliver safe and secure «food» from the Onagawa to Japan and around the world, with a focus on domestic marine products centered on Sanriku.		
Website Address	http://www.onagawa-senrei.co.jp		
Company's Address	T	986-2281	25-1 Takamori Ishihama Osikagun Miyagi Japan
Factory's Address	T	986-2281	25-1 Takamori Ishihama Osikagun Miyagi Japan
Name of the Person in Charge	Tomohiko Oyama		E-mail address okasei-ooyama@okasei.net
Phone Number	81-225-25-5100		Fax Number 81-225-25-6100

■ Selling Points of the production process ※In case of Agricultural products, please enter area under cultivation and annual production.

Raw material purchase → processing (shelling) → weight sorting → CAS freezing → glaze → metal detector → packing → metal detector → weight check → label sticking → inspection (visual check) → packing → frozen storage → shipping

Picture



■ Information of Quality Assurance

Inspection of Products	<input type="radio"/> No <input checked="" type="radio"/> Yes	(If yes, please provide additional information inspection) Inspection items Regular in-house sensory testing, contamination, visual confirmation		
Hygiene Management	Production Process	We create manufacturing process manuals based on data related to food hygiene and safety, and manage records		
	Employees	We conduct regular hygiene seminars by outsourcing. We are doing 5S exercise thoroughly.		
	Facilities and Equipments	Maintenance and maintenance of equipment are conducted under the guidance of equipment manufacturers.		
Emergency Response	The Contact Points	The person in charge	Tomhiko Oyama	Phone number 81-80-9191-8395
	Documentation	PL insurance has been taken		