■ Product Profile / Terms and Conditions

Name of Product	**Lightly Roasted & Marinated Pacific Saury (ABURI SAMMA)**			

| JAN Code | 4948024000773 | **Package** | Materials | PS (inner plate)
 <u>PE</u>, PA (package) | | | |

				Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
Use by date	540days				27.0	18.0	1.0	about100g

Minimum Units of Delivery	4box	**Packing**	Materials	Carton Box		Volume	20pack
Lead Time	—		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				35.0	25.0	14.5	about 3.0

Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☑ Frozen (−18 deg.C)	**Reference Price**	☐ FOB ☐ CIF — ＊varied by terms and conditions	Prices are valid before	—
				Price in Japanese market	JP￥348/pack

Certifications (Products/System)	HACCP(FDA)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pacific Saury	JAPAN	Calories	273.99kcal/100g
Vinegar		Protein	15.60g/100g
sugar		Total Fat	20.54g/100g
Salt	JAPAN	Carbohydrate	3.91g/100g
Kombu Extract		Sodium	0.90g/100g
Seasoning (amino acid etc.)			
(contains some of soybean)			

Product Characteristics	Use Scenes (Usage・Recipes)
It is a special dish by deeply marinating seasonal pacific sauries caught in Sanriku in sweet vinegar and grilling so that they can be toasty flavor and easy to eat including their skin. It awarded the Emperor's Cup at the 42nd Festival of Food, Agriculture, Forestry and Fisheries.	Cooking example: sashimi / Cooking example: stick sushi

■Product Picture

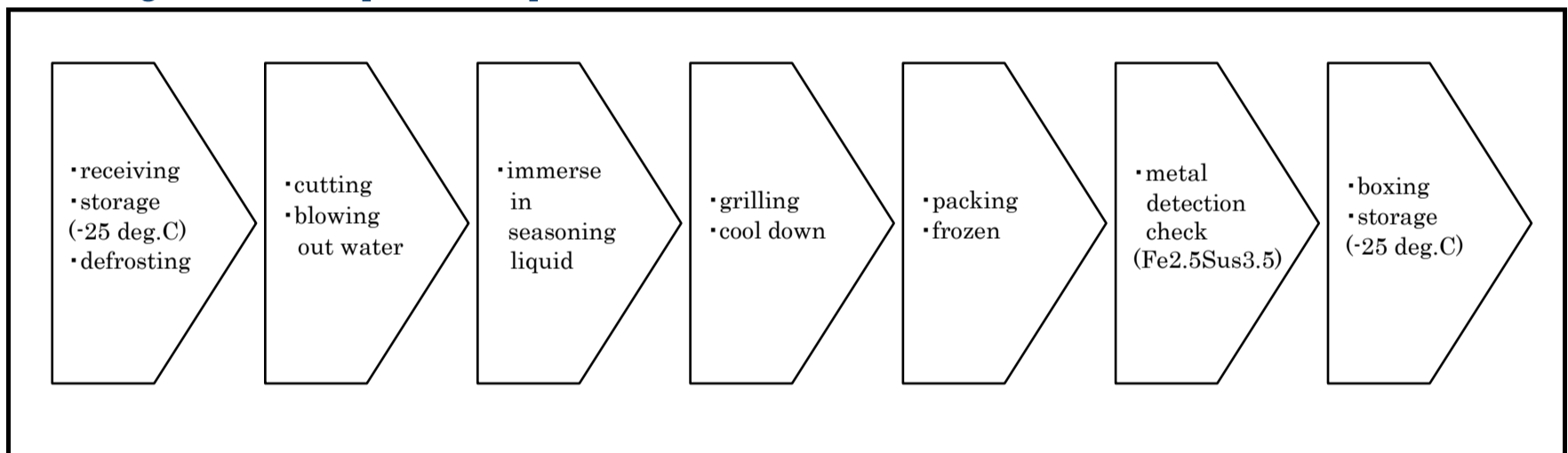| Name of Product :	Lightly Roasted & Marinated Pacific Saury (ABURI Samma)
Net. Weight :	100g
Ingredients :	Pacific Saury (JAPAN), Vinegar, Sugar, Salt, Kombu extract, Seasonings (Amino acid etc.) ,(contains some of soybean)
Production Date :	
Expiration Date :	
Direction for Use :	Ready to Eat
Storage Temperature :	Frozen -18 deg. C
Country of Origin :	Product of JAPAN
Manufactured by :	ABECHO SHOTEN Co., Ltd.
Imported & Distributed by :	

Allergen (Specific Raw Materials)
soybean

■ 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 Warld's Four Major Fishing Grounds.			
Website Address	http://www.abecho.co.jp/			
Company`s Address 〒	988-0025	2-133-3 Nainowaki,Kesennuma-City,Miyagi-Pref,Japan		
Factory`s Address 〒	988-0031	18-1 Shiomicho,Kesennuma-City,Miyagi-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

・receiving
・storage (-25 deg.C)
・defrosting

→

・cutting
・blowing out water

→

・immerse in seasoning liquid

→

・grilling
・cool down

→

・packing
・frozen

→

・metal detection check (Fe2.5Sus3.5)

→

・boxing
・storage (-25 deg.C)

Pictures

cuttingA

cuttingB

grilling

■ Information of Quality Assurance

Inspection of Products	☑ Yes ☐ No	(If yes, please provide additional information about inspection) Bacterial examination, Sensory test, Foreign substance contamination check, Metal detection check, Weight check, Packing check			
Hygine Management	Prodction 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			