

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**

<b>Name of Product</b>	Steamed Oyster (frozen)				
<b>Providable seasons</b>	Year-round (Best season) ( )	<b>Best-before / Use-by date</b>	Best-before	180days	Use-by date
<b>The place of Origin for main Ingredients</b>	Ogatsu-wan, Ishinomaki, Miyagi, Japan		<b>Lead Time</b>		
<b>Inner Capacity</b>	20 pieces / 1case		<b>Storage Condition</b>	Frozen	(Others) ( )
<b>How many dose it contain</b>	20 pieces / 1case		<b>JAN code</b>		
<b>Maximum/Minimum Units of Delivery</b>	MAX 5 cases	MIN 1 case	<b>Reference Price</b>	<input type="checkbox"/> FOB(Free on Board) JPY <input type="checkbox"/> CIF(Cost Insurance and Freight)	
<b>Package Size ( weight )</b>	Length(cm) × Width(cm) × Height(cm)	Weight(kg)	<b>Price valid before</b>	3 months	
	46.5 × 33.5 × 23.0	10.5			
<b>Package/Packing Materials</b>			<b>Price in Japanese market</b>	Excepted tax	Included tax tax rate 8% ¥702
<b>Ingredients And Additives ( The Place of Origin )</b>					
<b>Nutritional Facts Ingredient Amount (follow the country's instruction)</b>					
<b>Certifications ( Product / System )</b>	<input type="checkbox"/> Organic JAS <input type="checkbox"/> ISO ※ <input type="checkbox"/> HACCP ※ <input type="checkbox"/> GAP ※ <input type="checkbox"/> Others- ※details →				

<b>Target</b>	<b>Business category</b> <input type="checkbox"/> Eat out <input type="checkbox"/> Home-made replacement <input 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
	<b>Destination for export</b> accompany seller, importer for sales <input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Use Scene ( Usage/Recipes )</b>	Thaw the product with running water and it is delicious as it is. Butter saute easily, plus extra time for pasta and gratin plus extra 100% oyster sauce and so on with a blender, so you don't need to pre-treat, it's easy to use and it's very convenient.
<b>Product Characteristics</b>	Condensed the natural taste of the oyster by just steaming the shelled oyster in the Gulf of Ogatsu as it is. Without any pretreatments, it is easily available for oyster cuisine just after defrosting under flowing water. 20 pieces in a pack (approx.25g a piece).

**Product Picture**

名称: 冷凍蒸し牡蠣  
 原材料: 牡蠣 (宮城県石巻市雄勝湾産)  
 内容量: 20粒入り  
 保存方法: 要冷凍 (-18℃以下)  
 賞味期限:  
 販売者: 株式会社 海遊  
 〒986-1321  
 宮城県石巻市雄勝町水浜9-1  
 TEL: 0225-25-6851  
 FAX: 0225-25-6852

**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

<b>Company's Name</b>		Kai-you Co., Ltd.	
<b>Annual Sales</b>		<b>Numbers of Employees</b> (full-time worker , part-time worker )	
		47	
<b>Name of Representative</b>		Hiromitsu Ito	
<b>Messages to Purchasers</b>		<p>As the forerunner of the sixth industrialization of the fishery industry after the earthquake to lose everything with the great tsunami of the Tohoku earthquake and to rise from the negative to become a driving force for the reconstruction of the Sanriku fishery industry The activity is centered on sales to restaurants under the banner "To you," and Sanriku fisherman's oyster bar Ostra de Aure, a directly managed store in downtown Kokubuncho in Sendai City, also operates and plays a role as an antenna shop. At processing sites, we promote local employment in the affected areas.</p>	
<b>Website Address</b>		<a href="http://kai-you.in/">http://kai-you.in/</a>	
<b>Company's Address</b>	〒	986-1321	9-1 Mizuhama, Ogatsu-cho, Ishinomaki-city, Miyagi, Japan
<b>Factory's Address</b>	〒	980-0803	2-1-3 Kokubun-cho, Aoba-ku, Sendai, Miyagi, Japan
<b>Name of the Person in Charge</b>		Hiromitsu Ito	<b>E-mail address</b>
			<a href="mailto:kabu.kaiyou@gmail.com">kabu.kaiyou@gmail.com</a>
<b>Phone Number</b>		81-225-25-6851	<b>Fax Number</b>
			81-225-25-6852



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

Raw material inspection → Washing → Inspection (sorting / defective product removal) → Steam the whole shell with a steamer → Peel oyster → Sorting (size / standard) → Packing (degassing) → Freezing (-18 ° C or less) → Packing (packing Quantity check) → Shipping

Picture



■ Information of Quality Assurance

<b>Inspection of Products</b>	<input type="radio"/> No <input checked="" type="radio"/> Yes	(If yes, please provide additional information inspection) Visual inspection (foreign substance contamination, product quality) Hit feeling inspection (After washing and sorting by machine, check the sound one by one) Food hygiene inspection (external inspection organization) 1 Norovirus inspection		
<b>Hygiene Management</b>	<b>Production Process</b>	We have assigned a quality control manager and a manufacturing process control manager, thoroughly execute oyster quality checks, and work to create an		
	<b>Employees</b>	All employees and part-time workers conduct norovirus testing regularly. I am fully trained to practice the management system etc. in the settlement process.		
	<b>Facilities and Equipments</b>	We separate production processing rooms and clean rooms (pack processing) to ensure thorough contamination control and hygiene control.		
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Hiromitsu Ito	<b>Phone number</b>
				81-225-25-6851
	<b>Documentation</b>	Join PL Insurance		