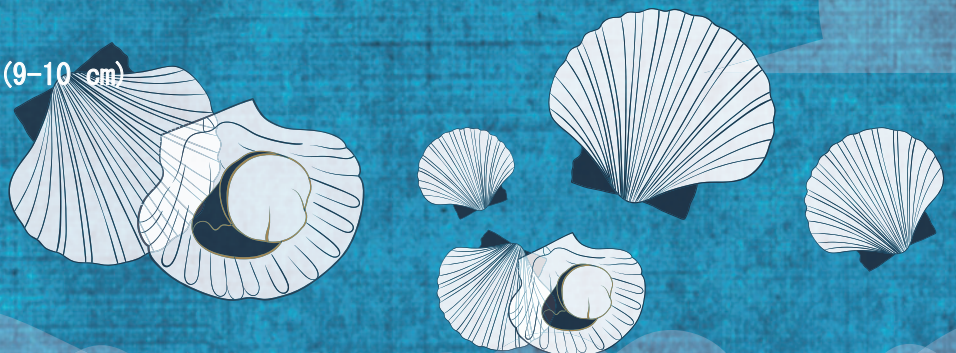


marine products and processed marine products

- P78 Aomori Gyorui Co., Ltd.
Fresh Fish in Box
Umamushi Steamed Scallops L
- P81 Ajinokakunoya CO., LTD.
Boiled Scallops 1 kg
Ajiwai Mackerel Boiled
Grilled Scallop 1 kg
- P85 Office Benkei Co., Ltd.
Hachinohe-mae Okisaba, Frozen Mackerel
Senrei Shime Ginsaba (Vinegared Mackerel)
- P88 Shijimichan Honpo Co., Ltd.
Yamato Shijimi Pure Extract Kansuke (200 tablets)
Aomori Scallop Ramen (2 servings)
SHIJIMI Clam Chowder
- P92 Seiho Shoji Co., Ltd.
Maruju Umamushi Baby Scallop
Daiei Frozen Adductor Muscle (in gift box)
Daiei Frozen Adductor Muscle with Eggs
- P96 Takewa Suisan Co., Ltd.
Mackerel Jerky
Vinegared Mackerel Vacuum Deep-Squeezed from Aomori
Vinegared Mackerel with Kelp Vacuum Deep-Squeezed from Aomori
- P100 Tamukai Syoten LLC
Boiled North Pacific Spiny Dogfish Fins in Retort Pack
Tsugaru Strait North Pacific Spiny Dogfish Fillet IQF
Boiled Shark Round Slice
- P104 Chusui Aomori Chuo Suisan Co., Ltd.
Scallop Steamed in Sake
Frozen Scallop Abductor Muscle
Aomori Salmon Trim E
- P108 TSK Trading Co., Ltd.
Frozen scallops
Half shell scallops
Boiled scallops
- P112 DE-MER CO., LTD
Additive-free pickled mackerel
Pickled and cut mackerel flavored with yuzu
Smoked and sliced mackerel
- P116 Haketa Suisan Co., Ltd.
Frozen baby scallops
Frozen scallops
Frozen half shell scallops (9-10 cm)
- P120 Hachinohe Juzenbussan Ltd.
Boiled scallops
Boiled scallops (wasabi)
Spicy boiled scallops
- P124 Food Advance Inc.
IQF sardines (80-100 g)
Blanched sea urchin
Squid noodles
- P128 Maruishi Numata Shoten Inc.
Grilled chikuwa
Additive-free grilled chikuwa
Satsuma-age for professional use
- P132 Marunushi Co., Ltd.
Dried overnight Hachinohe Gin Saba (brand mackerel)
Pickled Hachinohe Gin Saba (brand mackerel)
38 CAN BAR (canned Hachinohe mackerel):
Salt of the Tsugaru Straits
- P136 Yamajin Co., Ltd.
Breaded scallops
Yamajin boiled scallops
- P139 Yamamoto Foods Co., Ltd.
NEBUTAZUKE 50 g × 2
Herring roe pickled in soy source 100 g (enriched with broth)
- P142 Yamayo Co., Ltd.
Squid sashimi Matsumaezuke (stand-up pouch)
Salad of 3 types of veggies and mackerel
Pickled large mackerel



■ Company's profile

Company's Name		Aomori Gyorui Co., Ltd.					
Annual Sales		9,022 million yen		Numbers of Employees		50	
Name of Representative		Yoshiharu WAKAI					
Messages to Purchasers		Aomori Prefecture boasts the largest consumption seafood in Japan. We flexibly incorporate broad perspectives, expertise, and new ideas to meet diversifying lifestyles and changing consumer needs. We make efforts to supply safe and secure seafood to your table and make your dietary life richer.					
Website Address		http://www.aogyorui.co.jp					
Company's Address		〒 030-0185		1-1 Oroshimachi, Aomori, Aomori			
Factory's Address		〒					
Name of the Person in Charge		Shohei HAYASHI		E-mail Address		s-hayashi@aogyorui.co.jp	
Phone Number		+81-17-728-1234		Fax Number		+81-17-728-1282	

■ Selling Points of the production process

<p>Export destinations are as follows. We observe regulations in each country. Hong Kong, Taiwan, Singapore, China, Thailand, the USA</p>		
Pictures		

■ Information of Quality Assurance

Inspection of Products		<input type="checkbox"/> Yes <input type="checkbox"/> No					
Hygiene Management		Production Process					
		Employees					
		Facilities and Equipments					
Emergency Response		The Contact Points		The person in charge		Phone number	
		Documentation					

■ Product Profile / Terms and Conditions

Name of Product	Fresh Fish in Box					
JAN Code		Package	Materials	Styrofoam		
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 5-15kg		
Minimum Units of Delivery	1 case	Packing	Materials	Styrofoam	Volume	1.0
Lead Time	3-4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 5-15kg		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System			Price in Japanese market			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
We pack and ship a variety of fresh fish from Aomori Prefecture (Hokkaido, Tohoku, cultured fish of Japan, etc.). We may not be able to meet your requests in case of bad weather. Price and size vary depending on the content.		For Japanese-style bars, restaurants, etc.	

■ Product Picture

	
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting






Product Profile / Terms and Conditions

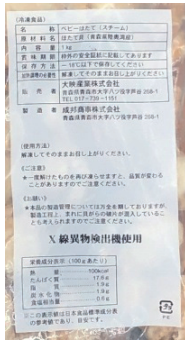
Name of Product	Umamushi Steamed Scallops L			
JAN Code		Package	Materials	
Use by date	1 year and 5 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 33.0 24.0 3.0
Minimum Units of Delivery	1 case	Packing	Materials	Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 25.5 35.0 30.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before
Certifications Products/System				Price in Japanese market

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Aomori Prefecture	Calories	100 kcal
		Protein	17.6 g
		Fat	1.9 g
		Carbohydrate	1.9 g
		Sodium chloride equivalent	0.6 mg

Product Characteristics	Use Scenes (Usage · Recipes)
Mutsu Bay is rich in phytoplankton, which feeds fish, as pure water containing a lot of nutrients flows from deep beech forests in the Hakkoda Mountains and Shirakami mountains. In this rich natural environment, fishermen carefully grow scallops. The scallops taste sweet unlike other scallops. Just thaw and it's ready to serve. Enjoy as it is or grill with butter or put some on salads as a topping.	Grill with butter, salad topping, etc.

Product Picture








Allergen (Specific Raw Materials)

marine products and processed marine products

■ Company's profile

Company's Name		Ajinokakunoya CO., LTD.			
Annual Sales		1.8 billion yen		Numbers of Employees	62
Name of Representative		Kazuo NODA			
Messages to Purchasers		We were founded in 1981 as a seafood processing company in Hachinohe, one of the leading fisheries cities in Japan. One of our major products is "Ganso Ichigo-ni" clear soup of sea urchin and abalone. Our popular products include snow crab, which has been supplied to high-class sushi restaurants for a long time, and Hachinohe's specialty squid and mackerel, and scallops from Mutsu Bay, Aomori Prefecture. From raw materials to final products, we focus on improving the flavor and quality of our products.			
Website Address		http://www.kakunoya.co.jp/			
Company's Address	〒	031-0822	92 Mishimashita, Shiroganemachi, Hachinohe, Aomori		
Factory's Address	〒				
Name of the Person in Charge				E-mail Address	
Phone Number	+81-178-34-2444		Fax Number	+81-178-33-0395	

marine products and processed marine products

■ Selling Points of the production process

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Pictures		
		
Boiling	Removing guts of scallops	Packaging

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacterial tests (common living bacteria, E. coli group, Staphylococcus aureus, Salmonella, Cereus), sensory tests, preservation tests			
Hygiene Management	Production Process	Management in compliance with HACCP standards certified by the Japan Fisheries Association Inspection of foreign matters, weight checker and product temperature of grilling machine, product temperature after freezing, metal detection, X-ray inspection			
	Employees	Frequently attend seminars and lectures to increase expertise. Regular health checkups and stool tests (once a month), check health conditions before entering the room, and bacteria tests of hands and fingers			
	Facilities and Equipments	Regular maintenance of machines and equipment and ask for the support from machine manufacturers. Security cameras, lock management, SECOM, insect repellent rat control (outsourced to external contractors)			
Emergency Response	The Contact Points	The person in charge		Phone number	+81-178-34-2224
	Documentation	Manual on recall, emergency response manual (power outage, disaster), PL insurance			


FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Boiled Scallops 1 kg						
JAN Code	—		Package	Materials	Vacuum package		
Use by date	Keep frozen at -18°C or lower/3 years from the production date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	10 c/s		Packing	Materials	Carton	Volume	10
Lead Time	5 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System	HACCP certified				Price in Japanese market	3,456YEN	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Mutsu Bay, Aomori Prefecture	Calories	86 kal / 100g
Salt		Protein	16.9 g / 100g
		Fat	0.6 g / 100g
		Carbohydrate	3.2 g / 100g
		Sodium chloride equivalent	1.2 g / 100g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>After landing, scallops are transported to our factory on the same day and boiled in our original method to preserve umami. By quickly freezing, umami is retained and the amount of drip at the time of thawing is reduced. In general, mass producers steam scallop, but we stick to the boiling process and quick freezing. By quickly freezing the scallop, we can supply boiled scallop with umami of the highest season throughout the year.</p>	<p>Add some to salad to enjoy the texture and flavor. It tastes also good when you put some when boiling rice and stir-fry with butter and soy sauce. When heated too long, the meat becomes firm and the resilient texture may be reduced.</p> 

Product Picture


	
Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Ajiwai Mackerel Boiled						
JAN Code	4981009 101089		Package	Materials	Canned		
Use by date	3 years			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	2 c/s		Packing	Materials	Carton	Volume	24
Lead Time	1 day			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	453YEN
				Price in Japanese market			
Certifications Products/System	HACCP certified						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe, Aomori Prefecture	Calories	375 kal / 150g
Salt		Protein	27.9 g / 150g
		Fat	29.3 g / 150g
		Carbohydrate	0 g / 150g
		Sodium	420 mg / 150g
		Sodium chloride equivalent	1.1g / 150g

Product Characteristics	Use Scenes (Usage · Recipes)
Off the coast of Hachinohe, on the latitude 40 degrees north, mackerel become fattest in a year from the end of summer to autumn. Our "Ajiwai Mackerel" series uses mackerel caught in season off the coast of Hachinohe. After carefully processing mackerel at a factory close to Hachinohe Port, skilled workers carefully pack each can while fresh. Thanks to the process, the mackerel meat looks beautiful when the can is opened.	Enjoy it as a side dish. Simply seasoned with salt, it can be used as an ingredient of cooking. 

Product Picture

	
Allergen (Specific Raw Materials)	
Mackerel	


FCP Format for Exhibition and Business Meeting




Product Profile / Terms and Conditions

Name of Product	Grilled Scallop 1 kg						
JAN Code	-	Package	Materials	Plastic bag			
Use by date	Keep frozen at -18°C or lower/1 year from the production date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 c / s	Packing	Materials	Styrofoam		Volume	5
Lead Time	3 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
Certifications Products/System	HACCP certified						
				Price in Japanese market			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Mutsu Bay, Aomori Prefecture	Calories	132 kal / 100g
Soy sauce (Containing wheat and soybean)		Protein	17.1 g / 100g
Sugar/Seasoning (amino acid, etc.)		Fat	0.7 g / 100g
Caramel color		Carbohydrate	14.3 g / 100g
Thickener		Sodium chloride equivalent	2.0 g / 100g
Acidulant			

Product Characteristics	Use Scenes (Usage · Recipes)
For this product we use scallop from Mutsu Bay, Aomori Prefecture, one of the leading scallop farming beds in Japan, from May to July. This product was first launched more than 30 years ago. The scallop is soaked in our original sauce and grilled. It has a soft texture and savory smell.	It tastes good without cooking. It tastes also good when you put some when boiling rice or making kaki-age. 

Product Picture

	<p>焼き帆立 1kg FF 栄養成分表示(100g当たり)</p> <p>名称 焼き帆立</p> <p>原 帆立貝(青森県産)、醤油(小麦材・大豆を含む)、砂糖/調味料(アミノ酸等)、カラメル色素、増粘多糖類、酸味料</p> <p>エネルギー 132kcal たんぱく質 17.1g 脂 質 0.7g 炭 水 化 物 14.3g 食塩相当量 2.0g</p> <p>内容量 1kg</p> <p>賞味期限 枠外上部に記載</p> <p>保存方法 要冷凍(-18℃以下)</p> <p>製造者 株式会社 味の加久の屋 青森県八戸市大字白銀町字三島下92 TEL 0178-34-2444</p> <p>本製品の製造ラインでは、かに、えび、卵、乳を使用した製品も製造しています。</p> <p>※解凍は、冷蔵庫内でおこなってください。解凍後はお早めにお召し上がりください。</p> <p>袋: PE</p>
	<p>Allergen (Specific Raw Materials)</p> <p>Wheat, soybean</p>

marine products and processed marine products

■ Company's profile

Company's Name		Office Benkei Co., Ltd.			
Annual Sales		FY 2019: 836 million yen		Numbers of Employees	
				87	
Name of Representative		Mitsuyuki YOKOSAWA			
Messages to Purchasers		<p>Located in Hachinohe City, Aomori Prefecture, we manufacture and sell fresh and processed seafood with the motto "to deliver Hachinohe's seafood all over the country maintaining freshness". Our processing plant is located next to the fishing port and Hachinohe Fish Market, so seafood landed is transported to the facility quickly, and immediately frozen and processed. The site is fully equipped, including a sorting factory, quick-freezing warehouse, refrigeration warehouse, and our own fishery processing plant. We accept large orders from chain stores and processing companies, but also orders of small lot or small quantities from individual stores.</p>			
Website Address		http://www.benkeimaru-suisan.com/			
Company's Address	〒	031-0841	10-2 Hinodecho, Samemachi, Hachinohe, Aomori		
Factory's Address	〒	031-0841	5-1 Hinodecho, Samemachi, Hachinohe, Aomori		
Name of the Person in Charge		Matsuhashi	E - m a i l	office@benkei-h.com	
Phone Number		+81-178-51-8611	F A X	+81-178-51-8612	



■ Selling Points of the production process

< Vinegared silver mackerel production process >

Accept ingredients → thawing → processing of the ingredients → cleaning → removing bones → salting → dipping in seasoning liquid → draining → peeling → molding → vacuum packaging → metal detection → X-ray inspection → freezing → packing → frozen storage

Pictures



Primary processing room in the processing plant



Sanitary room in the processing plant



X-ray inspection and metal detector

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Common living bacteria, E. coli group, E. coli, Staphylococcus aureus, Listeria			
Hygiene Management	Production Process	Temperature recording, SSOP management, CCP management			
	Employees	SSOP management (employee health management, periodic stool inspection)			
	Facilities and Equipments	SSOP management (hygiene daily report), maintenance and inspection of equipment, etc.			
Emergency Response	The Contact Points	The person in charge	Yokosawa	Phone number	+81-178-51-8611
	Documentation	Voluntary inspection in the inspection room of products and water used, acquisition of MSDS/SDS/product standards for purchased products, PL insurance			

Product Profile / Terms and Conditions

Name of Product	Hachinohema Okisaba, Frozen Mackerel				
JAN Code		Package	Materials	PE	
Use by date	2 years from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	DB	Volume
Lead Time	7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Room <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen minus 18°C or lower	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications Products/System	HACCP Certified to U.S. by Japan Fisheries Association Countries in which facility registration certified (including Head Office address/ To the U.S., Vietnam, China, Ukraine, Nigeria, Saudi Arabia)				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture,		
Product Characteristics	Use Scenes (Usage · Recipes)		
We handle all manufacturing processes in-house, from acceptance of raw materials to freezing. Since our plant is located within walking distance from the landing site, we can make fresh products.	This product can be used in a wide range of use, such as processing and retailing.		

Product Picture

	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Mackerel</p>

Product Profile / Terms and Conditions



Name of Product	Senrei Shime Ginsaba (Vinegared Mackerel)				
JAN Code	4589953171716	Package	Materials	PE	
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity	
Minimum Units of Delivery	1 case	Packing	Materials	DB	Volume 15.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)	
Storage Condition	<input type="checkbox"/> Room <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen minus 18°C or lower	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
				Price in Japanese market	
Certifications Products/System	HACCP Certified to U.S. by Japan Fisheries Association Countries in which facility registration certified (including Head Office address/ To the U.S., Vietnam, China, Ukraine, Nigeria, Saudi Arabia)				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Japan	Calories	269 kcal/100 g
Vinegar	Not disclosed	Protein	15.8 g/100 g
High fructose corn syrup	USA, etc.	Fat	20.7 g/100 g
Seasoned vinegar (vinegar, sugar, salt, kelp broth, yeast extract, fish sauce)	Japan, etc.	Carbohydrate	4.9 g/100 g
Salt (rock salt)	France	Sodium chloride equivalent	1.2 g/100 g
Bonito extract			
Kelp extract			
Flavor enhancer (amino acid, etc.)	Southeast Asia, etc.		

Product Characteristics	Use Scenes (Usage · Recipes)
Vinegared mackerel, using fatty Hachinohemae Okisaba mackerel from Hachinohe Port, Aomori Prefecture.	Open the package and it's ready to serve. For sashimi, or add potato salad or marinated vegetables.

Product Picture

	
Allergen (Specific Raw Materials)	
Mackerel, Wheat, Soybean, Fish Sauce	

■ Company's profile

Company's Name		Shijimichan Honpo Co., Ltd.					
Annual Sales		303 million yen (FY 2020)		Numbers of Employees			
Name of Representative		Tatsuya Fukushima					
Messages to Purchasers		We are a sales company of K.K. Fukushima Shoten, a wholesaler of shijimi clam production areas. We can provide safe and secure products as we have an integrated production system from purchasing and processing fish and shellfish nationwide, mainly Yamato Shijimi from Aomori Prefecture. We also have a retort packaging facility and can provide products (OEM consignment) according to your request. Our affiliated company K.K. Hokuyu Foods also develops various processed foods using ingredients from Aomori including apples.					
Website Address		https://www.shijimi.co.jp/en/					
Company's Address		〒 030-0131	1-2-13 Tonyamachi, Aomori, Aomori				
Factory's Address		〒 030-0131	1-2-13 Tonyamachi, Aomori, Aomori				
Name of the Person in Charge		Yuki YAMAMOTO		E-mail Address			
Phone Number		+81-017-728-4438		Fax Number			
				y-yamamoto@shijimi.co.jp			
				+81-17-728-4439			

■ Selling Points of the production process

100% pure shijimi extract made by boiling Yamato shijimi from Aomori Prefecture only with water and drying the cloudy broth. Since it does not contain meat and shells of shijimi clams, it contains almost no iron, which those people with hepatic insufficiency should refrain from taking. Amino acids are contained in a good balance, so anyone can take it safely for daily health management.

【 Manufacturing Process 】

Adding water to shijimi clams ⇒ Mixing ⇒ boiling ⇒ Extracting ⇒ Filtering (75 μm filter) ⇒ Concentrating ⇒ Drying ⇒ Grinding ⇒ Sifting (35 mesh) ⇒ Inspection ⇒ Packaging ⇒ Shipment ⇒ Processing outsourced (encapsulating)

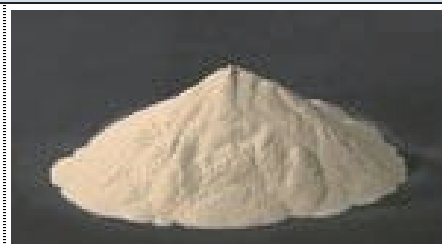
Pictures



Boiling and extracting



Filtering



Sifting

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microorganisms test (common living bacteria, E. coli group), sensory tests, physical property tests (average weight, etc.)			
Hygiene Management	Production Process	We outsource manufacturing to an outsourcee with a GMP certified factory in accordance with laws and regulations and product standards. At the time of delivery, we check the test results before acceptance.			
	Employees	We leave employee management up to the GMP certified factory, the outsourcee of processing.			
	Facilities and Equipments	We leave facility and equipment management up to the GMP certified factory, the outsourcee of processing.			
Emergency Response	The Contact Points	The person in charge	Shirakawa	Phone number	+81-17-728-4438
	Documentation	Obtained a PL insurance (200 million yen)			

Product Profile / Terms and Conditions

Name of Product	Yamato Shijimi Pure Extract Kansuke (200 tablets)						
JAN Code	4539172044384	Package	Materials	Paper (tablets are in glass bottle)			
Use by date	2 years from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	12 bottles	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen (About 5-30°C)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan	Prices are valid before			
Certifications Products/System	Production and packaging at a GMP certified plant (final processing)						
				Price in Japanese market	12,000YEN		

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Yamato Shijimi extract powder	Japan (Aomori)	Calories	2~6.8kcal
HPMC	Europe, etc.	Protein	0.15~0.51g
		Fat	0~0.01g
		Carbohydrate	0.35~1.17g
		Sodium	22~73.5mg
		(Sodium chloride equivalent)	0.06~0.19g
		Vitamin B2	1.57~5.24μg

Product Characteristics	Use Scenes (Usage · Recipes)
100% pure shijimi extract powder, made by putting shijimi in shells in cold water and boiling, removing shells and meat, and making powders from the remaining broth using our original manufacturing method. Encapsulated powder, it has good keeping qualities. You can take shijimi extract anytime and anywhere. Food with nutrient function claims (vitamin B12). * Vitamin B12 is a nutrient that helps the formation of red blood cells.	Take it before or after drinking or for your health management with cold water or hot water. One to three tablets for daily health management, and three to six tablets are recommended for health management for those who drink (since this is food, there are no required timing or frequency of taking it).

商品写真

	<p>【Other products in the lineup】 Small bags, drink, etc.</p>
<p>Allergen (Specific Raw Materials)</p>	

Product Profile / Terms and Conditions

Name of Product	Aomori Scallop Ramen (2 servings)					
JAN Code	4539172000564	Package	Materials	Cardboard		
Use by date	8 months from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 19.0 × 21.3 × 3.6	Inner Capacity 236g	
Minimum Units of Delivery	2 cases (20 boxes)	Packing	Materials	Cardboard	Volume	10.0
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 22.5 × 38.5 × 20.5	Weight(kg)	3.7kg
Storage Condition	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen About 5-30°C	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan	Prices are valid before		
Certifications Products/System				Price in Japanese market		900 yen (tax excluded)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
<Noodle> Wheat flour (manufactured in Japan), Egg white powder, Salt, Wheat protein, Lye water, Gardenia color		Calories	339kcal
<Topping> Scallop	Japan (from Mutsu)	Protein	15.3g
<Soup powder> Salt, Wakame seaweed, Sesame, Dried kelp extract powder, Shijimi extract powder, green onion, Soy sauce powder, Seasonings (amino acid, etc.)		Fat	1.7g
		Carbohydrate	65.5g
		Sodium chloride equivalent	7.4g
Product Characteristics	Use Scenes (Usage · Recipes)		
Simple-tasting ramen noodle with a faint salty smell. Four whole small scallops from Mutsu Bay in Aomori Prefecture are used. All-in-one set of medium-thick noodles, topping in retort pouch (scallops), soup powder with dried seasonings (wakame seaweed, green onion, white sesame). You can cook it in one pot. Shijimi extract mixed in the soup powder is the key of the flavor.	(1) Bring water to boil in a large pot, boil the noodles for about 5 minutes and drain, and put the noodles in a bowl. (2) Put the soup powder with dried seasonings in another container and pour about 320 cc of boiling water. (3) Pour the soup with dried ingredients over the noodles. (4) Put the scallops on top. *It tastes even better if you add memma (boiled bamboo shoots) and boiled egg on top.		

Product Picture

【Other products in the lineup】
Aomori Shijimi Ramen (2 servings)

Allergen (Specific Raw Materials)

Egg, Wheat, Soybean, Sesame

Product Profile / Terms and Conditions

Name of Product	SHIJIMI Clam Chowder						
JAN Code	4539172000632	Package	Materials	Paper *Plastic film			
Use by date	1 year from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				14.5	20.5	2.0	160g
Minimum Units of Delivery	2 cases (60 bags)	Packing	Materials	Cardboard	Volume	30 bags	
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				29.0	35.0	16.0	6.5kg
Storage Condition	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen About 5-30°C		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan		Prices are valid before	
					Price in Japanese market	600 yen (tax excluded)	
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
•Shijimi in shells, White sauce base, Sautéed onion, Apple puree, Flavor seasonings (salt, sugar, dried kelp powder, dried kelp extract), Black pepper, Parsley, Thickener (processed starch), Seasonings (amino acid, etc.)	Shijimi from Japan (from Jusanko, Aomori Prefecture) Apple puree from Japan (Aomori Prefecture)	Calories	55kcal
		Protein	1.7g
		Fat	2.0g
		Carbohydrate	7.6g
		Sodium chloride equivalent	0.64g
Product Characteristics		Use Scenes (Usage · Recipes)	
Rich shijimi chowder using extra-large Yamato shijimi from Jusanko, Aomori Prefecture. Roasted onions and Aomori apples are added to white sauce to create a rich flavor with a faint sweetness. Shijimi extract is the key of the flavor.		• Put in boiling water and heat for 3-5 minutes. • When heating in a microwave oven, be sure to pour the content into a container, cover the container with a plastic wrap before heating. *Add milk, fresh cream, powdered cheese if you like.	

Product Picture





【Other products in the lineup】
HOTATE Clam Chowder



Allergen (Specific Raw Materials)

Wheat, Milk constituent, Soybean, Chicken, Apple

■ Company's profile

Company's Name		Seiho Shoji Co., Ltd.		
Annual Sales		2,562 million yen	Numbers of Employees	120 (as of June 15, 2021)
Name of Representative		Makoto SASAHARA		
Messages to Purchasers		Fresh scallops from Mutsu Bay, Aomori Prefecture are processed into tasty products at our clean plant certified under USHACCP and EUHACCP. There is no concern over allergies as our factory specializes in processing scallops.		
Website Address		-		
Company's Address	〒	030-0112	268-1 Ashiya, Yatsuyaku, Aomori, Aomori	
Factory's Address	〒	030-0112	268-1 Ashiya, Yatsuyaku, Aomori, Aomori	
Name of the Person in Charge		SASAHARA	E-mail Address	info@seihoshoji.co.jp
Phone Number		+81-17-739-4832	Fax Number	+81-17-739-5859



■ Selling Points of the production process

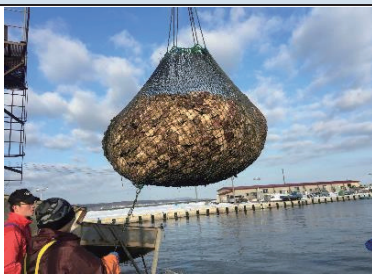
Making safe, secure and tasty products

Scallops are frozen quickly in the tunnel freezer to keep umami components.

We introduce thorough hygiene management at our USA and EU-HACCP certified plant (Ministry of Health, Labour and Welfare)

The state-of-the-art dual X-ray foreign object detector carefully checks for foreign matters such as seashells

Pictures



We always accept and process fresh raw materials.



Freezing process: Quick freezing to retain the flavor of scallops



X-ray foreign matter detector: Prevents contamination and removes foreign matters

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Common bacteria, E. coli group, Staphylococcus aureus, Salmonella, Vibrio Parahaemolyticus		
Hygiene Management	Production Process	Management in accordance with HACCP		
	Employees	HACCP		
	Facilities and Equipments	HACCP		
Emergency Response	The Contact Points	The person in charge	Phone number	+81-17-739-4832
	Documentation	Obtained PL insurance; emergency contact network established		

Product Profile / Terms and Conditions

Name of Product	Maruju Umamushi Baby Scallop						
JAN Code	Varies by size		Package	Materials	PE (polyethylene)		
Use by date	1 year and 6 months			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1 case		Packing	Materials	Cardboard	Volume	1Kg×10
Lead Time	From 5 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperture <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	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori Prefecture	Calories	100kcal
		Protein	17.6g
		Fat	1.9g
		Carbohydrate	1.9g
		Sodium chloride equivalent	0.6g
Product Characteristics		Use Scenes (Usage · Recipes)	
To bring out the natural flavor and sweetness of scallops from Mutsu Bay, we fine-tune the steaming method. "Umamushi Baby" scallops have a soft texture and you don't even notice the strings, whose texture tends to be hard during the steaming process.		Add as an ingredient of any dishes, both Japanese or Western, such as sushi, tempura, deep-fried food, curry, stew and teppan-yaki.	

Product Picture

(冷凍食品)

名称	ベビーほたて (スチーム)
原材料名	ほたて貝 (青森県陸奥湾産)
内容量	10 kg (1 kg × 10 袋)
賞味期限	枠外の長側面に記載してあります
保存方法	-18℃以下で保存してください
加熱調理の必要性	解凍してそのままお召し上がりください
販売者	大映産業株式会社 青森県青森市大字ハツ役字芦谷 268-1 TEL 017-739-1151
製造者	成邦商事株式会社 青森県青森市大字ハツ役字芦谷 268-1

Allergen (Specific Raw Materials)

■ Product Profile / Terms and Conditions

Name of Product	Daiei Frozen Adductor Muscle (in gift box)						
JAN Code		Package	Materials	Paper, PE (polyethylene)			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard		Volume	1Kg×10
Lead Time	From 5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market			
Certifications Products/System	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops grown in Mutsu Bay, Aomori Prefecture, are exceptionally richer in glycogen, a sweet constituent, than scallops from other areas. Adductor muscles are taken out, and quickly frozen in a tunnel freezer.		Just thaw and enjoy as sashimi, as a sushi topping, for salad or marinate with dressing. It can be used for any dishes, both Japanese or Western, such as ajillo, grilled with garlic butter, deep-fried dishes, stew, curry, tempura, kushi-age, and simmered dishes.	

■ Product Picture

Allergen
(Specific Raw Materials)

marine products and processed marine products

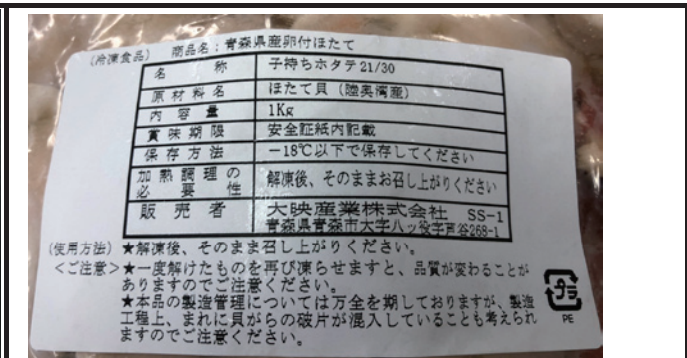
Product Profile / Terms and Conditions

Name of Product	Daiei Frozen Adductor Muscle with Eggs						
JAN Code		Package	Materials	PE (polyethylene)			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	1Kg×10	
Lead Time	From 5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	28.6	46.1	18.6
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <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	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Fresh scallops and eggs that can only be caught in winter in Mutsu Bay, Aomori Prefecture, quickly frozen in a tunnel freezer. Those with red eggs are female and those with white eggs are male. Enjoy the difference in taste as well.		It can be used for any dishes, both Japanese or Western, such as ajillo, grilled with garlic butter, deep-fried dishes, stew, curry, tempura, kushi-age, and simmered dishes. One of the standard dishes of French restaurants is the sautéed scallops with sauce made by filtering scallop eggs.	

Product Picture



Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Takewa Suisan Co., Ltd.			
Annual Sales		2,601 million yen for the fiscal year ended August 2020		Numbers of Employees	
Name of Representative		Toshihiko TAKEWA			
Messages to Purchasers		<p>Our three "Quality Policies" are as follows:</p> <ol style="list-style-type: none"> 1. As a food maker, we strive to improve the quality of our products and enhance trust with pride and awareness that we support the health of our customers. 2. We comply with laws related to products and their production, such as the JAS Act and the Food Sanitation Act. 3. We always put the safety and security of our products first. 			
Website Address		www.takewa.co.jp			
Company's Address	〒	031-0841	32-1 Shimoteshiromori, Samemachi, Hachinohe, Aomori		
Factory's Address	〒	031-0841	32-1 Shimoteshiromori, Samemachi, Hachinohe, Aomori		
Name of the Person in Charge		Naoki SAKAMOTO		E-mail Address	
Phone Number		+81-178-33-0123		Fax Number	
				nsakamoto@takewa.co.jp	
				+81-178-33-8561	



■ Selling Points of the production process

[Production process of vinegared mackerel]

Thaw the ingredients → Fillet → Pickle in salted water (overnight) → Pickle in vinegared liquid (overnight) → Shape and sort → Vacuum packaging → Metal detector (Fe: 2.0φ, Sus: 3.0φ) → Pack in box → Freeze

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Varies by product			
Hygiene Management	Production Process	Based on the HACCP system, we conduct hazard analysis, set control items in each process from the raw material stage to shipment. We implement thorough hygiene management through temperature control and other measures.			
	Employees	We ensure health management through health checkups and intestinal bacterial tests, grooming checks such as hand washing and using adhesive rollers on clothes, and control of entry and exit procedures. In addition, we provide period hygiene education to the employees.			
	Facilities and Equipments	Hygiene and maintenance management of manufacturing facilities, water supply facilities, refrigeration facilities, etc. in accordance with the general hygiene management program; insect repellent and rat control measures.			
Emergency Response	The Contact Points	The person in charge	Hamatani	Phone number	+81-178-33-0121
	Documentation	Keeping records such as hygiene management, production management, product test results, etc. Ensuring traceability from raw materials, products to shipment. Manuals on recall and responses to accidents established. Obtained PL insurance.			

Product Profile / Terms and Conditions

Name of Product	Mackerel Jerky			
JAN Code	4974929 480112	Package	Materials	pp
Use by date	180 days at room temperature		Size/Inner Capacity	Length(cm) Width(cm) Height (cm) Inner Capacity
Minimum Units of Delivery	4 boxes in bundle, 10 bundles	Packing	Materials	DB Volume 24
Lead Time	10 business days (to Tokyo)		size/Gross weight	Length(cm) Width(cm) Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen <div style="border: 1px solid black; padding: 5px; display: inline-block;">15°C-25°C</div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 293 yen/pack	Prices are valid before Dec. 1, 2021 Price in Japanese market 400 yen-500 yen/pack
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	301 kcal/100 g
Salt		Protein	33.4g/100 g
Fermented seasoning		Fat	18.4g/100 g
Sugar		Carbohydrate	0.5g/100 g
Pepper		Sodium chloride equivalent	3.0g/100 g
Ginger		Calcium	1,200mg/100 g
Allspice			
Seasoning			
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel jerky using spines of mackerel, rich in umami components. Cooked till the bones become soft.		Ideal snack when drinking spirits, or as a snack for kids.	



Product Picture

●名称 塩漬加工品 ●原材料名 塩漬(香森県産)、食塩、発酵調味料、砂糖、胡椒、生姜、オールスパイス/調味料(アミノ酸) ●内容量 3枚 ●賞味期限 2020.3.25 ●保存方法 直射日光を避け、常温で保存してください。 ●製造者 武輪水産株式会社 香森県八戸市大字殿町字下手代森32-1

製造所:武輪水産株式会社 第三工場 香森県八戸市大字台銀町字昭和町1

栄養成分表示(100gあたり)
 熱量 301kcal、たんぱく質 33.4g、脂質 18.4g、炭水化物 0.5g、食塩相当量 3.0g、ナトリウム 2,800mg この表示値は目安です。

内袋:PE/PA
 外袋:PP

商品に関する問合せ先
 TEL 0179-33-0126

4974929480112 LOT:243400

Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Vinegared Mackerel Vacuum Deep-Squeezed from Aomori			
JAN Code	4974929 300250	Package	Materials	Package: PE, PET (mat: PS)
Use by date	180 days (after thawing, keep refrigerated; 20 days at 10°C or lower)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 13.5 27.5 2.0 約120g
Minimum Units of Delivery	4 boxes in bundle, 10 bundles	Packing	Materials	DB Volume 12.0
Lead Time	10 business days (to Tokyo)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 30.0 42.0 7.5 2.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Keep frozen at -18°C or lower)	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Dec. 1, 2021
			280 yen/pack	Price in Japanese market 400 yen-450 yen/pack
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	318 kcal/100 g
Vinegar		Protein	16.4g/100 g
Sugar		Fat	25.2g/100 g
Salt		Carbohydrate	6.3g/100 g
Flavor enhancer (amino acids)		Sodium chloride equivalent	2.5g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Vinegared mackerel using mackerel caught in the season in the north of Sanriku and landed at Hachinohe Port in Aomori Prefecture.</p> <p>We deliver "safety", "security" and "good taste" through hygiene management in accordance with the HACCP management standards of the Ministry of Health, Labour and Welfare for export to the U.S.</p>	<p>Slice and enjoy as sashimi. Or make bo-zushi or hand-rolled sushi.</p>

Product Picture

名称	しめさば(そうざい)
原材料名	さば(青森県産)、醸造酢、砂糖、食塩/調味料(アミノ酸等)
内容量	1枚
賞味期限	表面右部記載
保存方法	表面右部記載
製造者	武輪水産株式会社 青森県八戸市大字敷町字下手代森32-1

使用上の注意: 開封後はお早めにお召し上がり下さい。
お客様相談窓口: TEL 0178-33-0126

栄養成分表示(100g当たり)

熱量	318 kcal
たんぱく質	16.4 g
脂質	25.2 g
炭水化物	6.3 g
食塩相当量	2.5 g

この表示値は、目安です。

外装: PE, PET
台紙: PS

Allergen
(Specific Raw Materials)

marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Vinegared Mackerel with Kelp Vacuum Deep-Squeezed from Aomori					
JAN Code	4974929 300908	Package	Materials	Package: PE, PET (mat: PS)		
Use by date	180 days (after thawing, keep refrigerated; 12 days at 10°C or lower)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	4 boxes in bundle, 10 bundles	Packing	Materials	DB	Volume	12.0
Lead Time	10 business days (to Tokyo)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Keep frozen at -18°C or lower)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 305 yen /pack	Prices are valid before	Dec. 1, 2021	
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)					
			Price in Japanese market	450 yen-500 yen/ pack		

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	314 kcal/100 g
Kelp	Japan	Protein	13.4g/100 g
Vinegar		Fat	25.9g/100 g
Sugar		Carbohydrate	6.9g/100 g
Salt		Sodium chloride equivalent	2.3g/100 g
Flavor enhancer (amino acids)			
Product Characteristics		Use Scenes (Usage · Recipes)	
Vinegared mackerel seasoned with kelp from Sanriku, using mackerel caught in the season in the north of Sanriku and landed at Hachinohe Port in Aomori Prefecture. The flavor of the kelp enhances the taste of mackerel.		Slice and serve as sashimi. Or use as an ingredient of oshizushi (pressed sushi).	

Product Picture

名称	しめさば昆布じめ (そうざい)
原材料名	さば(青森県産)、昆布(国内産)、醸造酢、砂糖、食塩/調味料(アミノ酸等)
内容量	1枚入
賞味期限	表面右部記載
保存方法	表面右部記載
製造者	武輪水産株式会社 青森県八戸市大字鮫町字下手代森32-1

使用上の注意：開封後はお早めにお召し上がり下さい。
 お客様相談窓口：TEL 0178-33-0126

Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Tamukai Syoten LLC			
Annual Sales		Numbers of Employees		12	
Name of Representative		Tsuneshiro TAMUKAI			
Messages to Purchasers		<p>We were founded in 1929. Wholesaler of marine products caught in the sea near Aomori and processing of the marine products caught in the sea near Japan. We carry out integrated use of sustainable marine resources. We obtained a Marine Eco-Label Japan. Manufacture and sale of shark meat fillets, processed shark meat products, proteoglycans derived from shark cartilage, shark fin in retort packs, liver oil, etc.</p>			
Website Address		http://www.tamukaisyoten.com			
Company's Address	〒	030-0901	2-23-14 Minatomachi, Aomori, Aomori		
Factory's Address	〒	030-0901	2-23-14 Minatomachi, Aomori, Aomori		
Name of the Person in Charge	Tsuneshiro TAMUKAI		E - m a i l	info@tamukaisyoten.com	
Phone Number	+81-17-741-0936		F A X	+81-17-741-2586	

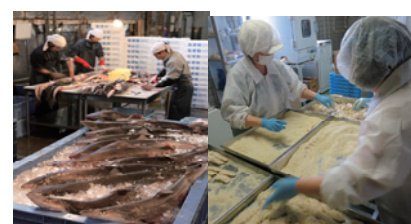
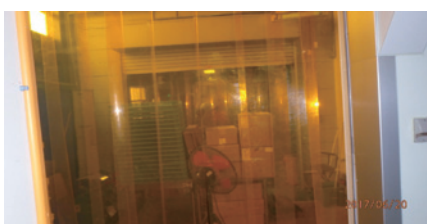


marine products and processed marine products

■ Selling Points of the production process

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Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process	Production process management in accordance with HACCP of the Japan Fisheries Association			
	Employees	Hygiene management and hygiene manual for employees by the Japan Fisheries Association			
	Facilities and Equipments	Hygiene instructions by Aoba Kasei, recording of elimination of insects or rats, etc. by external contractors			
Emergency Response	The Contact Points	The person in charge	Tsuneshiro TAMUKAI	Phone number	090-8926-0209
	Documentation	Obtained PL insurance (200 million yen) from the intermediate wholesalers association, HACCP management system			

Product Profile / Terms and Conditions

Name of Product	Boiled North Pacific Spiny Dogfish Fins in Retort Pack			
JAN Code	-	Package	Materials	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 170 g
Minimum Units of Delivery	2 cases	Packing	Materials	Volume 6.0
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 35.0 31.0 18.0 Weight(kg) 6.5
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input 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)
North Pacific Spiny Dogfish fin	Aomori Prefecture	Calories	102kcal
Vegetable oil, Shiitake extract, Pork extract, Chicken extract,		Protein	13.2g
Shaoxing wine, Soy sauce, Sugar, Starch syrup, Oyster extract,		Fat	2.7g
Garlic powder, Green onion oil		Carbohydrate	6.3g
Thickener (xanthan gum)		Sodium chloride equivalent	0.9g
Seasonings (amino acid, etc.), (contains soybean, wheat, pork, chicken)			

Product Characteristics	Use Scenes (Usage · Recipes)
Easy to cook, with both fillet and sauce in the retort pouch. Since it has been cooked to have a moderate hardness, it has a solid texture. Fins of North Pacific spiny dogfish caught off the coast of Aomori Prefecture. In 2012, we were certified by the Marine Eco Label Japan of the Japan Fisheries Association in recognition of our sustainable and comprehensive use of marine resources. Sterilization is commissioned to Sansei in Hachinohe (Japan Fisheries Association HACCP)	For a luxury party with family and friends. Serving suggestions: Put it on custard tofu, one piece for each; Spread rice and mashed potatoes on a plate and put on in, one piece for each.

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Wheat, Soybean, Chicken</p>

■ Product Profile / Terms and Conditions

Name of Product	Tsugaru Strait North Pacific Spiny Dogfish Fillet IQF			
JAN Code		Package	Materials	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 450 g
Minimum Units of Delivery	1 case	Packing	Materials	Volume 10 k g
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 60.0 31.0 18.0 11.0
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Minus 18 degrees or lower)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market
Certifications Products/System	MEJ Marine Eco Label Japan, Japan Fisheries Association FDAHACCP certified product			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
North Pacific Spiny Dogfish	Aomori Prefecture		

Product Characteristics	Use Scenes (Usage · Recipes)
Cooked frozen food. Warm in hot water before serving. Sharks are cartilaginous fish and have no hard bones, so the meat is soft even after heating. It is recommended for a wide range of people from children to the elderly. We use the best cooking method for the North Pacific spiny dogfish, so it has been receiving high reputation for its flavor. The raw materials are from the offshore of Aomori Prefecture. Fat contained in the meat is mainly unsaturated fatty acids and DAGE, which have recently been attracting attention for their benefits for health. Their content is more than other white fish. Since botulinum B is sterilized in the vacuum cooking process, it can be stored for five days after thawing at 5 degrees or lower. In that case, stores are required to put a label of changing the storage temperature on the package.	Hotels, buffet, breakfast, at restaurants, school lunch

■ Product Picture

	Allergen (Specific Raw Materials)
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■ Company's profile

Company's Name		Chusui Aomori Chuo Suisan Co., Ltd.			
Annual Sales		15.5 billion yen		Numbers of Employees	55
Name of Representative		Kounosuke SHIOYA			
Messages to Purchasers		<p>A wide variety of fish and shellfish live in the fishing grounds of the Sea of Japan, the Pacific Ocean, the Tsugaru Strait, and Mutsu Bay, providing tasty food of the season throughout the year. In addition, we purchase seafood both in Japan and from abroad to provide safe and secure products. Our motto is "customers first," and based on it, we will maintain strict compliance with laws and regulations. Our professional staff propose products that meet the needs of the times under strict quality and hygiene management.</p>			
Website Address		https://www.aochuu.co.jp			
Company's Address	〒	030-0183	1-1 Oroshimachi, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Susumu SHIRATORI		E-mail Address	susumu_shiratori@aochuu.co.jp
Phone Number		+81-17-738-1281		Fax Number	+81-17-738-5495



marine products and processed marine products

■ Selling Points of the production process

Varies by product		
Pictures		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microbial test: common bacteria 10,000/g or less, E-coli group negative, E. coli negative, vibrio parahaemolyticus negative, and, staphylococcus aureus negative			
Hygiene Management	Production Process	Management and records incorporating the HACCP concept			
	Employees	HACCP			
	Facilities and Equipments	HACCP			
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

Product Profile / Terms and Conditions

Name of Product	Scallop Steamed in Sake						
JAN Code		Package	Materials	Tray: polypropylene, polystyrene			
Use by date	547 days from the date of production, D+0 day after thawing		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 g×20 pieces/20 P/2 boxes bundled 5 bundles or more	Packing	Materials	Cardboard	Volume		
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <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	ISO9001, HACCP&GMP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Aomori Prefecture	Calories	77 kcal/100 g
Water		Protein	14.3g/100 g
Scallop extract		Fat	0g/100 g
Sake		Carbohydrate	4.1g/100 g
Sweet sake		Sodium chloride equivalent	0.9g/100 g
Salt			
Dried bonito			
Kelp and kelp extract			
Product Characteristics		Use Scenes (Usage · Recipes)	

Product Picture

名称	酒蒸しホタテ (生食用)	
原材料名	生ホタテ貝 (青森県産)、ホタテエキス、日本酒、みりん、食塩、カツオ節、昆布、昆布エキス	
栄養成分表示	100gあたり (推定値)	
	熱量	77 kcal
	たんぱく質	14.3 g
	脂質	0 g
	炭水化物	4.1 g
	食塩相当量	0.9 g
(使用方法) 生食用ですので、冷凍のものをそのままお召し上がりいただけます。		
内容量	200グラム (20枚)	
賞味期限	2021.4	
保存方法	-18℃以下で保存して下さい。	
製造者	東日本フーズ株式会社 宮城県石巻市鹿妻南4-3-30	
	Z326	

Allergen (Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Aomori Salmon Trim E						
JAN Code		Package	Materials	Polyethylene			
Use by date	2 years from the date of production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery		Packing	Materials	Styrofoam		Volume	16
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			79.0	39.0	22.5	13~17	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <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							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salmon trout	Aomori Prefecture	Calories	224kcal
		Protein	21.4g
		Fat	14.2g
		Carbohydrate	0.1g
		Water	63g
		Ash	1.3g
		Sodium	79mg
		Sodium chloride equivalent	0.2g

Product Characteristics	Use Scenes (Usage · Recipes)
The Sea of Japan, where Aomori salmon grow, is called the "sea of fertility" where mineral-rich water flowing from the World Heritage site Shirakami mountains and the Tsushima current flowing northward in the Sea of Japan are mixed. In addition, in the strong current of the Tsugaru strait, various seafood are landed throughout the year. Aomori salmon grown in the cold and harsh northern sea has a firm texture, fatty and exceptionally tasty.	Sashimi, sushi, lightly roasted salmon, carpaccio, meuniere, grilled in aluminum foil, etc.

Product Picture




品名	冷凍 青森サーモントリムE 生食用	
原材料名	サーモントラウト養殖	
原産地	青森県産	
保存方法	要冷凍 -18℃以下で保存	
	内容量	
賞味期限	2023.05	13.6 kg
加工者	株式会社瀬戸水産関東営業所 神奈川県伊勢原市歌川2丁目3-1 TEL (0463) 97-2019	

Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		TSK Trading Co., Ltd.			
Annual Sales		Numbers of Employees		3	
Name of Representative		Hiromi KASAI			
Messages to Purchasers		While there are major fishery companies, trading companies and other competitors, we are flexible and move fast. Including the former job, we have experience of handling scallops over 20 years and have established relationships necessary for selling and			
Website Address		-			
Company's Address	〒	030-0113	4-6-24 Dainitonyamachi, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Hiromi KASAI		E-mail Address	tsk-kasai@trade.gmob.jp
Phone Number		+81-17-763-0644		Fax Number	+81-17-763-0649

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

■ Product Profile / Terms and Conditions

Name of Product	Frozen scallops						
JAN Code		Package	Materials	Outer package: paper, inner package: plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper	Volume	10.0	
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <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							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The scallops are used around the world. The product itself has delicate texture and taste without adding water.		The product can be cooked on the grill, eaten raw, or used in various types of dishes.	

■ Product Picture

Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Half shell scallops						
JAN Code	-	Package	Materials	Plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper	Volume	10.0	
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(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)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Half shell scallops can be enjoyed at home and also for business use.		For BBQ, grilling with soy sauce or butter	

Product Picture

	Allergen (Specific Raw Materials)

marine products and processed marine products

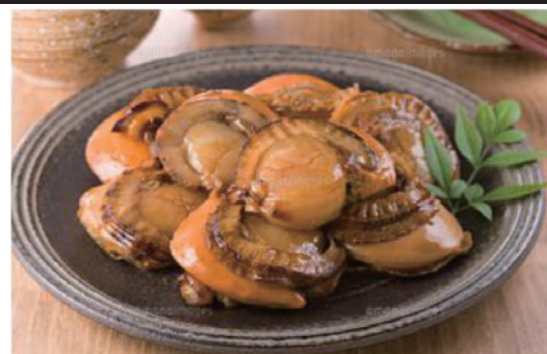
Product Profile / Terms and Conditions

Name of Product	Boiled scallops						
JAN Code	-	Package	Materials	Plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper		Volume	10.0
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <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							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
A broadened product line of scallops of various sizes is available.		Can be enjoyed either cooked or raw	

Product Picture



Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		DE-MER CO., LTD					
Annual Sales		1.1 billion yen		Numbers of Employees		120	
Name of Representative		Kou KIMURA					
Messages to Purchasers		<p>In 2012, Daimaru, Marutakehachinohesuisan, and De Mer merged into the current De Mer. Our products utilizing the brand power and the development power of the three companies have been highly regarded by the Minister of Agriculture, Forestry and Fisheries Award, the Japan Fisheries Association President Award, Zensui Kakoren President Award, Monde Selection and other awards. Management philosophy: As a food manufacturer, contributing to the society by creating new values in products and providing safe products that have no risks. To this end, we always strive to develop ourselves and earn the trust of society.</p>					
Website Address		http://www.de-mer.com/					
Company's Address		〒	031-0071	1-10-46 Numadate, Hachinohe, Aomori			
Factory's Address		〒	031-0071	1-10-46 Numadate, Hachinohe, Aomori			
Name of the Person in Charge		Tetsuji IWAIZUMI		E-mail Address		tetsuji.iwaizumi@de-mer.com	
Phone Number		+81-178-71-2288		Fax Number		+81-178-45-4902	

■ Selling Points of the production process

<p>Thawing a raw material → cutting off the head → filleting → forming and checking → washing → selecting by weight → salting → seasoning → forming and peeling → slicing → packaging → selecting by weight → metal detection (Fe: 1.5, SUS: 2.5) → packing → freezing → storing in a freezer → shipping</p>		
Pictures		
<div style="border: 1px dashed gray; width: 100%; height: 100%;"></div>		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteriological self-testing: viable bacterial count, coliform bacteria, and Staphylococcus aureus			
Hygiene Management	Production Process	Controlled in accordance with HACCP			
	Employees	H A C C P			
	Facilities and Equipments	H A C C P			
Emergency Response	The Contact Points	The person in charge	Yuko NAKANO	Phone number	+81-178-71-2288
	Documentation	In an emergency, responses will be taken in accordance with our complaint handing manual. Records of quality inspections are maintained.			

■ Product Profile / Terms and Conditions

Name of Product	Additive-free pickled mackerel						
JAN Code	45582210080585	Package	Materials	Pouch: PE/PA, board: PS			
Use by date	365 days frozen at -18℃ or less (only for export) Day of thawing plus 14 days refrigerated at 10℃ or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				11.0	26.0	2.0	80-109
Minimum Units of Delivery	bdl.20packs×4boxes	Packing	Materials	Cardboard	Volume	20.0	
Lead Time	About one week after a designated label arrives and is attached		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				30.0	39.0	7.7	2.5
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Frozen at -18℃ or less)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	Estimated individually		
				Price in Japanese market	298YEN		
Certifications Products/System	In Oct. 2018, a HACCP certification was awarded to the pickled north sea mackerel (from Norway)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan)	Japan	Amount of heat	227kcal
Seasonings	Japan	Protein	18.0g
(Sugars (sugar and high-fructose corn		Fat	14.6g
fermented vinegar, salt, kelp broth, and		Carbohydrate	5.9g
extract)		Sodium chloride equivalent	2.2g
Salt	Australia		
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel is pickled with our original seasoned vinegar that brings out the natural taste of mackerel. No additives, such as chemical seasonings and preservatives, are used.			

■ Product Picture

	Allergen (Specific Raw Materials)
	Mackerel

■ Product Profile / Terms and Conditions

Name of Product	Pickled and cut mackerel flavored with yuzu					
JAN Code	4582210080448	Package	Materials	Pouch: PE/PA, board: PS		
Use by date	365 days frozen at -18°C or less (only for export) Day of thawing plus 14 days refrigerated at 10°C or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 10.8 25.6 2.0	Inner Capacity 80-109	
Minimum Units of Delivery	bdl.20packs×4boxes	Packing	Materials	Cardboard	Volume	20.0
Lead Time	About one week after a designated label arrives and is attached		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 28.3 47.0 9.5	Weight(kg) 2.5	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Frozen at -18°C or less	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	Estimated individually 398YEN		
Certifications Products/System	In Oct. 2018, a HACCP certification was awarded to the pickled north sea mackerel (from Norway)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan)	Japan	Amount of heat	217kcal
Seasoned vinegar	国産	Protein	18.0g
Salt	Australia	Fat	14.6g
Acidulants, flavors, and seasonings (amino)	国産	Carbohydrate	3.2g
Sweetener (stevia)	国産	Sodium chloride equivalent	2.1g
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel is pickled with seasoned vinegar in which yuzu juice is added. The product has a soft scent of yuzu and tastes refreshing.			

■ Product Picture

	Allergen (Specific Raw Materials) Mackerel
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marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Smoked and sliced mackerel					
JAN Code	4582210084132	Package	Materials	Pouch: PE/PA, board: PS		
Use by date	365 days frozen at -18°C or less (only for export) Day of thawing plus 7 days refrigerated at 10°C or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	bdl.15packs×6boxes	Packing	Materials	Cardboard	Volume	15.0
Lead Time	About one week after a designated label arrives and is attached		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Frozen at -18°C or less)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	Estimated individually	
Certifications Products/System				Price in Japanese market	398 YEN	

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan)	Japan	Amount of heat	232kcal
Sugar, soy sauce (including wheat and soy bean), and salt	Japan	Protein	18.8g
Sweet rice wine, and reduced sugar syrup	Japan	Fat	15.1g
Seasonings (amino)	Japan	Carbohydrate	5.3g
		Sodium chloride equivalent	2.4g
Product Characteristics		Use Scenes (Usage · Recipes)	
Autumn mackerel caught in waters of Japan is smoked slowly at a low temperature.			

Product Picture

	Allergen (Specific Raw Materials) Mackerel, wheat, and soybean
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■ Company's profile

Company's Name		Haketa Suisan Co., Ltd.			
Annual Sales				Numbers of Employees	
Name of Representative		Yoshietsu HAKETA			
Messages to Purchasers		Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. In order to have such scallops be served at home without risks, we have acquired a certificate of HACCAP, which are globally accepted sanitary standards.			
Website Address		http://www.haketa-suisan.co.jp/company/			
Company's Address	〒	039-3332	52-8 Wayama, Shimizugawa, Hiranai, Higashitsugaru, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Miura		E-mail Address	miura@haketa-suisan.co.jp
Phone Number		+81-177-56-2100		Fax Number	+81-177-55-2392

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

■ Product Profile / Terms and Conditions

Name of Product	Frozen baby scallops						
JAN Code		Package	Materials	Plastic			
Use by date	540 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard	Volume	10.0	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <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							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	80kcal
		Protein	16.1g
		Total fat	0.3g
		Saturated fatty acids	0.1g
		Trans fatty acids	
		Carbohydrate	3.3g
		Sugar	
		Natrium	447mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are steamed and quickly frozen on the day of landing so that the taste will be kept. They are suitable for eating raw in salads and marinades. They can also be cooked with butter or used in cooked rice.			

■ Product Picture

	Allergen (Specific Raw Materials)
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■ Product Profile / Terms and Conditions

Name of Product	Frozen scallops			
JAN Code		Package	Materials	Plastic
Use by date	540 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 23.0 32.0 3.0
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 19.2 44.7 20.8
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before
Certifications Products/System				Price in Japanese market

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	72kcal
		Protein	13.5g
		Total fat	0.9g
		Saturated fatty acids	0.18g
		Trans fatty acids	
		Carbohydrate	1.5g
		Sugar	
		Natrium	320mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are shelled and quickly frozen promptly after landing so that the taste will be kept. They are suitable for eating raw in salads and marinades. They can also be cooked with butter or used in cooked rice.			

■ Product Picture

	Allergen (Specific Raw Materials)
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marine products and processed marine products

■ Product Profile / Terms and Conditions

Name of Product	Frozen half shell scallops (9-10 cm)						
JAN Code		Package	Materials	Plastic			
Use by date	729 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
			41.0	21.0	3.5	800 g	
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard	Volume	10パック	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
			31.6	50.7	17.0	8.0	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <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							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	72kcal
		Protein	13.5g
		Total fat	0.9g
		Saturated fatty acids	0.1g
		Trans fatty acids	
		Carbohydrate	1.5g
		Sugar	
		Natrium	320mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are shelled into half and quickly frozen on the day of landing. They can be used for BBQ or appetizers.			

■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hachinohe Juzenbussan Ltd.		
Annual Sales		FY 2020: 341 million yen	Numbers of Employees	30
Name of Representative		Tadayoshi Watanabe		
Messages to Purchasers		Since the foundation in 1988, our dried foods and delicacies have been highly praised by our customers. We stick to ingredients from Japan mainly and pursue development of products that highlight features of such ingredients.		
Website Address		http://juzen-bussan.com/		
Company's Address	〒	031-0822	12-5 Shouwachou, Shiroganemachi, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Tadayoshi Watanabe	E-mail Address	hachinohe-jyuzen@utopia.ocn.ne.jp
Phone Number		+81-178-34-1211	Fax Number	+81-178-34-1430



■ Selling Points of the production process

<p>Thawing raw materials → washing → seasoning → rowing → drying → letting rest → roasting → cooling → individual packaging → metal detection → selecting → measuring → packaging → packing → shipping</p>
Pictures
<div style="border: 1px solid black; height: 100px;"></div>

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Measuring of viable bacteria, coliform bacteria, and water activity			
Hygiene Management	Production Process	Controlled by production records and seasoning measurement records			
	Employees	Health examination, stool examination, and dairy checking of hand washing and hair covering by room entry check sheets			
	Facilities and Equipments	For sanitary control, used machines and equipment are washed and chlorinated.			
Emergency Response	The Contact Points	The person in charge	Nishitani	Phone number	+81-178-34-1211
	Documentation	Records of production processes are maintained, and product liability insurance is obtained.			

Product Profile / Terms and Conditions

Name of Product	Boiled scallops					
JAN Code	4957240 0422238	Package	Materials	PE,PA		
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper	Volume	20.0
Lead Time	600-3000: 5 days 3000-6000: 7days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Retail price: 1400-1600 yen	Prices are valid before		
Certifications Products/System			Price in Japanese market			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), preservative (potassium sorbate)	Aomori and Hokkaido	Energy	252kcal
		Protein	23.7 g
		Fat	1.1 g
		Carbohydrate	36.7 g
		Sodium chloride equivalent	5.3 g
		Saturated fatty acid	0.25 g
		Trans fatty acid	Not detectable
Product Characteristics	Use Scenes (Usage · Recipes)		
Scallops from Japan are boiled slowly in a pot to bring out the natural taste.	The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.		

Product Picture

Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Boiled scallops (wasabi)			
JAN Code	4957240 053401	Package	Materials	PE,PA
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 325.0 220.0 20.0
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper Volume 20.0
Lead Time	600-3000: 5 days 3000-6000: 7 days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 455.0 325.0 270.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Retail price: 1400-1600 yen	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)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, spices, wasabi, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), flavors, preservative (potassium sorbate)	Aomori and Hokkaido	Energy	263kcal
		Protein	26.5 g
		Fat	1.1 g
		Carbohydrate	36.7 g
		Sodium chloride equivalent	5.6 g
		Saturated fatty acid	0.33 g
		Trans fatty acid	Not detectable
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops from Japan are boiled slowly in a pot to bring out the natural taste and then flavored with wasabi.		The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.	

Product Picture

Allergen (Specific Raw Materials)

marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Spicy boiled scallops						
JAN Code	4957240 053418	Package	Materials	PE,PA			
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper	Volume	20.0	
Lead Time	600-3000: 5 days 3000-6000: 7 days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Retail price: 1400-1600 JPY	Prices are valid before			
Certifications Products/System			Price in Japanese market				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, spices, hot pepper, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), preservative (potassium sorbate)	Aomori and Hokkaido	Amount of heat	277kcal
		Protein	25.9 g
		Fat	1.4 g
		Carbohydrate	40.3 g
		Sodium chloride equivalent	4.3 g
		Saturated fatty acid	0.23 g
		Trans fatty acid	Not detectable
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops from Japan are boiled slowly in a pot to bring out the natural taste and mixed with hot pepper.		The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.	

Product Picture

Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Food Advance Inc.			
Annual Sales		FY 2019: 40 million yen		Numbers of Employees	
Name of Representative		Daisuke TAKNAKA			
Messages to Purchasers		With a mission of "to the world, providing fresh and safe frozen products that are more delicious than raw products," in Hachinohe City, Aomori Pref., we plan, produce, and sell mainly refrigerated, frozen, or processed fishery products. By using our technique of quickly freezing fresh seafood landed in Aomori and around Japan, we provide safe products without the risk of parasites while maintaining their freshness.			
Website Address		https://www.food-advance.co.jp/			
Company's Address	〒	031-0831	1-3-18 Chikkogai, Hachinohe, Aomori		
Factory's Address	〒	031-0831	1-3-18 Chikkogai, Hachinohe, Aomori		
Name of the Person in Charge		Sae KIKUCHI		E-mail Address	
				adokikuchi0312@gmail.com	
Phone Number		+81-178-32-6351		Fax Number	
				+81-178-32-3136	



■ Selling Points of the production process

IQF sardines: Landing → quick freezing → packaging and packing

* Sardines are quickly frozen through a tunnel freezer at -40°C. They are frozen to the core in a short time, being able to maintain high quality.

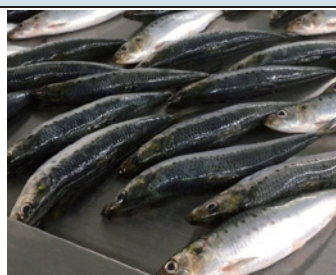
Blanched sea urchin: Landing → shelling → blanching → freezing → setting and packaging

* While it is difficult to freeze raw sea urchin, the blanching process enables freezing of sea urchin by heating only the surface and preventing sea urchin from losing shape.

Squid noodles: Landing → quick freezing → thawing → peeling → cutting → setting and packaging

* The key point is the quick freezing process, which destroys parasites.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Metal detector (Fe: 1.5mm, SUS: 2.5mm)			
Hygiene Management	Production Process	Production process management is conducted in accordance with the JFS-B Standard.			
	Employees	Records of employees' entering and leaving the plant are maintained, and employees' clothing and physical condition are checked.			
	Facilities and Equipments	Facilities and equipment are checked regularly.			
Emergency Response	The Contact Points	The person in charge	Sae KIKUCHI	Phone number	+81-178-32-6351
	Documentation	Covered by product liability insurance			




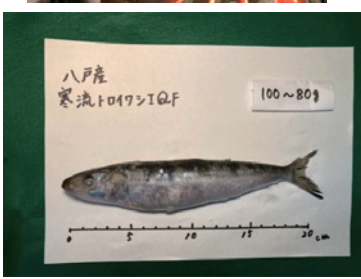
■ Product Profile / Terms and Conditions

Name of Product	IQF sardines (80-100 g)			
JAN Code	4573487660143	Package	Materials	
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	7 k g/1 c / s	Packing	Materials	DB Volume 7 k g
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 32.0 46.5 14.0 7 k g
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 350 yen/ k g	Prices are valid before Price in Japanese market 350 yen
Certifications Products/System	JFS-B HACCP			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Japanese sardine	Japan (off Aomori)		169 kcal/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Since freshly landed sardines go through the IQF process using a tunnel freezer at -40℃, they can be stored in a freezer while maintaining a high level of freshness. The sardines having plenty of fat are good on the grill and also suitable for eating raw.	Good on a charcoal grill and also for eating as <i>sashimi</i>		

■ Product Picture

 	商品名：寒流トロイワシIQF（刺身用・焼き用）											
	<table border="1"> <tr><td>名称</td><td>真イワシ</td></tr> <tr><td>原産地</td><td>国産（北海道青森県沖、八戸港水揚げ）</td></tr> <tr><td>内容量</td><td>7kg</td></tr> <tr><td>賞味期限</td><td>2022. 11. 30</td></tr> <tr><td>保存方法</td><td>要冷凍（-18℃以下）</td></tr> <tr><td>製造者</td><td>フードアドバンス株式会社 青森県八戸市築港街1-3-18</td></tr> </table> 解凍してお召し上がり下さい。	名称	真イワシ	原産地	国産（北海道青森県沖、八戸港水揚げ）	内容量	7kg	賞味期限	2022. 11. 30	保存方法	要冷凍（-18℃以下）	製造者
名称	真イワシ											
原産地	国産（北海道青森県沖、八戸港水揚げ）											
内容量	7kg											
賞味期限	2022. 11. 30											
保存方法	要冷凍（-18℃以下）											
製造者	フードアドバンス株式会社 青森県八戸市築港街1-3-18											
 	<p style="text-align: center;">Allergen (Specific Raw Materials)</p>											

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Blanched sea urchin			
JAN Code	4573487660143	Package	Materials	PS
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 16.5 12.0 3.5 100 g
Minimum Units of Delivery	32 packs/case	Packing	Materials	DB Volume 32.0
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 32.0 46.5 14.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 1,800	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)
Sea urchin	Japan (Iwate and		120 kcal/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Fresh sea urchin harvested in Japan is blanched without alum. The blanching process prevents sea urchin from losing shape and enables freezing of it.		Eating it plain is the best recommended way to eat. It can also be used as a topping on and as an ingredient of pasta and other various dishes. Moreover, soup with our sea urchin and shellfish will give off a good smell of ocean, as "ichigoni," a regional cuisine of Aomori Pref.	

Product Picture



商品名：うに（ブランチング）

原材料	うに（岩手県産）
内容量	100 g
賞味期限	2022年5月
保存方法	要冷凍（-18℃以下）
食べ方	解凍後、早めにお召し上がりください
製造者	フードアドバンス株式会社 青森県八戸市築港街1-3-18

Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Squid noodles					
JAN Code	4573487660136	Package	Materials	PE,PA		
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 15.0 35.0 1.5	Inner Capacity 100 g	
Minimum Units of Delivery	25 packs/case	Packing	Materials	DB	Volume	25入
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 32.0 46.5 14.0	Weight(kg) 2.5 k g	
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 320 YEN	Prices are valid before		
Certifications Products/System	JFS-B HACCP					

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Japanese flying squid	Japan (Aomori)		83 kcal/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Squids caught off Aomori Pref. are cut into fine strips like noodles. Freshly caught squids are quickly frozen at -40℃, maintaining a high level of freshness. Moreover, the low freezing temperature reduces the risk of anisakis and other parasites.		The product goes well with soup base for <i>somen</i> noodles, which are made of bonito broth, sweet rice wine, and soy sauce. It is also good for eating with soy sauce and <i>wasabi</i> as ordinary squid	

Product Picture




	商品名：いかソーメン 原材料 スルメイカ（青森県産） 内容量 100 g 賞味期限 2022年5月20日 食べ方 解凍後、早めにお召し上がりください 保存方法 要冷凍（-18℃以下） 製造者 フードアドバンス株式会社 青森県八戸市築港街1-3-18
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Maruishi Numata Shoten Inc.		
Annual Sales		FY 2021: 230 million yen	Numbers of Employees	19
Name of Representative		Yukan NUMATA		
Messages to Purchasers		<p>For over 100 years since the foundation in 1918, we have manufactured and sold mainly grilled <i>chikuwa</i> and other fishcakes. As we use almost the same technique as those in old times, our products keep the elastic texture of fish meat. We are equipped with a quick freezer and can make shipment in a frozen state.</p>		
Website Address		http://www.m-numata.jp/		
Company's Address	〒	030-0811	2-12-10 Aoyagi, Aomori, Aomori	
Factory's Address	〒	030-0811	2-12-10 Aoyagi, Aomori, Aomori	
Name of the Person in Charge		Yukan NUMATA	E-mail Address	sanjirushi@m-numata.jp
Phone Number		050-3785-3945	Fax Number	+81-17-775-2656



■ Selling Points of the production process

Pictures		
		
Grinding with a stone mill for 30 min	Grilling in a 22-meter furnace, the longest class in the industry	Aomori grilled <i>chikuwa</i> is also called "botan yaki"

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	External testing (qualitative tests for general bacteria, coliform bacteria, <i>Escherichia coli</i> , and <i>Staphylococcus aureus</i>)			
Hygiene Management	Production Process	Controlled in accordance with HACCP for seafood processing facilities (certified by Japan Food Certification Organization)			
	Employees	H A C C P			
	Facilities and Equipments	Controlled in accordance with HACCP for seafood processing facilities; overhauled regularly			
Emergency Response	The Contact Points	The person in charge	Koji YASUDA	Phone number	050-3785-3945
	Documentation	Covered by product liability insurance; the manual for product recalling in place			

■ Product Profile / Terms and Conditions

Name of Product	Grilled chikuwa						
JAN Code	4902961010134		Package	Materials	PE		
Use by date	Six months frozen at -18℃ or less After thawing, 10 days refrigerated at 10℃ or less			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	30.0
Lead Time	For up to 25 cases, one week for shipping For 26 cases or more, please contact us.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Six months frozen at -18℃ or less After thawing, 10 days refrigerated at 10℃ or less		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 90 yen (tax excluded) per tube	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)			Price in Japanese market	168 yen (tax excluded)		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fish meat	Japan and USA	Energy	117.7kcal
Potato starch	Japan	Protein	11.2g
Wheat starch	USA	Fat	0.9g
Egg white	Japan	Carbohydrate	16.2g
Maltose	Japan, USA	Natrium	930g
Salt	Japan	Sodium chloride equivalent	2.1g
Glucose	USA, Japan		
Wheat flour	USA		
Fermented	Japan		
Soybean oil	USA		
Sugar	Japan		
Hamo (fish) extract	Japan		
Fish sauce	Thailand		
Seasoning (amino acids)	Indonesia		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is made with 100% pollock. It uses even mince ranked as "FA," which is the highest rank. Milling by a stone mill gives it the chewy and elastic texture. Luxury mass retailers and Michelin-listed restaurants in Japan use the product.	Suitable for <i>oden</i> and other simmered dishes It is also recommended as an ingredient of <i>tempura</i> , such as <i>chikuwa-ten</i> and <i>kaki-age</i> . If you warm it in a microwave at 500 W for about 20 sec, you can enjoy a taste like freshly grilled chikuwa.		

■ Product Picture

Allergen (Specific Raw Materials)

Partially containing wheat, egg, or soybean

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Additive-free grilled chikuwa						
JAN Code	4902961010516		Package	Materials	PE		
Use by date	Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	30.0
Lead Time	For up to 10 cases, one week for shipping For 11 cases or more, please contact us.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 85 JPY (tax excluded) per tube	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)			Price in Japanese market	158 yen (tax excluded)		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pollock	Hokkaido	Energy	137.0kcal
Potato starch	Japan	Protein	10.9g
Maltose	Japan, USA	Fat	1.8g
Salt	Japan	Carbohydrate	19.4g
Glucose	USA, Japan	Natrium	886
Rapeseed oil	Canada and Australia	Sodium chloride equivalent	2.3g
Fermented seasoning	Japan		
Fish sauce	Thailand		
Superfine sugar	Thailand, Australia		
Yeast extract	Thailand		

Product Characteristics	Use Scenes (Usage · Recipes)
The product is made with 100% pollock from Hokkaido. We are particular about mince and use phosphate-free mince for it. No additive (chemical seasoning or preservative) is used. No "specific raw materials" and other allergic substances are Traditional milling by a stone mill gives it the elastic texture.	Suitable for <i>oden</i> and other simmered dishes It is also recommended as an ingredient of <i>tempura</i> , such as <i>chikuwa-ten</i> and <i>kaki-age</i> . If you warm it in a microwave at 500 W for about 20 sec, you can enjoy a taste like freshly grilled <i>chikuwa</i> .

Product Picture



名称	魚肉練り製品
原材料名	スケソウダラ(北海道産)、馬鈴薯でん粉、麦芽糖、食塩、ブドウ糖、なたね油、醸造調味料、魚醤、上白糖、酵母エキス
内容量	1本入
賞味期限	枠外表面に記載
保存方法	要冷蔵10℃以下
製造者	株式会社 丸石 沼田商店 青森市青柳2丁目12番10号

栄養成分表示(100g)あたり	
エネルギー	137kcal
たんぱく質	10.9g
脂 質	1.8g
炭水化物	19.4g
食塩相当量	2.3g

Allergen (Specific Raw Materials)

Production line contamination:
Wheat, egg, crab, milk constituent, or soybean

■ Product Profile / Terms and Conditions

Name of Product	Satsuma-age for professional use					
JAN Code		Package	Materials	PE		
Use by date	Six months frozen at -18°C or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 21.5 36.0 7.5	Inner Capacity 2kg	
Minimum Units of Delivery	5 cases	Packing	Materials	Cardboard	Volume	2kg
Lead Time	About two weeks but depending on the amount		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 21.5 36.0 7.5	Weight(kg) 2.3kg	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Frozen at -18°C or less	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,750 yen (tax excluded) per box	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)					

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fish meat	Japan, USA and	Energy	121kcal
Potato starch	Japan	Protein	10.4g
Sugar	Thailand, Australia and others	Fat	1.4g
Salt	Japan	Carbohydrate	16.8g
Glucose	USA, Japan	Natrium	608mg
Fermented seasoning	Japan	Sodium chloride equivalent	1.5g
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is simple Satsuma-age (fried fishcake). No preservative or chemical seasoning is used. There may be some allergic substances contained.		Suitable for oden and other simmered dishes	

■ Product Picture





Allergen (Specific Raw Materials)
 Production line contamination:
 Wheat, egg, crab, milk constituent, or soybean

■ Company's profile

Company's Name		Marunushi Co., Ltd.			
Annual Sales		FY 2019: 5,000 million yen		Numbers of Employees	93
Name of Representative		Yuta JINUSHI			
Messages to Purchasers		<p>We have run a business since the foundation in 1952 in Hachinohe, the town of fishery and squid. With the slogan of "pursuing not only the safety of foods but also increased freshness and deliciousness," we together strive to contribute to the home food culture by responding to a wide variety of needs of customers to a satisfactory extent.</p>			
Website Address		https://www.marunushi.co.jp/			
Company's Address	〒	031-0821	2-5-1Shouwachou, Shiroganemachi, Hachinohe, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Kazuhiro SAKAMOTO		E-mail Address	sakamoto@marunushi.co.jp
Phone Number		+81-178-33-1571		Fax Number	+81-178-34-6305



■ Selling Points of the production process

Pictures		
		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count testing for each lot, and random testing in the course of production			
Hygiene Management	Production Process	Controlled in accordance with HACCP			
	Employees	H A C C P			
	Facilities and Equipments	H A C C P			
Emergency Response	The Contact Points	The person in charge	Yuta JINUSHI	Phone number	0178-33-1571
	Documentation	Records are maintained, and product liability insurance is obtained.			

■ Product Profile / Terms and Conditions

Name of Product	Dried overnight Hachinohe Gin Saba (brand mackerel)						
JAN Code	4943671 304045		Package	Materials	Pouch: PE/PA		
Use by date	1 year frozen			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	15
Lead Time	5 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 600 yen		Prices are valid before	Dec. 2022
				Price in Japanese market	1200 YEN		
Certifications Products/System	Main plant: HACCP certified (by Japan Food Certification Organization)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	348 kcal/100 g
Salt		Protein	18.7 g/100 g
Shochu (distilled spirit)		Fat	28.5 g/100 g
pH adjuster		Carbohydrate	0.2 g/100 g
Seasonings (amino acids, etc.)		Sodium chloride equivalent	1.7 g/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Hachinohe Gin Saba refers to chub mackerel that is caught in the nearshore waters off Hachinohe in fall and weighs 550 g or more. Gin Saba stores a plenty of fat in its body to survive cold winter. For the product, large Gin Saba weighing 700 g or more is used and dried overnight by a hot-air dryer.		The product weighs about 500 g, which is for 3-4 persons. Since the taste and the fat of mackerel are concentrated by drying, there is no need of extra seasoning. Please enjoy the product after thawing and slowly grilling it.	

■ Product Picture


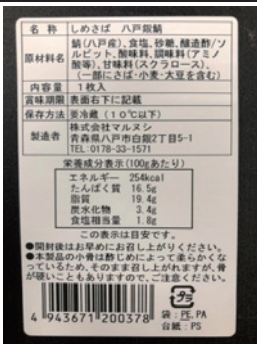
Allergen (Specific Raw Materials)	
Mackerel	

Product Profile / Terms and Conditions

Name of Product	Pickled Hachinohe Gin Saba (brand mackerel)			
JAN Code	4943671 200378	Package	Materials	Pouch: PE/PA, board: PS
Use by date	Half year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 17.5 33.0 3.0 1.0
Minimum Units of Delivery	5 sets of 4 boxes	Packing	Materials	Cardboard Volume 10.0
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Inner Capacity 30.0 40.0 36.0 9.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 520 yen	Prices are valid before Dec. 2021 Price in Japanese market 1000YEN
Certifications Products/System	Main plant: HACCP certified (by Japan Food Certification Organization)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	254 kcal/100 g
Salt		Protein	per 100 g 16.5 g
Sugar		Fat	per 100 g 19.4 g
Fermented vinegar		Carbohydrate	per 100 g 3.4 g
Sorbitol		Sodium chloride equivalent	per 100 g 1.8 g
Acidulant			
Seasonings (amino acids, etc.)			
Sweetener (sucralose)			
Product Characteristics		Use Scenes (Usage · Recipes)	
Hachinohe Gin Saba refers to chub mackerel that is caught in the nearshore waters off Hachinohe in fall and weighs 550 g or more. Gin Saba stores a plenty of fat in its body to survive cold winter. The product is premium pickled mackerel using very large Gin Saba weighing about 1,000 g.		The fillet weighs about 200 g, which is for 4-5 persons. It is very thick and has a plenty of fat. The texture is soft and moist.	

Product Picture

	
Allergen (Specific Raw Materials)	
Mackerel, wheat, and soy bean	

Product Profile / Terms and Conditions

Name of Product	38 CAN BAR (canned Hachinohe mackerel): Salt of the Tsugaru Straits					
JAN Code	4943671 000305	Package	Materials	Pouch: PE/PA		
Use by date	3 years at ordinary temperature		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	A set of 4 boxes	Packing	Materials	Cardboard	Volume	24.0
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 280 yen	Prices are valid before		
Certifications Products/System			Price in Japanese market	380YEN		

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	244 kcal/100 g
Salt		Protein	17.9 g/100 g
		Fat	19.2 g/100 g
		Carbohydrate	0.1 g/100 g
		Sodium chloride equivalent	1.2 g/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is canned mackerel using mackerel caught in the nearshore waters off Hachinohe. Simple is best—it is seasoned by "Salt of the Tsugaru Straits," manufactured by the northernmost salt refinery of the main island of Japan. In addition to the salt taste, there are six tastes: ajillo, yuzu kosho, tom yum goong, green curry, habanero, and Stamina Gen Tare.	As a snack, marinade, stir-fry, or soup Some families use it for making broth for <i>senbei jiru</i> (a Hachinohe cuisine soup).		

Product Picture

Allergen (Specific Raw Materials)

Mackerel

■ Company's profile

Company's Name		Yamajin Co., Ltd.			
Annual Sales		4.2 billion yen (FY March 2021)		Numbers of Employees	102
Name of Representative		Takenori JIN			
Messages to Purchasers		As you can see by the picture, the president of Yamajin is an active scallop fisherman of Mutsu Bay and operates his fishing boat every morning. At a plant located within a five minute distance by track from the fishing port, scallops are processed while they are fresh. As we pursue freshness of our products, we have established an integrated system of marine culture, landing, manufacture, and shipping.			
Website Address		http://www.yamajin.aomori.jp			
Company's Address	〒	038-0059	262-5 Okada Aburakawa, Aomori, Aomori		
Factory's Address	〒	038-0059	262-10 Okada Aburakawa, Aomori, Aomori		
Name of the Person in Charge		Takenori MATSUMOTO		E-mail Address	t-matsumoto@ymjin.co.jp
Phone Number		+81-17-763-3380		Fax Number	+81-17-788-4481



■ Selling Points of the production process

Carrying in raw materials (boiled scallops manufactured at the main plant) → storing in a freezer → checking → flouring → battering → breading → setting on a tray → measuring → freezing → packaging and label check → metal detection → packing → storing in a freezer → shipping

Pictures



Company boat catching scallops



All water used for plant machines is sterilized marine water of Mutsu Bay



Boiled young scallops cultured by our original method

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria test for all processes, core temperature test at the time of scallop steaming, Escherichia coli test by dedicated staff, etc.			
Hygiene Management	Production Process	Swab test after cleaning of all processes, water quality test for sterilized marine water, and checking of manufacturing flow chart			
	Employees	Checking of hand washing, and seminars on HACCP, sanitation, and contamination			
	Facilities and Equipments	Dedicated staff for facility management in place, and strict checking of equipment before work			
Emergency Response	The Contact Points	The person in charge	Takashi KUDO	Phone number	017-763-3380
	Documentation	Food safety manual and food poisoning manual in place, and product liability insurance (including foreign) coverage			

■ Product Profile / Terms and Conditions

Name of Product	Breaded scallops				
JAN Code	4534695263151	Package	Materials	PE	
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	5 c / t	Packing	Materials	Cardboard	Volume 20.0
Lead Time	1 week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 650	Prices are valid before	December 2020
				Price in Japanese market	1280 yen
Certifications Products/System	Main plant: EU/FDA HACCP, second plant (breaded scallops): FDA HACCP				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	146kcal/100g
Bread crumbs	Japan and others	Protein	11.0 g/100 g
Starch	USA and others	Fat	1.3g/100g
Wheat flour	Japan and others	Carbohydrate	23.0 g/100 g
Corn flour	USA and others	Sugar	22.0 g/100 g
Glucose	Japan and others	Fiber	1.0 g/100 g
Thickener (guar gum)	Japan and others	Sodium chloride equivalent	0.92 g/100 g
Calcium phosphate	Japan and others	Calcium	37m g/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Each one-year-old scallop from Mutsu Bay, Aomori Prefecture, is breaded neatly. A juicy scallop will show up from crispy batter. Since they have been steamed at 90°C or more at the first manufacturing stage, fry the scallops for two and a half minutes to three minutes at 175-180°C until they turn golden.	They are suitable for dinner and a lunch box. Although they are just fried from frozen, you can enjoy authentic fry.		

■ Product Picture

【冷凍食品】

名称	ほたてフライ		
原材料名	ほたて貝(青森県陸奥湾産)、衣(パン粉、でん粉、小麦粉、コーンフラワー、ぶどう糖、植物油) / 増粘剤(グァーガム)、リン酸Ca、膨張剤(一部に小麦を含む)		
内容量	400g(20粒入)	保存方法	-18℃以下で保存してください。
賞味期限	2021. 12. 16	加熱調理の必要性	加熱してお召し上がり下さい。
凍結前加熱の有無	加熱してありません。		
製造者	株式会社 山神 青森県青森市油川字岡田262-5 TEL.017-763-3380		
製造所	株式会社 山神 第二工場 青森県青森市油川字岡田262-10		

※当工場では、えび、乳、ごま、大豆、鶏肉、りんご、アーモンドを使用した製品を製造しています。

Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions


Name of Product	Yamajin boiled scallops				
JAN Code	4534695100012	Package	Materials	PE	
Use by date	18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	6 c / t	Packing	Materials	Cardboard	Volume
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 650	Prices are valid before	December 2020
				Price in Japanese market	1280 yen
Certifications Products/System	Main plant: EU/FDA HACCP, second plant (breaded scallops): FDA HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	79kcal/100g
		Protein	15.5 g/100 g
		Fat	0.2g/100g
		Carbohydrate	3.7 g/100 g
		Ash content	1.9 g/100 g
		Sodium chloride equivalent	1.31 g/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Freshly landed scallops are steamed at 90°C. By this process, listeria and other bacteria will be extinguished. Moreover, the taste will be condensed.		Suitable for simmering, stir-frying, boiling, grilling, and frying	

Product Picture

	
	Allergen (Specific Raw Materials)

■ Company's profile


Company's Name		Yamamoto Foods Co.,Ltd.		
Annual Sales		750 million yen	Numbers of Employees	60
Name of Representative		KouheiYAMAMOTO		
Messages to Purchasers		Wishing to deliver delicious "Aomori cuisines" to every one, we have developed various products with strictly selected herring roe and fresh ingredients by using our original methods. All through the ages, we will continue to develop trusted products by protecting the genuine taste and quality, as well as listening to words of customers directly.		
Website Address		http://www.yamamoto-foods.co.jp/		
Company's Address	〒	039-3503	56-1 Urashima, Nonai Aomori, Aomori	
Factory's Address	〒	030-0901	3-1-21 Minatomachi, Aomori, Aomori	
Name of the Person in Charge	Toshiki WASHIO		E-mail Address	info@yamamoto-foods.co.jp
Phone Number	+81-17-726-5581		Fax Number	+81-17-726-5575

marine products and processed marine products

■ Selling Points of the production process

Raw materials: selecting and foreign body removal → seasoning → fermenting (at 5°C or less) → measuring and filling → weight check → metal detection → foreign body inspection in the X-rays → storing in a freezer (at -18°C)

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing, physicochemical testing (NaCl, pH, and Brix), and bacteria testing (general viable bacteria, coliform bacteria, and mold and yeast)			
Hygiene Management	Production Process	Strict temperature management for products, work in progress, and raw materials; metal detection; and foreign body inspection in the X-rays			
	Employees	Washing hands neatly and wearing clothes appropriately			
	Facilities and Equipments	Strictly washing and sterilizing machines and instruments			
Emergency Response	The Contact Points	The person in charge	Toshiki WASHIO	Phone number	080-1669-8868
	Documentation	Certificates of origin; records of fungus testing (self and public); and product liability insurance coverage			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	NEBUTAZUKE 50 g × 2			
JAN Code	4979360500009	Package	Materials	Container: PET, film: PE/PET, band: PP
Use by date	360 days after shipment (frozen)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9.0 9.0 4.5 120.0
Minimum Units of Delivery	4 boxes	Packing	Materials	Cardboard Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 19.5 45.0 5.0 1.4
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	330 yen
Certifications Products/System	HACCP (Japan Food Certification Organization) for processed herring roe (<i>nebutazuke</i>)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Radish	JPN	Protein	4.1 g
Herring roe	CAN, DEU, NLD	Fat	0.2 g
Cucumber	JPN	Carbohydrate	19.7 g
Kelp	JPN	Sodium chloride equivalent	4.1 g
Dried squid	JPN		
Raw materials for pickling			
Sorbitol			
Ethanol			
Product Characteristics		Use Scenes (Usage · Recipes)	
Strictly selected herring roe, dried squid, radish, cucumber, and slimy kelp are pickled in soy source, bringing out the wonderful flavor. Since the launching in 1966, many people have enjoyed the		It goes well with rice or alcohol.	

Product Picture



名称: しょうゆ漬(刻み)
 原材料名: 大根、数の子、きゅうり、昆布、すのめ、漬け原材料[砂糖、たん白加水分解物、しょうゆ、醸造調味料、カニエキス、ベース調味料、昆布エキス、食塩、かつお節調味エキス、かつお節エキス、香辛料、アサリエクス]、ソルビット、酒精、調味料(アミノ酸等)、着色料(カラメル)、酸味料、リン酸塩(Na)(一部に乳成分・大豆・小麦・カニ・いかを含む)
 原料原産地名: 国産(大根)、カナダ、ドイツ、オランダ(数の子)、国産(きゅうり、昆布、すのめ)
 内容量: 100g(50g×2)
 賞味期限: 上面右下部に記載
 保存方法: 要冷凍(-18℃以下保存)
 製造者: ヤマモト食品株式会社 青森市大字野内字浦島56-1
 TEL: 017(726)5581



Allergen (Specific Raw Materials)

Specified raw materials: milk, crab, and wheat
 Quasi-specified raw materials: squid, soybean, egg, peanut, shrimp, crab, wheat, and buckwheat

marine products and processed marine products

■ Product Profile / Terms and Conditions

Name of Product	Herring roe pickled in soy source 100 g (enriched with broth)						
JAN Code	4979360122119	Package	Materials	Pouch: PE/PET			
Use by date	360 days after shipment (frozen), 7 days after thawing (10°C or less)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 boxes	Packing	Materials	Cardboard	Volume	10.0	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	460 yen	
Certifications Products/System	HACCP (Japan Food Certification Organization) for processed herring roe (herring roe pickled in soy sauce)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Herring roe	NLD	Protein	15.4 g
Soy sauce		Fat	3.8 g
Reduced sugar syrup		Carbohydrate	4.9 g
Kelp extract		Sodium chloride equivalent	1.74 g
Crab extract			
Seasoned extract of dried bonito flakes			
Sweet rice wine			
Salt			

Product Characteristics	Use Scenes (Usage · Recipes)
Strictly selected high quality herring roe is pickled in thick-flavored soy sauce with mixed broth of kelp and bonito, being mild in taste.	The product can be enjoyed as it is with rice. It is also suitable for Japanese traditional foods prepared for New Year's and a gift to your loved ones.

■ Product Picture

	<p>数の子醤油漬(だし醤油)</p> <p>名 称 数の子しょうゆ漬</p> <p>原材料名 数の子(オランダ)、しょうゆ、還元水飴、こんぶエキス、カニエキス、かつお節調味エキス、みりん、食塩/ソルビット、調味料(アミノ酸等)、酒精、酸味料、着色料(カラメル、アナトー)、リン酸塩(Na)、(一部に小麦・かに・大豆・ゼラチンを含む)</p> <p>固 形 量 枠外右下部に記載</p> <p>賞味期限 枠外右下部に記載</p> <p>保存方法 枠外右下部に記載</p> <p>製 造 者 ヤマト食品株式会社 青森市大字野内字浦島56-1</p> <p>製造所: 青森市港町3丁目1-21</p>
	<p>Allergen (Specific Raw Materials)</p> <p>Specified raw materials: crab and wheat</p> <p>Quasi-specified raw materials: soybean, gelatin, egg, peanut, shrimp, crab, wheat, and buckwheat</p>

■ Company's profile

Company's Name		Yamayo Co.,Ltd.		
Annual Sales		In 2020: 3,280 million yen	Numbers of Employees	100
Name of Representative		Kazuhiro FUJITA		
Messages to Purchasers		Located in a rich natural environment of "Hachinohe," one of the best fishery cities in Japan, we have developed, and put out into the market, delicacies, prepared foods, frozen foods and other various products. We very much appreciate your continued patronage.		
Website Address		http://www.yamayo.info		
Company's Address	〒	031-0801	4-10-24 Kouyou, Hachinohe, Aomori	
Factory's Address	〒	031-0801	4-16-1 Kouyou, Hachinohe, Aomori	
Name of the Person in Charge		Keiichi OTA	E-mail Address	k-ota@yamayo.info
Phone Number		+81-178-24-3211	Fax Number	+81-178-24-1783



■ Selling Points of the production process

"Squid sashimi Matsumaezuke"

Thawing raw materials → measuring → washing → sterilizing and cleaning → washing → cutting → pickling in sweet rice wine → storing in a refrigerator → draining off → measuring → seasoning → storing in a refrigerator → filling and packaging → metal detection → weight check → packing → freezing → storing in a freezer → shipping

"Salad of 3 types of veggies and mackerel"

Thawing frozen mackerel fillet → pickling in salt water → peeling → cutting → pickling (mackerel with veggies) in seasoned vinegar → draining off → measuring → packaging → metal detection → checking → freezing → packing → storing in a freezer → shipping

"Pickled large mackerel"

Thawing raw materials → head cut and viscera removal → filleting → pickling in salt water → forming → peeling → measuring → pickling in seasoned vinegar → turning over → vacuum packaging → metal detection → checking and lotting → freezing → packing → storing in a freezer → shipping

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count of 100,000/g or less, <i>Escherichia coli</i> negative, <i>Vibrio parahaemolyticus</i> negative, etc.		
Hygiene Management	Production Process	Our plant is certified according to HACCP by the Japan Fisheries Association. Our manufacturing staff and quality controlling staff closely share information to prevent and respond to food accidents with the aim of developing safe products.		
	Employees	A manufacture responsible person checks sanitary and health conditions before work. A quality control member gives sanitation education at assemblies and raise awareness on sanitation by giving instructions when cruising through floors.		
	Facilities and Equipments	A division in charge of management of facilities and equipment is established, and dedicated staff is in place to respond to failures promptly.		
Emergency Response	The Contact Points	The person in charge	Phone number	+81-178-24-3211
	Documentation	According to the accident responding manual; and covered by product liability insurance (up to 100 million yen by The Japan Chamber of Commerce and Industry)		

Product Profile / Terms and Conditions

Name of Product	Squid sashimi Matsumaezuke (stand-up pouch)			
JAN Code	4903250560521	Package	Materials	PE、PET
Use by date	6 months frozen		Size/Inner Capacity	Length(cm) Width(cm) Height (cm) Inner Capacity
Minimum Units of Delivery	Please contact us	Packing	Materials	DB Volume 60.0
Lead Time			size/Gross weight	Length(cm) Width(cm) Height (cm) Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Aug. 2021
				Price in Japanese market 300 yen
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Squid, fermented seasoning, carrot, kelp, hydrolyzed vegetable protein, sugar, soy kelp extract, salt, hot pepper, seasoned broth, sorbitol, seasonings (amino acids, sodium acetate, and polysaccharide (partially containing wheat, squid, and soybean))	Squid: USA and	Energy Protein Fat Carbohydrate Sodium chloride equivalent	125kcal 6.1g 0.2g 24.7g 4.1g per 100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is fresh-like Matsumaezuke (pickled squid), which is characterized by sliminess and colorfulness.	As a side dish, or for sushi rolls or warship rolls		

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Wheat</p>

■ Product Profile / Terms and Conditions

Name of Product	Salad of 3 types of veggies and mackerel						
JAN Code	4903250551932	Package	Materials	PE, PP			
Use by date	6 months frozen		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	Please contact us	Packing	Materials	DB		Volume	80.0
Lead Time			size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	Aug. 2021		
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.						
				Price in Japanese market	300 yen		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan), onion, carrot, green pepper, sugar-mixed high-fructose corn syrup, vinegar, salt, hydrolyzed vegetable protein, parsley, herb wine, sorbitol, and seasoning (amino acids) (partially containing mackerel and orange)	Mackerel: Japan	Energy	158kcal
		Protein	6.9g
		Fat	10.2g
		Carbohydrate	10.3g
		Sugar	8.8g
		Fiber	1.5g
		Sodium chloride equivalent	0.9g
			per 100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel and vegetables are pickled.		With cut vegetables, or for canapes or bruschetta	

■ Product Picture

	Allergen (Specific Raw Materials)

■ Product Profile / Terms and Conditions

Name of Product	Pickled large mackerel						
JAN Code	4903250551185	Package	Materials	Pouch: PE/PET, board: PS			
Use by date	6 months frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	Please contact us	Packing	Materials	DB		Volume	60.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(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	700 yen	
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan), vinegar, salt, fermented seasoning, sugar-mixed high-fructose corn syrup, seasonings (amino acids, etc.), and sweetener (sucralose) (partially containing wheat, mackerel, and soybean)	Mackerel: Japan	Energy	205kcal
		Protein	17.6g
		Fat	13.0g
		Carbohydrate	4.3g
		Sodium chloride equivalent	2.4g
			per 100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Mackerel from Japan is pickled in seasoned vinegar by our original method.	As slices, or for pressed sushi or carpaccio		

■ Product Picture

	Allergen (Specific Raw Materials)
	Wheat

