

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	MAMEDAIFUKU 60gx4						
JAN Code		Package	Materials	PP			
Use by date	400days		Size/Inner Capacity	Length(cm)	Width(cm)×	Height (cm)	Inner Capacity
				20.0	15.0	3.0	240g
Minimum Units of Delivery	10/B'DL	Packing	Materials	Cardboard		Volume	48.0
Lead Time	one month		size/Gross weight	Length(cm)×	Width(cm)×	Height (cm)	Weight(kg)
							13kg
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input checked="" type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market		
			*varied by terms and conditions				
Certifications (Products/System)	FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Granuated Sugar	Hokkaido	Energy	217kcal
Glutinous Rice	Hiroshima	Protein	3.4g
Red Bean Paste	Japan	Fat	0.4g
Pickled Sakura Leaf	China	Carbonhydrade	50.3g
Torehalose	Japan	Ash	1.0g
Soybean flour	Japan	Natrium	282mg
Modified Starch	Thailand	Fiber	1.4g
Cochineal Red Color	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
MAME-DAIFUKU is a kind of DAIFUKU-MOCHI. The dough is sweet mochi, and filling is a grained sweet red bean paste. Main ingredient of dough is glutinous rice powder. The red bean and the beets of sugar are cultivated in HOKKAIDO. "MAME" means been in Japanese. The name of MAMEDAIFUKU is from the steamed black soybean mixed within the mochi dough. This is the most popular DAIFUKU in Japan. Especially, in KANTO area.		This product is especially made to be sold in retailer shop. It can be used as a sweet menu in food services, such as Japanese restaurants, sushi resataurants, and cafés.	

Product Picture

	Allergen (Specific Raw Materials) soy (※ wheat, yam are used in the sam factory)

■ Company's profile

Company's Name	YANO-FOODS CO., Ltd		
Annual Sales	845,000,000yen	Numbers of Employees	70
Name of Representative	(President) Yoshitada Tamamoto		
Messages to Purchasers	YANO-FOODS is a Mochi Sweets confectionary. Our products are all produced in our own factory situated in Hiroshima. We strive to keep our craftsmanship by making them all by ourselves. We also try to keep using the best ingredients for our products. Our achievement is that our product's taste and quality make you happy.		
Website Address	https://www.tamayamochi.co.jp		
Company's Address	〒 736-0085	5-8-1, Yano-nishi, Aki-ku, Hiroshima, Hiroshima, Japan	
Factory's Address	〒 736-0085	5-8-1, Yano-nishi, Aki-ku, Hiroshima, Hiroshima, Japan	
Name of the Person in Charge	Yoshitada Tamamoto	E-mail Address	honsha@tamayamochi.co.jp
Phone Number	+81(0)80-3870-8637	Fax Number	+81(0)82-888-1219



■ Selling Points of the production process

Ingredients Receipt → Measuring and Weighting → Cooking and Kneading → Cooling down → Wrapping and Cutting → Packaging → Applying labels → Metal detective → Freezing → Packing

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General bacterial count, Coliform count, Staphylococcus aureus count			
Hygiene Management	Production Process	FSSC22000, PCQI, FDQI, FDA			
	Employees	FSSC22000, PCQI, FDQI, FDA			
	Facilities and Equipments	FSSC22000, PCQI, FDQI, FDA			
Emergency Response	The Contact Points	The person in charge	Naoko Masui	Phone number	+81(0)80-3870-8637
	Documentation	We have Product Liability Insurance for both of Japan and other countries.			