

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	THE SA BAR(Mataichi Salt)						
JAN Code	4532023 817106	Package	Materials	PP/PA/paper/PS/bamboo/M			
Use by date	365 days from date of manufacture		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				34.0	15.0	3.0	bust95g
Minimum Units of Delivery	2 cases	Packing	Materials	cardboard		Volume	20 packs
Lead Time	2 days to 7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				29.0	33.0	24.0	3.0
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Sep-25	
			wholesale price 1 pack 588 yen		Price in Japanese market	1 pack 980 yen	
			*varied by terms and conditions				
Certifications (Products/System)	Although we are not HACCP certified, we perform hygiene management in accordance with HACCP.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g) (Per 95g of half body)
mackerel	Norway	amount of heat	322kcal
salt	Fukuoka prefecture	protein	23.0g
smoke flavor		lipid	25.5g
		-saturated fatty acids	4.5g
		-trans fatty acids	0g
		carbohydrates	0.3g
		-sugars	0g
		Salt equivalent amount	1.4g
Product Characteristics		Use Scenes (Usage・Recipes)	
Carefully selected fatty Norwegian mackerel is made into smoked mackerel. We use "Mataichi salt (natural salt)" from Itoshima, Fukuoka, and it is low in salt, but brings out the flavor well. It's easy to eat, and it comes in a convenient tray with toothpicks and a towel, so you can eat it straight out of the bag.		It goes great with dinner or with rice. You can open the bag and eat it as is, so it's also recommended for cherry blossom viewing, picnics, in the car, or on the Shinkansen. It can be stored for a long time at room temperature, so it's perfect as a regular meal, but also as a souvenir from Fukuoka. It's delicious to eat as is, but you can also use it to make salads, pasta, sandwiches, etc.	

## Product Picture





名称	サバ燻製風味
原材料名	サバ(ノルウェー)、塩(またいちの塩) / スモークフレーバー、(一部にサバを含む)
殺菌方法	気密性容器に密封し加圧加熱殺菌
内容量	半身(95g)
賞味期限	袋外下部に記載
保存方法	直射日光・高温多湿を避けて常温で保存してください
製造者	株式会社やまひら 福岡県柳川市筑紫町607-1

  

栄養成分表示 (半身: 95g 当たり)	
熱 量	322 kcal
タンパク質	23.0 g
脂 質	25.5 g
- 飽和脂肪酸	4.5 g
- トランス脂肪酸	0 g
炭水化物	0.3 g
- 糖 類	0 g
食塩相当量	1.4 g

(この数値は推定値です)  
\*エビと同一ラインで製造しております。

**Allergen**  
**(Specific Raw Materials)**  
  
 mackere  
 Shrimp is used in the same factory

## ■ Company's profile

Company`s Name		Yamahira Co., Ltd.			
Annual Sales		400 million yen	Numbers of Employees	13 employees, 16 part-timers	
Name of Representative		Representative Director, PresidentHidenori Kaneko			
Messages to Purchasers		<p>Yamahira Co., Ltd. (Yaake Chaya) spares no effort to pass on the world-famous treasures of the Ariake Sea to future generations through its business. Meiji 23</p> <p>Since our founding in 2010, the steady efforts we have made over the years have now become our company's strengths, and we believe that these are the values that everyone in the region needs. We promise to practice, rediscover and incorporate the value of regions across the country, and give back to companies and managers who want to contribute to their businesses and local communities.</p>			
Website Address		<a href="https://yamahira.mutugorou.co.jp/">https://yamahira.mutugorou.co.jp/</a>			
Company`s Address	〒	832-0066	94-1 Inaricho, Yanagawa City, Fukuoka Prefecture		
Factory`s Address	〒	832-0077	607-1 Chikushicho, Yanagawa City, Fukuoka Prefecture		
Name of the Person in Charge		E-mail Address		<a href="mailto:order@mutugorou.co.jp">order@mutugorou.co.jp</a>	
Phone Number		0944-72-5321		Fax Number	0944-72-2509



## ■ Selling Points of the production process

We use carefully selected ingredients that can only be obtained from a seafood wholesaler. Each item is handmade using traditional cooking methods that make full use of the processing techniques cultivated over many years in the processing of seafood from the Ariake Sea, so the quality is safe and secure. We perform all operations in-house, including selecting raw materials, cutting, seasoning, retort processing, and packaging. The second seafood processing plant began operations in June 2020, and we are manufacturing in a safer, safer, and cleaner environment.



### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Bacteria/component analysis requested and inspected by Japan Food Functional Analysis Institute Co., Ltd.			
Hygiene Management	Production Process	Create a production plan every week. We set standards for hazards in each manufacturing process in accordance with HACCP. Fill in the record sheet after confirmation.			
	Employees	Set hygiene management items. Thoroughly fill out the health management check sheet before starting work.			
	Facilities and Equipments	Create general hygiene management confirmation records and perform cleaning before and after work. After cleaning, fill out the record sheet. After use, equipment, etc. will be thoroughly disinfected by washing with acidic/alkaline electrolyzed water.			
Emergency Response	The Contact Points	The person in charge	Katsuhiko Eguchi (Manufacturing Manager)	Phone number	0944-85-0703
	Documentation	PL insurance (200 million yen)			