

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

Name of Product	<b>THE SA BAR (Yagatame Salt)</b>			
JAN Code	4532023 817212	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) 34.0    15.0    3.0
Minimum Units of Delivery	2 cases	Packing	Materials	cardboard
Lead Time	2 days to 7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 29.0    33.0    24.0
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 wholesale price 1 pack 588 yen *varied by terms and conditions	Prices are valid before
			Price in Japanese market	2025年9月 1 pack 980 yen
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	301kcal
salt	Nagasaki prefecture	protein	22.2g
smoke flavor		lipid	23.3g
		carbohydrates	0.6g
		Salt equivalent amount	1.5

Product Characteristics	Use Scenes (Usage・Recipes)
We have smoked carefully selected fatty Norwegian mackerel. We use "Yagatame Salt (natural salt)" from the Goto Islands in Nagasaki, which is low in salt but brings out the full flavor. The mackerel has been cut so that it is easy to eat, and it comes in a convenient tray with toothpicks and a towel, so you can eat it as is after opening the bag.	It goes great with a drink or rice. You can eat it as is after opening the bag, so it's great for cherry blossom viewing, picnics, or while traveling in the car or on the Shinkansen. It can be stored at room temperature for a long time, so it's perfect as a staple food, but also as a souvenir from Fukuoka. It's delicious to eat as is, but it can also be used to arrange dishes such as salads, pasta, and sandwiches.

## Product Picture






商品名 THE さBAR 名称 サバ燻製風味 原材料名 サバ(ノルウェー)、塩(やがための塩)/スモークフレーバー 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 枠外下部に記載 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 福岡県柳川市瑞穂町100-1 株式会社やまひら(電話番号/夜明茶屋) TEL 0944-72-5321	<table border="1" style="width: 100%;"> <tr> <th colspan="2">栄養成分表示 (半身:95gあたり)</th> </tr> <tr> <td>熱量</td> <td>301 kcal</td> </tr> <tr> <td>タンパク質</td> <td>22.2 g</td> </tr> <tr> <td>脂質</td> <td>23.3 g</td> </tr> <tr> <td>炭水化物</td> <td>0.6 g</td> </tr> <tr> <td>食塩相当量</td> <td>1.5 g</td> </tr> </table> <p>(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。</p>	栄養成分表示 (半身:95gあたり)		熱量	301 kcal	タンパク質	22.2 g	脂質	23.3 g	炭水化物	0.6 g	食塩相当量	1.5 g
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**Allergen (Specific Raw Materials)**

mackerel  
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, President Hidenori Kaneko		
Messages to Purchasers	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 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.		
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)			