

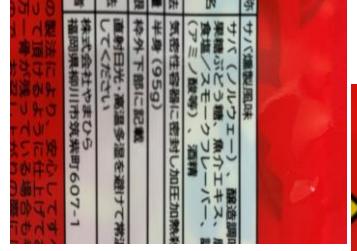
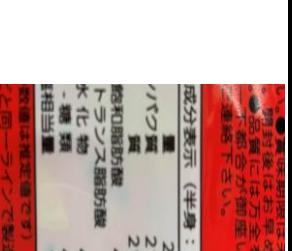
# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

|                                  |   |  |                 |  |  |
|----------------------------------|---|--|-----------------|--|--|
| Name of Product                  | THE SA BAR (Very spicy)   |  |                 |  |  |
| JAN Code                         | 4532023 817717  |  | 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)<br>34.0 15.0 3.0<br>Inner Capacity bust95g      |
| Minimum Units of Delivery        | 2 cases   |  | Packing         | Materials  | cardboard<br>Volume 20 packs   |
| Lead Time                        | 2 days to 7 days  |  |                 | size/Gross weight  | Length(cm) × Width(cm) × Height (cm)<br>29.0 33.0 24.0<br>Weight(kg) 3.0             |
| Storage Condition                | <input checked="" type="checkbox"/> Normal Temperature<br><input type="checkbox"/> Refrigeration<br><input type="checkbox"/> Frozen |  | Reference Price | <input type="checkbox"/> FOB <input type="checkbox"/> CIF<br>wholesale price<br>1 pack 588 yen<br><small>*varied by terms and conditions</small> | Prices are valid before<br><small>Price in Japanese market</small><br>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<br>(Eg. X calories/100g)<br>(Per 95g of half body) |
|--|---|------------------------|--|
| mackerel   | Norway  | amount of heat         | 299kcal  |
| Brewed seasoning   |   | protein                | 21.2g  |
| Fructose glucose   |   | lipid                  | 21.7g  |
| seafood extract  |   | -saturated fatty acids | 4.7g   |
| chili pepper   |   | -trans fatty acids     | 0g   |
| salt   |   | carbohydrates          | 4.5g   |
| smoke flavor   |   | -sugars                | 4.1g   |
| Seasonings (amino acids, etc.)、Alcohol   |   | Salt equivalent amount | 1.5g   |
| Product Characteristics  | Use Scenes<br>(Usage · Recipes)   |                        |  |
| We have smoked carefully selected fatty Norwegian mackerel. The combination of mackerel and chili peppers brings out a flavor never before seen. The mackerel is scored and the bones removed for easy eating, and it comes in a convenient tray with toothpicks and a towel so you can eat it as is after opening the bag. The long-awaited extra spicy version is finally here, our customers. | It goes great with a drink or rice. You can eat it as is after opening the bag, so you can eat it while camping or in the car. 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 prepare dishes such as ramen and pasta. |                        |  |

## ■ Product Picture

|   |  |   |
|---|--|---|
|  | <br> | <br><br><b>Allergen<br/>(Specific Raw Materials)</b><br>mackerel<br>Produced on the same line as shrimp. |
|---|--|---|

## ■ Company's profile

|                              |   |  |  |
|------------------------------|---|--|--|
| Company's Name               | Yamahir 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       | <p>Yamahir 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://yamahir.co.jp/">https://yamahir.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)<br>Bacteria/component analysis requested and inspected by Japan Food Functional Analysis Institute Co., Ltd.  |   |              |              |  |  |
|                        | Prodction Process   | Create a production plan every week.<br>We set standards for hazards in each manufacturing process in accordance with HACCP. Fill in the record sheet after confirmation.  |   |              |              |  |  |
| Hygine Management      | 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.<br>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<br>(Manufacturing Manager) | Phone number | 0944-85-0703 |  |  |
|                        | Documentation   | PL insurance (200 million yen)   |   |              |              |  |  |