

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	THE SA BAR(Aged garlic)					
JAN Code	4532023 817618		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
Minimum Units of Delivery	2 cases		Packing	Materials	cardboard	Volume
Lead Time	2 days to 7 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF wholesale price 1 pack 588 yen	Prices are valid before	2025年9月
Certifications (Products/System)	Although we are not HACCP certified, we perform hygiene management in accordance with HACCP.			*varied by terms and conditions	Price in Japanese market	1 pack 980 yen

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	300kcal
garlic	Domestic production	protein	21.5g
salt	Fukuoka prefecture	lipid	23.6g
smoke flavor		carbohydrates	0.5g
		Salt equivalent amount	1.7g
Product Characteristics		Use Scenes (Usage · Recipes)	
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.		The key to the flavor is "Yagatame Salt (natural salt)" from the Goto Islands in Nagasaki and domestically aged garlic. The smoked mackerel and garlic go perfectly together. The mackerel is cut so it's 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.	

## ■ Product Picture

		<p>名 称 サバ焼製にんにく風味 サバ(ノルウェー)、ニンニク(国内産) 塩(やがための塩)・ヌスマーカフレ バー</p> <p>原材料名</p> <p>殺菌方法 気密性容器に密封し加圧加熱殺菌</p> <p>内 容 量 半身(95g)</p> <p>賞味期限 枠外下部に記載</p> <p>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</p> <p>製 造 者 福岡県柳川市福島町100-1 株式会社やまひら(屋号:夜明茶屋) TEL 0944-72-5321</p>	<p>栄養成分表示 (半身: 95g 当たり)</p> <table> <tr> <td>熱 量</td><td>300 kcal</td></tr> <tr> <td>タンパク質</td><td>21.5 g</td></tr> <tr> <td>脂 質</td><td>23.6 g</td></tr> <tr> <td>炭 水 化 物</td><td>0.5 g</td></tr> <tr> <td>食 塩 相 当 量</td><td>1.7 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>	熱 量	300 kcal	タンパク質	21.5 g	脂 質	23.6 g	炭 水 化 物	0.5 g	食 塩 相 当 量	1.7 g
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<p>Allergen (Specific Raw Materials)</p> <p>mackerel Produced on the same line as shrimp.</p>													

## ■ 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) Bacteria/component analysis requested and inspected by Japan Food Functional Analysis Institute Co., Ltd.				
	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.				
Hygiene 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. 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)				