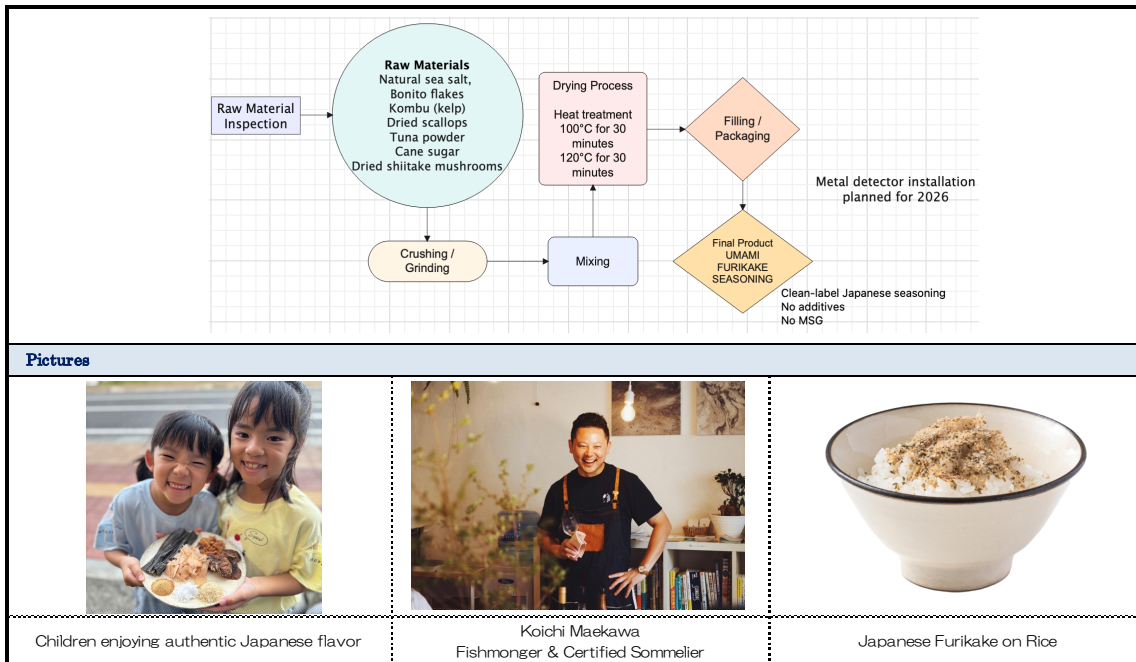


■ Company's profile

| | | | |
|------------------------------|-----------------|---|-------------------------|
| Company's Name | | MAEKAWA SUISAN CO., LTD. | |
| Annual Sales | | 182,000,000 JPY | Numbers of Employees |
| Name of Representative | | Takanori Maekawa | |
| Messages to Purchasers | | <p>Founded in 1949, our company specializes in fresh seafood sourced from the waters of Amami Oshima. We supply premium seafood products to restaurants, hotels, luxury cruise ships, and well-known establishments across Japan, including major hotels and Michelin-listed restaurants in metropolitan areas. Our philosophy is based on the following values:</p> <ul style="list-style-type: none"> • Safety and trust in food • Preservation of Japanese food culture • Sustainable use of marine resources <p>Through carefully selected seafood from Amami and across Japan, we aim to deliver authentic Japanese flavors to the global market.</p> | |
| Website Address | | https://www.maekawasuisan.com | |
| Company's Address | 〒 894-0026 | 16-16 Minatomachi, Naze Amami City, Kagoshima Japan | |
| Factory's Address | Same as above | | |
| Name of the Person in Charge | Koichi Maekawa | E-mail Address | amami@maekawasuisan.com |
| Phone Number | +81-997-52-1022 | Fax Number | +81-997-53-1522 |



■ Selling Points of the production process



Pictures



Children enjoying authentic Japanese flavor



Koichi Maekawa
Fishmonger & Certified Sommelier



Japanese Furikake on Rice

■ Information of Quality Assurance

| | | | | | |
|------------------------|---|---|----------------|--------------|------------------|
| Inspection of Products | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Conducted at Kagoshima Prefectural Environmental Research Center. Tests include: • Standard plate count • Coliform bacteria • Staphylococcus aureus • Salmonella • Other microbiological tests Water activity (aw) measured at 0.32, enabling long shelf life for dry products. | | | |
| Hygiene Management | Production Process | The production manager completed the HACCP training program provided by the FDA training curriculum and manages the manufacturing process accordingly. | | | |
| | Employees | Employee health checks are conducted regularly. Sanitation managers are assigned to ensure hygiene standards are maintained. | | | |
| | Facilities and Equipments | Strict sanitation rules are implemented in the processing facility. Personnel handling products are designated, and access to the processing area is restricted to prevent contamination. | | | |
| Emergency Response | The Contact Points | The person in charge | Koichi Maekawa | Phone number | +81-90-2395-9809 |
| | Documentation | PL insurance is covered. Records are maintained for: • Production date • Production quantity • Manufacturing personnel • Other key production information. | | | |