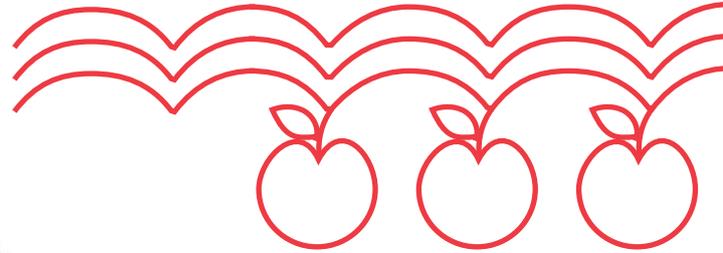


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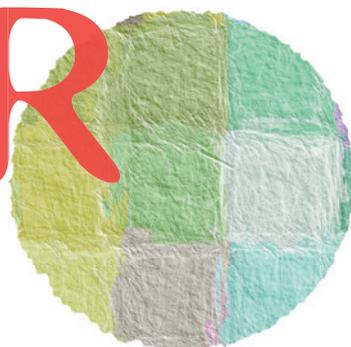


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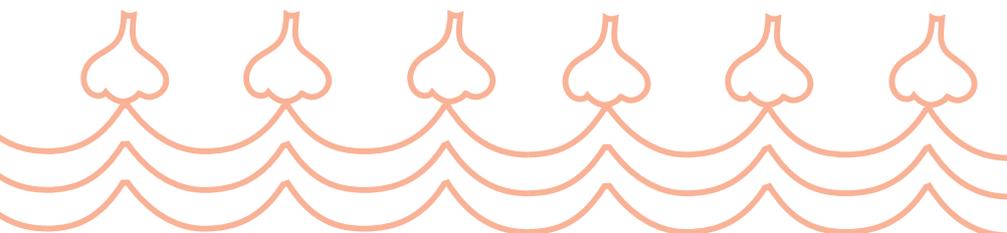
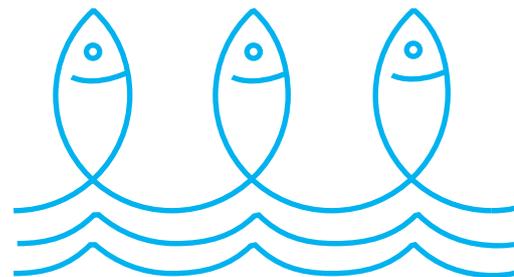
2021 Aomori
Database of Products for Export



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Introduction

We would like to express our sincere gratitude for your understanding and cooperation in the expansion of overseas sales channels for products of Aomori Prefecture.

Also, we pay our heartfelt respects to those who are committed to the distribution of food, which is essential for humans, amid restrictions on business activities such as overseas business trips due to the impact of the novel coronavirus disease (COVID-19) infection.

We are currently working to expand exports of the products of Aomori, based on the Aomori Prefecture Strategy for Export and Overseas Business formulated in March 2019. However, due to the impact of COVID-19, traffic between Japan and overseas has been restricted, making it difficult to promote Japanese products outside Japan and invite foreign buyers to Japan.

Even under such circumstances, we have compiled the 2021 Aomori Prefecture Database of Products for Export, with the aim of increasing exports of products made in Aomori. This database contains product information, etc. of 62 companies of Aomori who wish to export their products. We hope you will make use of this database and this will provide you with an opportunity to have successful business meetings.

Note:

- International Economic Division, Tourism and International Affairs Strategy Bureau of the Aomori Prefectural Government, has compiled the 2021 Aomori Prefecture Database of Products for Export with the utmost care and attention, but it does not guarantee the completeness and accuracy of the data. Aomori Prefectural Government is not liable for any damages caused by the use of this database.
- The data are as of June 2021. Prices and other data of the products listed are for reference purposes only, as they may change.
- Products in the database are those that have been exported, or those producers wish to export.
- Aomori Prefectural Government does not guarantee the conclusion of business agreement with the companies listed through the distribution of this brochure.
- Unauthorized reproduction or reproduction of this database is prohibited.

Inquiries about the database

International Economic Division, Tourism and International Affairs Strategy Bureau of the Aomori Prefectural Government

TEL: +81-17-734-9730 FAX: +81-17-734-8119 Email: kokusaikeizai@pref.aomori.lg.jp

agricultural/livestock products and processed agricultural products

- P2 Shiny Apple Co., Ltd.
Shiny Aomori Fully Ripened Apple Juice 1000 ml bottle
Shiny Sparkling Apple Dry 200 ml bottle
Shiny Nebuta 280 ml
- P6 Aomori Trading Co., Ltd.
Fresh apples
- P8 National Federation of Agricultural Cooperative Associations Aomori Branch (JA Zen-Noh Aomori)
Chinese yam
- P10 Apple & Snack Co., Ltd.
Apple Snack Original
Apple Snack Yellow
Apple Snack Fuji
- P14 Itayanagi Town Industrial Promotion Public Corporation Ringo Work Research Institute
"Kanjuku" Fully Ripened Apple Juice Original Taste 180 ml
"Kanjuku" Fully Ripened Apple Juice Original Taste 720 ml
"Kanjuku" Fully Ripened Apple Jam
- P18 WingApple Co., Ltd.
Apple
Apple Juice
Ripened Apple Cidre SWEET 4 %, DRY 8 %
- P22 SKS Farm Co., Ltd.
Tsugaru Sticky Barley Cereal SaQvi 50 g
- P24 Kashiwazaki Seika LLC
Grandma Fude's Oyakoko Black Garlic
Sliced burdock root
Black Garlic L
- P28 Growth Co., Ltd.
Aomori Burdock Tea 30 g
- P30 KS Seika Co., Ltd.
Matured Black Garlic from Aomori
Joppari Black Garlic from Aomori Separate Type
Joppari Black Garlic from Aomori
- P34 Gold-Pak Co., Ltd.
SunPack Apple Juice 1 liter
Aomori Apple Straight Juice 930 ml
Aomori Apple Straight Juice 280 ml
- P38 Seiken Co., Ltd.
Seiken's Hatorazu Apple 100
Seiken's Hatorazu Apple 100 Cart Can
- P41 Taishi Food Inc.
Kita no Daizu Natto Otsubu 40 g × 2
Kita no Daizu Kinu 120 g × 3
Tsuzukeru Oligo (food with function claims) 125 ml
- P45 Takara Inc.
Matured Black Garlic
Matured Black Garlic
- P48 Tsugaruya Inc.
JA Aoren Kibo no Shizuku Blended Apple Juice
Yamadai Apple Sticks from Apple Farm (Fuji) (Orin)
Kido Shokuhin Grilled Scallop Salt Flavor
- P52 Nanbu Souken Co., Ltd.
Hachinohe Mulberry Tea Powder Type
- P54 Nikuno Hiroaki Co., Ltd.
Sannohe Takko Beef from Aomori Prefecture (Kuroge Washu)
- P56 Hirosaki Soko Co., Ltd. (Agriculture Business)
Good Cassis 100% Cassis Juice
- P58 First International Corp.
Apples from Aomori
Chinese Yam from Aomori
Frozen Marine Products
- P62 Fukauracho Food Industry Promotion Corporation
Snow Carrot Potage
Pasta Sauce of Snow Carrot and Scallop
Snow Carrot Jam
- P66 Magokoro Farm LLC
Aomori Semidry Apples Plain
Aomori Semidry Cinnamon Flavored Apples
Aomori Semidry Lemon Flavored Apples
- P70 Yamano Apple Co., Ltd.
Apples for Gift
Chiyuki Juice
Yellow Magic
- P74 RIKET Co., Ltd.
Seiten no Hekireki Rice from Aomori 2 kg
Masshigura Rice from Aomori Prefecture 2 kg
Tsugaru Roman from Aomori Prefecture 2 kg



■ Company`s profile

Company`s Name		Shiny Apple Co., Ltd.			
Annual Sales		2,234 million yen *FY2020		Numbers of Employees 102 *as of April 2021	
Name of Representative		Koichi TAKEHANA			
Messages to Purchasers		Established in 1957, we have been producing and selling apple juice for more than 60 years. Our corporate philosophy is to contribute to local communities, pursuing health, safety, and deliciousness, and take on the challenge to create food culture paying attention to details. We make apple juice using apples grown in Aomori Prefecture.			
Website Address		http://www.shinyapple.co.jp/			
Company`s Address		〒 036-0516		178-2 Aino, Kuroishi, Aomori	
Factory`s Address		〒 036-0516		178-2 Aino, Kuroishi, Aomori	
Name of the Person in Charge		Takahiro SHOJI		E-mail Address ta.shouji@shinyapple.co.jp	
Phone Number		81-172-52-2321		Fax Number +81-172-59-1055	



■ Selling Points of the production process

Process of making our apple juice

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graph TD
    A[Accepting ingredients] --> B[Cleaning]
    B --> C[Squeezing]
    C --> D[Blending]
    D --> E[Heat sterilization and cooling]
    E --> F[Filling]
    F --> G[Quality inspection]
    G --> H[Shipping]
    
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Pictures

An important process of removing apples not suitable for making juice is performed manually.

Apples are crushed with the skin on and squeezed with the belt press machine. We process 200 – 250 tons of apples in a day.

The squeezed juice is filled into 160 g, 195 g, 250 g cans, 1-litre bottles, 200 ml bottles, 180 ml bottles, 280 ml PET bottles, and 200 ml paper packs.

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Physicochemical inspections (pH, etc.), sensory inspections (common bacteria, mold, yeast, E. coli group)			
	Prodction Process		Operation of food safety management system based on FSSC22000			
Hygine Management	Employees		Health check when arriving at workplace, monitoring camera inside the plant			
	Facilities and Equipments		Regular 5S checks, internal audit			
Emergency Response	The Contact Points		The person in charge	Yutaka IZUTSU	Phone number	+81-172-52-2321
	Documentation		Records of acceptance of apples, manufacturing process inspection, and products inspection, and subscription to PL insurance			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Shiny Aomori Fully Ripened Apple Juice 1000 ml bottle			
JAN Code	4970180100196	Package	Materials	Bottle: glass, cap: aluminum, label: paper
Use by date	D+ 12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 8.9 8.9 26.8 Inner Capacity 1.05kg
Minimum Units of Delivery	10 cases in consolidated freight	Packing	Materials	Cardboard box Volume 6.0
Lead Time	<small>Order closed at 11:00 a.m., 2 days interval for Hokkaido to Kanto, 3 days interval for Hokushinetsu, Chubu and Kinki, 4 days interval to Chugoku and Shikoku, 5 days interval for Kyushu (excluding Saturdays, Sundays and holidays)</small>		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 18.5 27.5 28.5 Weight(kg) 9.1
Storage Condition	<input checked="" type="checkbox"/> Normal <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen temperature Around 15-25°C; avoid direct sunlight. Keep in well-ventilated place.	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF * varied by terms and conditions	Prices are valid before Price in Japanese market 520 YEN
Certifications Products/System	FSSC22000			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apples	Aomori Prefecture		Per 100 ml
Antioxidant (Vitamin C)		Calories	51kcal
		Protein	0 g
		Fat	0 g
		Carbohydrate	12.7 g
		Sodium chloride equivalent	0 g

Product Characteristics	Use Scenes (Usage · Recipes)
We squeeze apples grown in Aomori Prefecture that passed our original ripening standards. Tasty juice with a rich sweetness with a pronounced sour flavor. You can enjoy a natural flavor of straight apple juice.	For breakfast, to relax, when you want to make yourself comfortable, feel a bit hungry, or after taking a bath. It tastes even better when chilled.

Product Picture

	
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Shiny Sparkling Apple Dry 200 ml bottle			
JAN Code	4970180200162	Package	Materials	Bottle: glass, cap: aluminum, label: OPS
Use by date	D+18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 5.3 5.3 18.2 210g
Minimum Units of Delivery	10 cases in consolidated freight	Packing	Materials	Cardboard box Volume 24.0
Lead Time	Order closed at 11:00 a.m., 2 days interval for Hokkaido to Kanto, 3 days interval for Hokushinetsu, Chubu and Kinki, 4 days interval to Chugoku and Shikoku, 5 days interval for Kyushu (excluding Saturdays, Sundays and holidays)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.3 33.5 18.8 9.7
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Around 15-25°C; avoid direct sunlight. Keep in well-ventilated place.	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	145 YEN
Certifications Products/System	FSSC22000			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture		Per 200ml
Carbonic acid		Calories	82kcal
Flavoring		Protein	0 g
Acidulant		Fat	0 g
		Carbohydrate	20.6 g
		Sodium chloride equivalent	0 g

Product Characteristics	Use Scenes (Usage · Recipes)
Carbonated 100% apple juice using apples grown in Aomori Prefecture. Tastes slightly sweet and has a crisp acidity and a refreshing aroma. It contains more gas than our standard-type product that tastes sweet and sour and mild-type product that tastes mildly sweet. Enjoy its refreshing texture when it goes down the throat.	Alcohol-free. Enjoy it at any scene, when you want to refresh yourself or after taking a bath. Its mild sweetness is perfect for a drink enjoyed during a meal. A popular drink for parties, such as wedding parties.

Product Picture

		
Allergen (Specific Raw Materials)		

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Shiny Nebuta 280 ml			
JAN Code	4970180200247	Package	Materials	Bottle: PET, cap: PP, label: OPS
Use by date	D+9 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 6.6 6.6 13.8 Inner Capacity 294g
Minimum Units of Delivery	10 cases in consolidated freight	Packing	Materials	Cardboard box Volume 24.0
Lead Time	<small>Order closed at 11:00 a.m., 2 days interval for Hokkaido to Kanto, 3 days interval for Hokushinetsu, Chubu and Kinki, 4 days interval to Chugoku and Shikoku, 5 days interval for Kyushu (excluding Saturdays, Sundays and holidays)</small>		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 27.5 41.0 17.0 Weight (kg) 8.0
Storage Condition	<input checked="" type="checkbox"/> Normal <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen (Around 15-25°C; avoid direct sunlight. Keep in well-ventilated place.)	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	145 YEN
Certifications Products/System	FSSC22000			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture		Per 100 ml
Flavoring		Calories	51kcal
Antioxidant (Vitamin C)		Protein	0 g
Acidulant		Fat	0 g
		Carbohydrate	12.7 g
		Sodium chloride equivalent	0 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Apple juice with the illustration of Nebuta festival, the seasonal tradition of Aomori, on the label. It has a balanced flavor of sweetness and acidity, created by blending the juice of Kogyoku apples characterized by a refreshing sourness. The Kogyoku apples are grown by our contract farmers.		For breakfast, to relax, when you want to make yourself comfortable, feel a bit hungry, or after taking a bath. A small and portable bottle, so bring it with you when you spend your time outside. It tastes even better when chilled.	

Product Picture

		
アレルギー表示 (特定原材料)		

■ Company's profile

Company's Name		Aomori Trading Co., Ltd.					
Annual Sales		1.4 billion yen		Numbers of Employees		5	
Name of Representative		Mitsuhiro KASAI					
Messages to Purchasers		We export apples of Aomori, for the people of Aomori and for Aomori Prefecture.					
Website Address		www.facebook.com/aomoritrading					
Company's Address	〒	036-8102	62-3 Fukudayachi, Sanpinai, Hirosaki, Aomori				
Factory's Address	〒						
Name of the Person in Charge		Hideo OBORI		E-mail Address		info@aomoritrading.com	
Phone Number		+81-172-88-8115		Fax Number		+81-172-88-8395	

■ Selling Points of the production process



Pictures





■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Plant quarantine test					
Hygiene Management	Production Process						
	Employees						
	Facilities and Equipments						
Emergency Response	The Contact Points	The person in charge		Phone number			
	Documentation						

■ Company's profile

Company's Name		National Federation of Agricultural Cooperative Associations Aomori Branch (JA Zen-Noh Aomori)			
Annual Sales		-		Numbers of Employees	196
Name of Representative		Norihumi KUWATA			
Messages to Purchasers		JA Zen-Noh Aomori Basic Policies • Establishment of production bases • Expansion of agricultural production • Strengthen support for JAs			
Website Address		https://www.zennoh.or.jp/am/			
Company's Address	〒	030-0847	2-1-15 Higashiono, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Kousei KUDO		E-mail Address	kudou-kousei@zennoh.or.jp
Phone Number		+81-17-729-8615		Fax Number	+81-17-762-1075

■ Selling Points of the production process

Pictures

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Chinese yam						
JAN Code		Package	Materials				
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1,500 cases	Packing	Materials	Cardboard box	Volume		
Lead Time	1-2 months		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
Certifications Products/System						Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chinese yam	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
Shipped throughout the year, from November to October			

■ Product Picture

	<p style="text-align: center;">Allergen (Specific Raw Materials)</p>
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■ Company's profile

Company's Name		Apple & Snack Co., Ltd.			
Annual Sales		117 million yen		Numbers of Employees	14
Name of Representative		Takashi INABA			
Messages to Purchasers					
Website Address		https://www.applesnack.com/			
Company's Address	〒	038-1141	50-10 Kamifunabashi, kawabe, Inakadate, Minamitsugaru, Aomori		
Factory's Address	〒	038-1141	50-10 Kamifunabashi, kawabe, Inakadate, Minamitsugaru, Aomori		
Name of the Person in Charge		Inaba/Osanai/Akahira		E-mail Address	info@applesnack.com
Phone Number		+81-172-26-5360		Fax Number	+81-172-26-5360

■ Selling Points of the production process

<p>We use materials from Aomori Prefecture. We make efforts to preserve natural flavors of the ingredients and make safe products without food additives. Our goal is to offer safe food that retains natural flavors of the ingredients.</p>
<p>Pictures</p>
Empty space for pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Tasting			
Hygiene Management	Production Process	Managed on a daily basis in accepting materials, production and packing processes			
	Employees	Managed using a hygiene management inspection table			
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	takashi INABA	Phone number	+81-172-26-5360
	Documentation	Obtained PL insurance			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Apple Snack Original			
JAN Code	4539345500020	Package	Materials	PE,PP
Use by date	240 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 25.0 15.0 3.0 Inner Capacity 45 g
Minimum Units of Delivery	105 bags	Packing	Materials	Cardboard box Volume 35.0
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	350 YEN
Certifications Products/System	A-HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	Calories	498.9 kcal
Vegetable oil		Protein	0.7 g
Maltotriose syrup		Fat	23.5 g
		Carbohydrate	74.3
		Sodium chloride equivalent	0 g

Product Characteristics	Use Scenes (Usage · Recipes)
Made from apples from Aomori Prefecture. Safe snack with natural apple flavor, made without using food additives.	

Product Picture

	<table border="1"> <tr> <td>名称</td> <td>スナック菓子</td> </tr> <tr> <td>原材料名</td> <td>りんご(青森県産100%)、植物油、マルトトリアースシロップ</td> </tr> <tr> <td>内容量</td> <td>枠外下部記載</td> </tr> <tr> <td>賞味期限</td> <td>枠外下部記載</td> </tr> <tr> <td>保存方法</td> <td>直射日光、高温多湿な所を避け保存して下さい。</td> </tr> <tr> <td>製造者</td> <td>Apple & Snack Co., Ltd. アップルアンドスナック株式会社 〒038-1141 青森県南津軽郡田舎館村大字川部字上船橋50-10 TEL (0172)26-5360 FAX (0172)26-5361</td> </tr> </table>	名称	スナック菓子	原材料名	りんご(青森県産100%)、植物油、マルトトリアースシロップ	内容量	枠外下部記載	賞味期限	枠外下部記載	保存方法	直射日光、高温多湿な所を避け保存して下さい。	製造者	Apple & Snack Co., Ltd. アップルアンドスナック株式会社 〒038-1141 青森県南津軽郡田舎館村大字川部字上船橋50-10 TEL (0172)26-5360 FAX (0172)26-5361
	名称	スナック菓子											
原材料名	りんご(青森県産100%)、植物油、マルトトリアースシロップ												
内容量	枠外下部記載												
賞味期限	枠外下部記載												
保存方法	直射日光、高温多湿な所を避け保存して下さい。												
製造者	Apple & Snack Co., Ltd. アップルアンドスナック株式会社 〒038-1141 青森県南津軽郡田舎館村大字川部字上船橋50-10 TEL (0172)26-5360 FAX (0172)26-5361												
Allergen (Specific Raw Materials)													

■ Company's profile

Company's Name		Itayanagi Town Industrial Promotion Public Corporation Ringo Work Research Institute			
Annual Sales		FY2019: 280 million yen		Numbers of Employees	
				67	
Name of Representative		Makoto NARITA			
Messages to Purchasers		Itayanagi Town is located in the center of the Tsugaru Plain in Aomori Prefecture. Farmers in the town have grown apples for 140 years since 1876. With the aim of promoting the apple growing industry and stabilizing producers' income by Japan's No. 1 area of apple cultivation, producers, markets, JA, towns, and Ringo Work are working together.			
Website Address		https://www.ringo-work.com/			
Company's Address	〒	038-3690	34-6 Honizumi, fukunoda, Itayanagi, Kitatsugaru, Aomori		
Factory's Address	〒	038-3690	34-6 Honizumi, fukunoda, Itayanagi, Kitatsugaru, Aomori		
Name of the Person in Charge		Miyazaki		E-mail Address	ita-furusen@town.itayanagi.aomori.jp
Phone Number		+81-172-72-1500		Fax Number	+81-172-72-1500



■ Selling Points of the production process

<p>① We use safe apples.</p> <p>We use apples grown by famers in Itayanagi Town who are participating in the "Ringo Marukajiri (eating whole apples) Ordinance" of Itayanagi Town, Aomori Prefecture (making production information open to the public and avoiding risks). The town conducts radioactive materials monitoring surveys.</p> <p>②We use fully-ripened apples before picking (sugar level: 11-15 degrees; 12 degrees or up for juice products)</p> <p>③Apples required for one-year production are processed and refrigerated while fresh, and packed as necessary.</p> <p>④The products use labels of simple and refined taste, making our products stand out. (perfect for consumption at home or for gift)</p>
Pictures
 

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual inspection, PH and sugar level test, tests outsourced to external parties (once a year, component analysis), etc.			
Hygiene Management	Prodction Process	Temperature control, raw material management, keeping the workplace organized and tidy, formulation, management standards, recording, categorization, display, measures to prevent contamination, weight, etc.			
	Employees	Stool examination, health management, recording, handwashing, disinfection, glove management, etc.			
	Facilities and Equipments	Airtightness, layout, production room, machinery and equipment, recording, temperature control, etc.			
Emergency Response	The Contact Points	The person in charge	Matsuyama	Phone number	+81-172-72-1500
	Documentation	PL insurance obtained			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	"Kanjuku" Fully Ripened Apple Juice Original Taste			
JAN Code	4957976010013	Package	Materials	Bottle
Use by date	540 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 7.5 7.5 28.2
Minimum Units of Delivery	12 bottles/case	Packing	Materials	Cardboard box Volume 12btl
Lead Time	2-4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 24.0 32.0 32.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Domestic delivery, domestic settlement	Prices are valid before 2022/3
				Price in Japanese market 1000 YEN
Certifications Products/System	Business license under the provisions of the Food Sanitation Act (Soft drink manufacturing, canned or bottled food manufacturing, sauce manufacturing, confectionery manufacturing)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	(per 100 ml) Calories	53kcal
Antioxidant (vitamin C)		(per 100 ml) Protein	0g
		(per 100 ml) Fat	0g
		(per 100 ml) Carbohydrate	13.2g
		(per 100 ml) Sodium chloride	0g

Product Characteristics	Use Scenes (Usage · Recipes)
We use apples fully ripened before picking and picked in the best timing by our contract farmers in Itayanagi Town, Aomori Prefecture. Whole apples are squeezed and bottled without adding sugar, water or other additives. Several varieties are mixed according to our original recipe.	It has a long shelf life, put in printed glass bottle with a simple design. Recommended to sell at the beverage corner in the glossary section, put in a gift set, and sales in a refrigerating case.

Product Picture

	<p>名称：りんごジュース(ストレート) 原材料名：りんご(青森県産) / 酸化防止剤(ビタミンC) 内容量：720ml 賞味期限：特外下部記載 保存方法：高温・直射日光をさけて保存してください 製造者：一般財団法人 板橋町産農協興公社りんごワーク研究所 青森県北津軽郡板柳町大字福野田字本原 34-6 Tel 0172-72-1500 Fax 0172-73-5284</p>
	<p>栄養成分表示 (100ml当たり)</p> <p>エネルギー.....53kcal たんぱく質.....0g 脂質.....0g 炭水化物.....13.2g 食塩相当量.....0g</p>
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	"Kanjuku" Fully Ripened Apple Jam						
JAN Code	4957976020012	Package	Materials	Bottle			
Use by date	540 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	24 pieces/case	Packing	Materials	Cardboard box	Volume	24pcs	
Lead Time	2-4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Domestic delivery, domestic settlement	Prices are valid before	2022/3		
				Price in Japanese market	800 YEN		
Certifications Products/System	Business license under the provisions of the Food Sanitation Act (Soft drink manufacturing, canned or bottled food manufacturing, sauce manufacturing, confectionery manufacturing)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	(per 100 ml) Calories	175.2kcal
Sugar		(per 100 ml) Protein	0g
Antioxidant (vitamin C)		(per 100 ml) Fat	0g
		(per 100 ml) Carbohydrate	43.7g
		(per 100 ml) Sodium chloride	0g

Product Characteristics	Use Scenes (Usage · Recipes)
Low sugar jam (sugar content: about 40 degrees) made by grating apples fully ripened before picking and harvested in the best season, grown by our contract farmers in Itayanagi Town, Aomori. It has a plain sweetness.	It has a long shelf life, put in a printed glass bottle with a simple design. Recommended to sell at the beverage corner in the glossary section, or put in a gift set. Enjoy it with bread, pancakes, waffle cakes, or yogurt.

Product Picture

名称：りんごジャム
 原材料名：りんご(青森県産)、砂糖/酸化防止剤(ビタミンC)
 内容量：400g
 賞味期限：特外底面記載
 保存方法：高温・直射日光をさけて保存してください。
 製造者：一般財団法人 板柳町産業振興公社りんごワーク研究所
 青森県北津軽郡板柳町大字塩野田字本原 34-8
 Tel 0172-72-1500 Fax 0172-73-5284

栄養成分表示 (100gあたり)
 エネルギー 175.2kcal
 たんぱく質0g
 脂質0g
 炭水化物43.7g
 食塩相当量0g

Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		WingApple Co., Ltd.			
Annual Sales		6 million yen		Numbers of Employees	2
Name of Representative		Minami HORIO			
Messages to Purchasers		I came to this farm three years ago when I married. My wife's family owned an apple farm. We have an integrated production system, from growing apples to the production of processed apple products. I feel that the agriculture has potential and we can create a profitable business through new and original ideas and by introducing an internal production system. Though I still have a long way to go, but I'm committed to doing my best for the future development of agriculture.			
Website Address		https://rm-farm.stores.jp/			
Company's Address	〒	036-8171	5-16-4, Toriage, Hirosaki, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Ryuta HORIO		E-mail Address	open@apple-factory.biz
Phone Number		+81-172-32-7638		Fax Number	

■ Selling Points of the production process

<p>Area under cultivation: 3.8 ha Annual produce: About 150 tons Apple variety: 19 varieties</p>
Pictures


■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Ryuta HORIO	Phone number	+81-172-32-7638
	Documentation		PL insurance obtained		

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Apple				
JAN Code	Depends on the variety	Package	Materials		
Use by date	Depends on the variety		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	40 pcs. X 10 cases	Packing	Materials	DB	Volume 40.0
Lead Time	3 days to Tokyo Port area		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg) 12.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications Products/System				Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Hirosaki City, Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Apples grown at the foot of a mountain Mt. Iwaki in Hirosaki City, Aomori Prefecture. The apples are medium-sized, but have a balanced flavor of sugar content and acidity. Located on elevated ground where the temperature gap in a day is great, we have pride in our apples for their flavor.		Gift	

Product Picture

	
	Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Apple Juice					
JAN Code	Depends on the variety	Package	Materials	Bottle, aluminum		
Use by date	1 year from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			5.0	5.0	13.5	180ml
Minimum Units of Delivery	40 bottles x 5 cases	Packing	Materials	DB	Volume	40.0
Lead Time	3 days to Tokyo Port area		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			43.0	28.0	14.0	11.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen <div style="font-size: 2em; margin-left: 20px;">}</div>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				Price in Japanese market	324 YEN	
Certifications Products/System						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Hirosaki City, Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Apple juice made from Kotoku apple, a rare and valued variety. Made only from Kotoku apples, this juice has a mellow and sweet flavor and a refined aroma. A well-balanced taste. In the lineup, there is also unfiltered apple juice rich in dietary fiber. This product is for Kanto and Kansai regions and uses fully ripened apples.		Gift	

■ Product Picture

	
	Allergen (Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Ripened Apple Cidre SWEET 4 %, DRY 8 %					
JAN Code	4580087332028	Package	Materials	Bottle		
Use by date	-		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity 750ml	
Minimum Units of Delivery	1	Packing	Materials	Cardboard box	Volume	12.0
Lead Time	3-5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
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	Prices are valid before	2021/3/1	
				Price in Japanese market	2480 YEN	
Certifications Products/System	A-HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Hirosaki City, Aomori		
Antioxidant (vitamin C)			
Product Characteristics	Use Scenes (Usage · Recipes)		
Brewed with fully ripened apples grown in our farm and yeast collected in the Shirakami mountains, a world heritage site.	Parties, gift		

Product Picture





Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		SKS Farm Co., Ltd.		
Annual Sales		3.4 million yen	Numbers of Employees	1
Name of Representative		Fumitake KODATE		
Messages to Purchasers		<p>We are a new company affiliated with SK farm Co., Ltd. With SK farm's entry into the sixth industry, we started to sell and develop our original products. We have an integrated production system from growing agricultural products using good soil to processing. We offer safe and sound food making our production system transparent.</p>		
Website Address		http://bejin-sksfarm.co.jp/		
Company's Address	〒	038-3105	98 Kashiwahirosuteruhi, Tsugaru, Aomori	
Factory's Address	〒			
Name of the Person in Charge	Tsushima		E-mail Address	tsushima.skz@gmail.com
Phone Number	+81-173-27-5080		Fax Number	+81-173-27-5080



■ Selling Points of the production process

Pictures		
		
① Milling barley	② Steaming	③ Roasting

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	—General common bacteria test, E. coli group test, component analysis test			
Hygiene Management	Production Process	Managed based on the hygiene management plan. Recorded and checked periodically.			
	Employees	Before starting work, workers' health conditions, clothes and belongings are checked and recorded.			
	Facilities and Equipments	Managed based on the management program we have created. We keep record.			
Emergency Response	The Contact Points	The person in charge	Fumitake KODATE	Phone number	+81-173-23-4530
	Documentation	Record of pesticide residues, radioactive materials, mycotoxin tests			

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Tsugaru Sticky Barley Cereal SaQvi 50 g					
JAN Code	4580064400337	Package	Materials	VMPET		
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	4 cases	Packing	Materials	Cardboard box	Volume	24.0
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System	ISO22000					
				Price in Japanese market	324 YEN	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sticky barley	Aomori Prefecture,	Calories, protein, fat, etc.	188 kcal/50 g

Product Characteristics	Use Scenes (Usage · Recipes)
Sticky barley, the ingredient of SaQvi, is grown without using pesticides during cultivation. Sticky barley is rich in nutrients such as dietary fiber and minerals. In addition, it contains less carbohydrates than rice or wheat. You can feel chewy texture and a sweet and savory flavor. Preservatives, chemical seasonings and synthetic colorings-free. It can be eaten without cooking and can be used according to your needs, as a snack for children or adults.	Add some on a salad like croutons or put it just before eating in a soup in a mug. Perfect snack when you are busy or for children.

■ Product Picture






●名称:もち麦シリアル●原材料名:もち性大麦●内容量:50g●賞味期限:本品裏面下部に記載 ●保存方法:直射日光・高温多湿を避け、常温で保存してください。●製造者:SKファーム株式会社 青森県つがる市木造岡木坂鳥谷沢15-88●製造所:株式会社鶴山下030-0131 青森県青森市問屋町1丁目3番11号 TEL017-728-4806	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>栄養成分表示1食(50g)当たり</td><td></td></tr> <tr><td>エネルギー</td><td style="text-align: right;">188kcal</td></tr> <tr><td>たんぱく質</td><td style="text-align: right;">5.1g</td></tr> <tr><td>脂 質</td><td style="text-align: right;">1.0g</td></tr> <tr><td>炭水化物</td><td style="text-align: right;">42.1g</td></tr> <tr><td>食塩相当量</td><td style="text-align: right;">0g</td></tr> </table> ※食物繊維4.9g ※水溶性食物繊維3.0g ※不溶性食物繊維1.9g	栄養成分表示1食(50g)当たり		エネルギー	188kcal	たんぱく質	5.1g	脂 質	1.0g	炭水化物	42.1g	食塩相当量	0g
栄養成分表示1食(50g)当たり													
エネルギー	188kcal												
たんぱく質	5.1g												
脂 質	1.0g												
炭水化物	42.1g												
食塩相当量	0g												



4 580064 400337

Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Kashiwazaki Seika LLC		
Annual Sales		1,740 million yen	Numbers of Employees	90
Name of Representative		Shinichi KASHIWAZAKI		
Messages to Purchasers		<p>You can please all people on the earth with delicious and healthy food. We have introduced excellent cultivation management and hygiene management systems that we can be proud of both in Japan and overseas. We grow safe agricultural products using scientific data, and value our evidence-based production system to improve health of people. We make efforts so that people can lead healthy life, making full use of the earth and the wisdom of humans.</p>		
Website Address		https://kashiwazakiseika.com/		
Company's Address	〒 039-2116	54-1 Akido, Oirase, Kamikita, Aomori		
Factory's Address	〒 039-2116	54-1 Akido, Oirase, Kamikita, Aomori		
Name of the Person in Charge		Shinichi KASHIWAZAKI	E-mail Address	seika_01@aomori96229.jp
Phone Number		+81-178-56-5030	Fax Number	+81-178-56-5432

■ Selling Points of the production process

We practice processed food production that can only be conducted by agricultural corporations located in large agricultural production areas. We make the most of the power of raw materials and increase nutritional value adding nothing extra utilizing chemical technology. What is the most important thing for us is to produce tasty food. We mix good taste and functionality at a high level utilizing the natural flavor of the ingredients.

We deliver value to our customers that can only be provided by us, advancing integrated process of cultivation, processing and sales.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Pesticide residues, general bacteria (6 types), radioactive substance tests			
Hygiene Management	Production Process	The manufacturing process of each product based on hygiene management, quality control, and safety management has been compiled as manuals. The process is followed and taught to the employees, and put into practice in the production process.			
	Employees	We ensure thorough hygiene management by checking whether the clothes, hats or gloves of the workers are kept clean, whether the footwear they wear are suitable for work. We do not allow those who are not in a good physical condition.			
	Facilities and Equipments	We receive inspections based on the work process to ensure hygiene and safety management. Our check items include the cleanliness of the processing facilities, damage or failure of manufacturing equipment, other devices and containers, maintenance, repair, inspection, etc., for maintenance and management, and temperature control of the storage facilities.			
Emergency Response	The Contact Points	The person in charge	Shinichi KASHIWAZAKI	Phone number	+81-178-56-5030
	Documentation	Our employee in charge of safety management has determined contact information in case of emergency such as accidents and established measures and necessary measures to prevent damage and inform them to the employees. We have obtained an overseas PL insurance.			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Grandma Fude's Oyakoko Black Garlic						
JAN Code	4519727 050220	Package	Materials	PE/PA			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				12.0	15.0	4.5	150.0
Minimum Units of Delivery	6 cases	Packing	Materials	DB	Volume	16.0	
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				30.0	41.0	15.0	3.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 700	Prices are valid before			
				Price in Japanese market	1000 YEN		
Certifications Products/System	HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori Prefecture	Calories	238
		Protein	5.8
		Total fat	0.4
		Saturated fatty acids	0.04
		Carbohydrate	52.9
		Sugar	22.4
		Sodium	5
		Sodium chloride equivalent	0.01

Product Characteristics	Use Scenes (Usage · Recipes)
It contains about 4.6 times more polyphenols compared to raw garlics. Analysis has proven that other nutrients also increase. Chemicals or food additives-free, safe health food. Eat one piece a day for your health.	Peel and eat as it is. It goes well with salmon, meat dishes, cheese and wine.

Product Picture

Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Sliced burdock root						
JAN Code	4519727 300110	Package	Materials	PE/PA			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				22.0	14.0	3.0	20g
Minimum Units of Delivery	6 cases	Packing	Materials	DB		Volume	35.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				30.0	41.0	19.0	3.5
Storage Condition		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
			140	Price in Japanese market		140 YEN	
Certifications Products/System	HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Burdock root	Aomori	Calories	371
		Protein	12.6
		Total fat	0.7
		Carbohydrate	78.5
		Sugar	8.8
		Sodium	39
		Sodium chloride equivalent	0.1

Product Characteristics	Use Scenes (Usage · Recipes)
<p>① It is a major agricultural product of Aomori. Thick, filling and tasty.</p> <p>② Fresh burdock roots are sliced, harshness removed and dried.</p> <p>③ As it is rich in dietary fiber, it prevents arteriosclerosis, improve constipation, prevention of colorectal cancer, etc. Health food.</p> <p>These are the reasons why this product is in high demand.</p>	<p>This product saves your time, because you don't have to soak it into water. Put it into boiling water. For salad, seasoned cooked rice, miso soup with pork meat, stir-fried dishes, etc.</p>

■ Product Picture

Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Black Garlic L			
JAN Code	4519727 050176	Package	Materials	PE/PA
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 6.5 7.0 9.0
Minimum Units of Delivery	6 cases	Packing	Materials	DB Volume 40.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 30.0 41.0 15.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 600	Prices are valid before Price in Japanese market 420YEN
Certifications Products/System	HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori Prefecture	Calories	238
		Protein	5.8
		Total fat	0.4
		Saturated fatty acids	0.04
		Carbohydrate	52.9
		Sugar	22.4
		Sodium	5
		Sodium chloride equivalent	0.01

Product Characteristics	Use Scenes (Usage · Recipes)
It contains about 4.6 times more polyphenols compared to raw garlics. Analysis has proven that other nutrients also increase. Chemicals or food additives-free, safe health food. Eat one piece a day for your health.	Peel and eat as it is. It goes well with salmon, meat dishes, cheese and wine.

■ Product Picture

	
Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Growth Co., Ltd.			
Annual Sales		60 million yen		Numbers of Employees	7 (FY2021)
Name of Representative		Katsutoshi SUDOU			
Messages to Purchasers		Aomori burdock tea made by our unique method is a popular product at food fairs at department stores nationwide. This product received the Regional Revitalization Award from the Cabinet Office of Japan.			
Website Address		http://aomori-growth.com			
Company's Address	〒	033-0041	2-2-10 Omachi, Misawa, Aomori		
Factory's Address	〒	033-0041	2-2-10 Omachi, Misawa, Aomori		
Name of the Person in Charge		Katsutoshi SUDOU		E-mail Address	k.sudo@aomori-growth.com
Phone Number		+81-176-52-6317		Fax Number	+81-176-58-7962

■ Selling Points of the production process

Start ⇒ Clean burdock ⇒ Process and slice ⇒ Dry ⇒ Roast ⇒ Packaging ⇒ Finish

Our unique method to retain flavor, we pay extra attention to the drying temperature and the roasting temperature. Aomori burdock tea made by our unique method is a popular product at food fairs at department stores nationwide for its smooth taste, and has gained support of many people.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Expiration date, metal inspection			
Hygiene Management	Production Process	Hygiene management based on the HACCP concept			
	Employees	HACCP			
	Facilities and Equipments	HACCP			
Emergency Response	The Contact Points	The person in charge	Katsutoshi SUDOU	Phone number	090-3982-0843
	Documentation	PL insurance			

■ Company's profile

Company's Name		KS Seika Co., Ltd.			
Annual Sales		200 million yen		Numbers of Employees	18
Name of Representative		Toyohide KASAI			
Messages to Purchasers		KS Seika is a long-established farmer, and the current owner is the tenth generation. We have accumulated agricultural technologies, and grow black garlics making use of the technologies as well as our original processing techniques. Enjoy our specialty black garlic.			
Website Address		http://www.ks-seika.com/			
Company's Address	〒	038-1133	171 Matsunashi, Oneko, Inakadate, Minamitsugaru, Aomori		
Factory's Address	〒	038-1133	171 Matsunashi, Oneko, Inakadate, Minamitsugaru, Aomori		
Name of the Person in Charge		Hideyuki ASAMI		E-mail Address	ks.asami.280601@gmail.com
Phone Number		+81-172-58-2521		Fax Number	+81-172-58-4008



■ Selling Points of the production process

写真

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Tests for radioactive substances, pesticide residues (not detected), common living bacteria, E-coli group test (negative), metal detection			
Hygiene Management	Production Process	Acquired HACCP certification. In addition, we invite experts of hygiene management and receive guidance.			
	Employees	We participate in seminars on hygiene organized by public health centers and other institutions to improve our hygiene management skills.			
	Facilities and Equipments	We clearly separate the contaminated and not contaminated zones and record the management items.			
Emergency Response	The Contact Points	The person in charge	Masami SATO	Phone number	080-1654-6556
	Documentation	We store records as documents inside the company. Obtained PL insurance. (Anshin Food-kun)			

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Matured Black Garlic from Aomori					
JAN Code	4582385450060	Package	Materials	A-PET		
Use by date	1 year from the date of production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	130 packs (2 C/S)	Packing	Materials	K5	Volume	65.0
Lead Time	5 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF JPY540	Prices are valid before	March 2022	
Certifications Products/System	Production facility of black garlic: HACCP certified					
				Price in Japanese market	810 yen	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori	Calories	157 kcal/100 g
Salt	Aomori	Protein	6g/100 g
		Fat	0.5g/100 g
		Carbohydrate	32.1g/100 g
		Sodium chloride equivalent	0.01g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
Black garlic made by aging “White Roppen” variety for one month, a famous brand of Aomori Prefecture. During the aging process, the ingredients that produce garlic smell are removed. You can enjoy it like eating fruit. It is said that you can enhance your physical condition or recover from fatigue by eating one or two pieces daily. Separate pieces. Its expiration date is one year after production when stored avoiding hot and humid place and direct sunlight.	<ul style="list-style-type: none"> • Peel and enjoy like dessert. • You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.

■ Product Picture

	
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



Name of Product	Joppari Black Garlic from Aomori Separate Type					
JAN Code	4582385450756	Package	Materials	PE, PA		
Use by date	1 year from the date of production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			6.5	10.0	21.0	75g
Minimum Units of Delivery	90 packs (3 C/S)	Packing	Materials	DB	Volume	30.0
Lead Time	5 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			47.5	4.1	15.0	3.7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF JPY390	Prices are valid before	March 2022	
					Price in Japanese market	600 yen
Certifications Products/System	Production facility of black garlic: HACCP certified					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori	Calories	224 kcal/100 g
Salt	Aomori	Protein	8.7g/100 g
		Fat	0.3g/100 g
		Carbohydrate	46.5g/100 g
		Sodium chloride equivalent	0.01g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Black garlic made by aging “White Roppen” variety for one month, a famous brand of Aomori Prefecture. During the aging process, the ingredients that produce garlic smell are removed. You can enjoy it like eating fruit. It is said that you can enhance your physical condition or recover from fatigue by eating one or two pieces daily. Separate pieces, and easy to try. Its expiration date is one year after production when stored avoiding hot and humid place and direct sunlight.</p>	<ul style="list-style-type: none"> · Peel and enjoy like dessert. · You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.

■ Product Picture

	
Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Joppari Black Garlic from Aomori						
JAN Code	4582385451500	Package	Materials	PE, PA			
Use by date	1 year from the date of production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	60 packs (2 C/S)	Packing	Materials	DB		Volume	30.0
Lead Time	5 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	March 2022	
			JPY725		Price in Japanese market	1,150 yen	
Certifications Products/System	Production facility of black garlic: HACCP certified						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori	Calories	157kcal/100 g
Salt	Aomori	Protein	6g/100 g
		Fat	0.5g/100 g
		Carbohydrate	32.1g/100 g
		Sodium chloride equivalent	0.01g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Black garlic made by aging “White Roppen” variety for one month, a famous brand of Aomori Prefecture. During the aging process, the ingredients that produce garlic smell are removed. You can enjoy it like eating fruit. It is said that you can enhance your physical condition or recover from fatigue by eating one or two pieces daily. Value pack containing whole garlics and cloves. Its expiration date is one year after production when stored avoiding hot and humid place and direct sunlight.</p>	<ul style="list-style-type: none"> • Peel and enjoy like dessert. • You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.

Product Picture

Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Gold-Pak Co., Ltd.		
Annual Sales	48.5 billion yen (FY ended March 2020)	Numbers of Employees	761 (as of September 30, 2020)	
Name of Representative	Kunihiro HAYASHI			
Messages to Purchasers				
Website Address	https://www.gold-pak.com/			
Company's Address	〒 140-0002	4-13-14 Higashishinagawa, Shinagawa, Tokyo		
Factory's Address	〒 036-8254	2-1-1 Shimizu, Hirosaki, Aomori		
Name of the Person in Charge	Tomohiro MOMOSE	E-mail Address	cr_momose@goldpak.co.jp	
Phone Number	+81-3-6711-4321	Fax Number	+81-3-6711-4371	

■ Selling Points of the production process

The filling chamber is divided by walls and clean air is supplied through HEPA filter. The area is kept clean at all times.

To enter the filling chamber, workers are required to wear a dust-proof coverall and a mask, change shoes to the ones to be put on only in the filling chamber, wash and disinfect hands with alcohol and go into the air shower. This procedure reduces the risk of contamination with foreign matters or bacteria in the product.

Pictures


Filling chamber



Anterior chamber of the filling chamber



Air shower

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Brix, acidity, pH, vitamin C, microorganisms test (common living bacteria, molds and yeast, E. coli group)			
Hygiene Management	Production Process	Food safety management based on the FSSC22000 and HACCP			
	Employees	Regular health checkups (once a year, twice a year for night shift workers), stool inspection (four times a year), self-check of health and hygiene conditions before entering the factory, etc.			
	Facilities and Equipments	Security cameras (10 indoors, 15 outdoors, data stored for one year), all factory entrances are security locked (PIN changed every month), fences are installed on the perimeter of the factory, wells are covered with fences and padlocks are used to ensure food defense.			
Emergency Response	The Contact Points	The person in charge	Tomoki WATANABE	Phone number	080-1979-3216
	Documentation	All production records are stored on the company intranet, and necessary information (raw material information, production status, inspection records, etc.) can be checked whenever necessary. PL insurance obtained.			

■ Product Profile / Terms and Conditions

Name of Product	SunPack Apple Juice 1 liter						
JAN Code	4972251228853	Package	Materials	Bottle			
Use by date	12 months (expiration date)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases or more	Packing	Materials	Cardboard box	Volume	6.0	
Lead Time	3 days (delivered at port from Tohoku to Kanto)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 265 YEN	Prices are valid before			
Certifications Products/System	Fruit juice JAS certified, ISO14001, ISO9001, FSSC22000, Aomori Prefecture Ordinance HACCP						
				Price in Japanese market			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Japan (Aomori Prefecture)	Calories	49 kcal/100 ml
Vitamin C	China	Protein	0g/100 ml
		Fat	0g/100 ml
		Carbohydrate	12.1g/100 ml
		- Sugar	12.0g/100 ml
		- Dietary fiber	0.1g/100 ml
		Sodium chloride equivalent	0g/100 ml

Product Characteristics	Use Scenes (Usage · Recipes)
Straight apple juice made by squeezing whole apples grown in Aomori prefecture, which produces the largest volume of apples in Japan. Blended juice of different apple varieties, Fuji in the main. It has a balanced flavor. Except for antioxidant, no additives are used to preserve natural flavor of apples (no flavorings, sweeteners, acidulants are used). Screw cap has been adopted to facilitate opening and closing the bottle. The label has been redesigned for modern family tables.	Large bottle for families. Chill well before serving.

■ Product Picture

Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Aomori Apple Straight Juice					
JAN Code	4571247511353	Package	Materials	PET		
Use by date	9 months (expiration date)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			7.2	7.2	25.1	930g
Minimum Units of Delivery	10 cases or more	Packing	Materials	Cardboard box	Volume	12.0
Lead Time	3 days (delivered at port from Tohoku to Kanto)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			21.5	28.8	25.7	12.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 235 YEN	Prices are valid before		
				Price in Japanese market		
Certifications Products/System	Fruit juice JAS certified, ISO14001, ISO9001, FSSC22000, Aomori Prefecture Ordinance HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Japan (Aomori)	Calories	47 kcal/100 g
Vitamin C	China	Protein	0.2g/100 g
		Fat	0g/100 g
		Carbohydrate	11.5g/100 g
		– Sugar	11.4g/100 g
		– Dietary fiber	0.1g/100 g
		Sodium chloride equivalent	0g/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
100% straight apple juice made by squeezing whole apples grown in Aomori prefecture, which produces the largest volume of apples in Japan. Blended juice of different apple varieties, Fuji in the main. It has a balanced flavor. Except for antioxidant, no additives are used to preserve natural flavor of apples (no flavorings, sweeteners, acidulants are used). Reasonably priced, bottle in a light PET bottle.		Large bottle for families. Chill well before serving.	

■ Product Picture

	
Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Aomori Apple Straight Juice						
JAN Code	4571247510950	Package	Materials	PET			
Use by date	9 months (expiration date)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
			5.6	5.6	15.0	280ml	
Minimum Units of Delivery	10 cases or more	Packing	Materials	Cardboard box	Volume	24.0	
Lead Time	3 days (delivered at port from Tohoku to Kanto)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			23.2	35.1	15.8	8.0	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 78 YEN	Prices are valid before		
					Price in Japanese market		
Certifications Products/System	Fruit juice JAS certified, ISO14001, ISO9001, FSSC22000, Aomori Prefecture Ordinance HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Japan (Aomori Prefecture)	Calories	138 kcal/280 ml
Vitamin C	China	Protein	0g/280 ml
		Fat	0g/280 ml
		Carbohydrate	33.8g/280 ml
		- Sugar	33.5g/280 ml
		- Dietary fiber	0.3g/280 ml
		Sodium chloride equivalent	0g/280 ml
Product Characteristics		Use Scenes (Usage · Recipes)	
100% straight apple juice made by squeezing whole apples grown in Aomori prefecture, which produces the largest volume of apples in Japan. Blended juice of different apple varieties, Fuji in the main. It has a balanced flavor. Except for antioxidant, no additives are used to preserve natural flavor of apples (no flavorings, sweeteners, acidulants are used).		Reasonably priced, in 280 ml PET bottle. Chill well before serving.	

Product Picture

Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Seiken Co., Ltd.			
Annual Sales		1,548 million yen (FY ended June 2020)		Numbers of Employees 7	
Name of Representative		Yusho TAKEYA			
Messages to Purchasers		We sell safe, secure and tasty products throughout the year grown by 200 apple producers in the Tsugaru area of Aomori Prefecture. We specialize in selling apple and apple products with a history of 47 years.			
Website Address		https://www.ringo-seiken.co.jp			
Company's Address		〒 036-1331	213 Hakusando, Godai, Hirosaki, Aomori		
Factory's Address		〒 036-1331	247-1 Hakusando, Godai, Hirosaki, Aomori		
Name of the Person in Charge		Kumiko SAWADA		E-mail Address info@ringo-seiken.co.jp	
Phone Number		+81-172-55-6969		Fax Number +81-172-82-2345	



■ Selling Points of the production process

[Apples] We grow apples using organic fertilizers and in compliance with the rules on the appropriate use of pesticides. Storage temperature is kept at 0 degrees. In order to maintain freshness, we apply CA storage and smart fresh (1-MCP) processing technologies. We meet needs by supplying and selling our products throughout the year (12 months).

[Hatorazu Apple 100 Paper 1,000 g]

Acceptance, sorting and washing of apples ⇒ Crushing, squeezing ⇒ Sterilization ⇒ Removal of metals and foreign matters ⇒ Filling ⇒ Cooling ⇒ Product inspection ⇒ Packing ⇒ Shipment

< Acceptance, sorting and washing > We use apples from Aomori Prefecture and blend juice of five or more varieties. < Sterilization > Squeezed juice is sterilized at a high temperature instantaneously in the tube to retain the aroma and flavor. < Filling > The process from making paper packs to filling is conducted in the clean room to prevent contamination. If there are troubles such as a temperature drop, the filling process is stopped. Its production capacity is about 14,000 bottles a day. < Cooling > Cooling hot juice filled in the container is cooled in the cooling tank from 92 °C to 40 °C. This process strengthens the flavor of the juice.

Pictures



Kinsei for the overseas market



Sekaiichi for the overseas market



Lineup of juice of Seiken

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Juice: Inspected daily in our laboratory. The test is performed by a public inspection organization once a month.			
Hygiene Management	Production Process	Regular safety team meetings are held.			
	Employees	Same as above			
	Facilities and Equipments	Same as above			
Emergency Response	The Contact Points	The person in charge	Yusho TAKEYA	Phone number	080-5561-5617
	Documentation				

FCP Format for Exhibition and Business Meeting



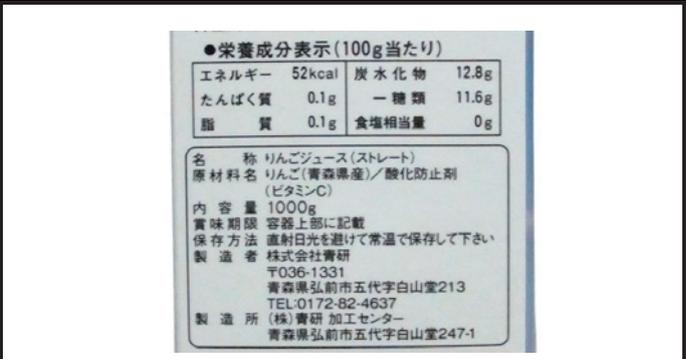
■ Product Profile / Terms and Conditions

Name of Product	Seiken's Hatorazu Apple 100					
JAN Code	4958757000308	Package	Materials	Package: paper, AL, PE (Inside)/ Lid: PP/ Top: PE		
Use by date	Overseas: 1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			7.0	7.0	23.5	1,000 g
Minimum Units of Delivery	10 cases	Packing	Materials	Paper	Volume	12.0
Lead Time	Approx. 7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			23.0	31.0	25.5	13.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>Price for delivery at designated warehouse in Japan</small>		Prices are valid before	
			To Kanto: 245 yen per bottle		Price in Japanese market	400 YEN
Certifications Products/System	A-HACCAP applications pending continuously					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	Calories	52 kcal/100 g
Vitamin C	China	Protein	0.1g/100 g
		Fat	0.1g/100 g
		Carbohydrate	12.8g/100 g
		– Sugar	11.6g/100 g
		Sodium chloride equivalent	0g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
This product is made by squeezing and blending refrigerated and unpeeled apple juice of five or more varieties. Mellow flavor and smooth texture. Straight 100% apple juice with no added water, sugar, fragrance, acidulant. One pack contains juice of about six apples. Mild and natural flavor.	Just chill and enjoy. In the cold season, warm it and enjoy hot apple drink. Try making 100% straight apple juice jelly or sorbet.

■ Product Picture



Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Taishi Food Inc.		
Annual Sales		18 billion yen in FY 2020	Numbers of Employees	640 in FY 2020
Name of Representative		Shigeo KUDO		
Messages to Purchasers		Taishi Food Inc. was founded in 1940 in the Nanbu area of Michinoku, the production area of soybeans. Using clear water and beans from abundant nature, we have developed skills and nurtured tradition and have consistently offered a number of products.		
Website Address		https://www.taishi-food.co.jp/		
Company's Address	〒	039-0141	68 Kawamori-taokinaka Sannohemachi, Sannohe, Aomori	
Factory's Address	〒	034-0041	25-1 Osakashitakawara Towada, Aomori	
Name of the Person in Charge		Shigeyuki YAMAMOTO	E-mail Address	s-yamamoto@taishi-food.co.jp
Phone Number		+81-176-22-7082	Fax Number	+81-176-21-3365


■ Selling Points of the production process

- Efforts not to use emulsified bitter and anti-foaming agent

Taishi has set a policy to use authentic bitter for tofu making.

In the machine production process of tofu, which is today's mainstream, emulsified bitter and anti-foaming agent, which is added to remove a large volume of foams produced during the production process, are used. We use neither of them, based on our policy to use natural ingredients.

- Excellent technology and quality as the industry leader

We have introduced a thorough quality control system that focuses on safety and quality and have updated our manufacturing process. We became the first company in the industry to obtain the ISO22000 certification (2007-2011) and our factory is the first that complied with HACCP. Based on these, we have

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Microorganisms test (common living bacteria, E. coli group), product inspection (pH, solid component, hardness, etc.) are conducted regularly and no problems have been found.		
	Production Process		Manufacturing processes are managed in accordance with our internal hygiene management standards, and production process is managed based on HACCP.		
Hygiene Management	Employees		Safety and Health Committee was established to check employee safety. Health checkups are carried out once a year and stool inspections once a month.		
	Facilities and Equipments		Facilities are managed in accordance with the company's hygiene management standards, and preventive maintenance plans.		
Emergency Response	The Contact Points	The person in charge	Tsukada	Phone number	+81-179-22-2111
	Documentation		To prepare for an accident, we organize raw material information, production management and shipping information, etc., to ensure traceability.		

FCP Format for Exhibition and Business Meeting

Product Profile / Terms and Conditions

Name of Product	Kita no Daizu Natto Otsubu 40 g × 2							
JAN Code	4904540 104166		Package	Materials	Plastic			
Use by date	11 days (including the date of production)			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 cases		Packing	Materials	Paper		Volume	6.0
Lead Time	4 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 120YEN	Prices are valid before			
Certifications Products/System	10°C or lower				Price in Japanese market	160YEN		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Whole soybean	Hokkaido	*Per 45 g pack [Natto, seasoning, mustard]	
Natto bacteria		*Figures in parenthesis are for natto only (40 g)	
[Attached seasoning]		Calories	82 (76) kcal
Sugar, Soy sauce (contains Wheat and Soybean), Dried bonito broth, Salt, Dried kelp broth, Vinegar		Protein	6.4 (6.2) g
[Attached mustard]		Fat	3.6 (3.5) g
Mustard, Vinegar, Salt, Rice flour		Carbohydrate	6.0 (5.0) g
		Sodium	0.5 (0.005) g
		Isoflavones	41 (41) mg
Product Characteristics		Use Scenes (Usage · Recipes)	
<ul style="list-style-type: none"> • Made from carefully selected soybeans from Hokkaido. • Flavor of soybeans are fully brought out. Soft and plump texture. • We soak soybeans in water for a long time and ferment slowly. • After bringing out the flavor to the full, umami is contained in the pack with seal on the top. 			

Product Picture

	Allergen (Specific Raw Materials)
	Wheat, Soybean

■ Product Profile / Terms and Conditions

Name of Product	Kita no Daizu Kinu 120 g × 3					
JAN Code	4904540128162	Package	Materials	Outer package, lid, container: plastic		
Use by date	17 days (including the date of production)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	2	Packing	Materials	Paper	Volume	12.0
Lead Time	4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 10px;"> (10°C or lower) </div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 140YEN	Prices are valid before		
Certifications Products/System			Price in Japanese market		170YEN	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Whole soybean	Hokkaido	Calories	77kcal
Magnesium chloride (bittern)		Protein	6.4g
		Fat	4.1g
		Carbohydrate	3.5g
		Sodium	0g
		Isoflavones	47mg
		*Per 120 g	
Product Characteristics		Use Scenes (Usage · Recipes)	
100% soybeans from Hokkaido. Single serving kinu tofu with a smooth texture.		• 120 g single-portion tofu. Three packs. For a group of small number of people or for single servings. • Easy-to-open "Easy Open Film"	

■ Product Picture

	Allergen (Specific Raw Materials)
	Soybean

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Tsuzukeru Oligo (food with function claims) 125 ml			
JAN Code	4904540680554	Package	Materials	Pack: paper, straw bag: plastic
Use by date	180 days (including the date of production)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 2.2 4.7 8.6 125ml
Minimum Units of Delivery	10 cases	Packing	Materials	Paper Volume 12入
Lead Time	4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 11.0 21.5 9.5 2.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen Keep at room temperature, avoid direct sunlight	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 80YEN	Prices are valid before Price in Japanese market 120YEN
Certifications Products/System	Food with function claims E676			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple (Japan)	Japan	Per pack (125 ml)	
Galactooligosaccharide solution		Calories	55kcal
Soy isoflavones		Protein	0g
Flavorings		Fat	0g
Antioxidant (vitamin C)		Carbohydrate	14.7g
		Sodium chloride equivalent	0g
Product Characteristics		Use Scenes (Usage · Recipes)	
"Tsuzukeru Oligo" is a food with function claims that improves your stomach conditions. Submitted claims: This product contains Galactooligosaccharides. Galactooligosaccharides are reported to increase bifidobacteria and improve your bowel movements. ※Consumer Affairs Agency, Food with function claims, Submitted claim No.: E676		Refreshing taste, blended with apple juice. You can develop the habit of drinking this every day without trying too hard.	

Product Picture



Allergen (Specific Raw Materials)

Apple, Soybean

■ Company's profile

Company's Name		Takara Inc.			
Annual Sales		1,000,000,000円		Numbers of Employees	
Name of Representative		Kimio TAKARADA			
Messages to Purchasers		<p>As a garlic specialist, we take interest in a wide variety of information about garlic. Our top priority is to contribute to the health and prosperity of our employees, local communities, business partners, producers, and consumers through the collection and dissemination of such information.</p> <p>Through production, processing, and sales, we will make efforts to meet the needs of consumers, based on the concept of "safety and security" and "good taste".</p>			
Website Address		http://takara229.com			
Company's Address	〒	390313	15-3 Sanaida, Moichi, Takko, Sannohe, Aomori		
Factory's Address	〒	390313	73-2 Moichi, Moichi, Takko, Sannohe, Aomori		
Name of the Person in Charge		Katsuyo TAKARADA		E-mail Address	kachiyo1@p1.hi-net.ne.jp
Phone Number		+81-179-20-8550		Fax Number	+81-179-20-8551


■ Selling Points of the production process

Besides purchasing garlic directly from about 200 garlic farmers in Aomori Prefecture, we also grow it in our own field of about 9 hectares. We secure 500 tons of garlic as a raw material of our products necessary for one year. We have established a stable supply system of garlic by storing in the special garlic refrigerator.

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microorganisms test			
Hygiene Management	Production Process	In accordance with HACCP			
	Employees	Health checkups, health management table			
	Facilities and Equipments	In accordance with HACCP			
Emergency Response	The Contact Points	The person in charge	Katsuyo TAKARADA	Phone number	+81-179-20-8550
	Documentation				

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Matured Black Garlic				
JAN Code	4562177810258	Package	Materials	PE,PA	
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	1c/s	Packing	Materials	Cardboard box	Volume
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 45,000 YEN	Prices are valid before
					Price in Japanese market
Certifications Products/System	HACCAP、HALAL				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori Prefecture	Calories	204 kcal/100 g
Deep sea water	Cape Muroto, Kochi	Protein	6.4 g/100 g
		Fat	0.3 g/100 g
		Carbohydrate	43.8 g/100 g
		Sugar	39.5 g/100 g
		Dietary fiber	4.3 g/100 g
		Sodium chloride equivalent	0.17 g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
Enjoy as it is. Its smell is not so strong like fresh garlic.	For your health, eat 1-2 pieces daily.

■ Product Picture

	
Allergen (Specific Raw Materials)	

■ Product Profile / Terms and Conditions

Name of Product	Matured Black Garlic						
JAN Code	456217781005	Package	Materials	PE,PE			
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1c/s	Packing	Materials	Cardboard box	Volume	144.0	
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 40,320 YEN	Prices are valid before			
				Price in Japanese market	580 YEN		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Garlic	Aomori Prefecture	Calories	204 kcal/100 g
Deep sea water	Cape Muroto, Kochi	Protein	6.4 g/100 g
		Fat	0.3 g/100 g
		Carbohydrate	43.8 g/100 g
		Sugar	39.5 g/100 g
		Dietary fiber	4.3 g/100 g
		Sodium chloride equivalent	0.17 g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
Enjoy as it is. Its smell is not so strong like fresh garlic. Matured whole garlic. Recommended as a gift.	For your health, eat 1-2 pieces daily.

■ Product Picture

<p>Allergen (Specific Raw Materials)</p>	

■ Company's profile

Company's Name		Tsugaruya Inc.			
Annual Sales		1,482 million yen		Numbers of Employees	15
Name of Representative		Satoshi SHIHIDO			
Messages to Purchasers		<p>We are a general wholesaler of foodstuffs and have a history of nine years. We handle specialties (processed foods, confectionery, etc.) from all over Japan, and sell them to wholesalers and retail stores, mainly products from Hokkaido and Tohoku. We collect information every day and search for rare products and tasty food.</p>			
Website Address		http://tsugaruya.com			
Company's Address	〒	036-8085	3-1-4 Suehiro, Hirosaki, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Satoshi SHIHIDO		E-mail Address	shishido@tsugaruya.com
Phone Number		+81-172-88-7157		Fax Number	+81-172-88-7167



■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	JA Aoren Kibo no Shizuku Blended Apple Juice							
JAN Code	4908209119034		Package	Materials	Bottle: glass, cap: PP, label: paper			
Use by date	1 year from the date of production			Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard box		Volume	6.0
Lead Time	To Kanto: 3 days To Kansai: 4 days			size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight (kg)
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		Prices are valid before		450~500 YEN
				Price in Japanese market				
Certifications Products/System	F S S C 22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (/200g)
Apple	Aomori Prefecture	Calories	116Kcal
		Carbohydrate	28.6 g

Product Characteristics	Use Scenes (Usage · Recipes)
Straight apple juice blending different varieties grown in Aomori Prefecture (Fuji, Orin, Jonagold, etc.). You can enjoy natural color, flavor and taste of apples.	Breakfast buffet at hotels, for at home, as a seasoning for cooking

Product Picture



Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Yamadai Apple Sticks from Apple Farm (Fuji) (Orin)			
JAN Code	Fuji: 4958440200725 Orin: 4958440200732	Package	Materials	Aluminum bag
Use by date	120 days at room temperature		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 12.0 3.0 18.0 20g
Minimum Units of Delivery	2 cases	Packing	Materials	D B Volume 30.0
Lead Time	4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 27.0 40.0 14.5 2.5
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market 200YEN
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture		
Vegetable fat	Japan, etc.		
Starch syrup	Japan		
Salt	Japan		
Antioxidant (vitamin C)	China		
Product Characteristics	Use Scenes (Usage · Recipes)		
Apples from Aomori are cut into sticks with the skin on, and fried using the low temperature vacuum method to add a crisp texture. These sticks have natural apple flavor. There are two types, "Fuji" with a sweet and sour flavor and "Orin" with a sweet and mellow flavor.	The texture will be enhanced when chilled. It goes well with cinnamon and caramel cream flavors. Put some on the sticks if you like. *For export, the expiration date can be extended to 180 days.		

Product Picture

	<table border="1"> <tr> <td>名称</td> <td>スナック菓子</td> </tr> <tr> <td>原材料名</td> <td>りんご(青森県産)、植物油、水あめ、食塩/酸化防止剤(V.C)</td> </tr> <tr> <td>内容量</td> <td>枠外下部に記載</td> </tr> <tr> <td>賞味期限</td> <td>枠外下部に記載</td> </tr> <tr> <td>保存方法</td> <td>直射日光・高温多湿を避けて保存してください。</td> </tr> <tr> <td>製造者</td> <td>株式会社ヤマダイ 青森県平川市南田中北原6-1</td> </tr> </table>	名称	スナック菓子	原材料名	りんご(青森県産)、植物油、水あめ、食塩/酸化防止剤(V.C)	内容量	枠外下部に記載	賞味期限	枠外下部に記載	保存方法	直射日光・高温多湿を避けて保存してください。	製造者	株式会社ヤマダイ 青森県平川市南田中北原6-1
	名称	スナック菓子											
原材料名	りんご(青森県産)、植物油、水あめ、食塩/酸化防止剤(V.C)												
内容量	枠外下部に記載												
賞味期限	枠外下部に記載												
保存方法	直射日光・高温多湿を避けて保存してください。												
製造者	株式会社ヤマダイ 青森県平川市南田中北原6-1												
Allergen (Specific Raw Materials)													

Product Profile / Terms and Conditions

Name of Product	Kido Shokuhin Grilled Scallop Salt Flavor						
JAN Code	4972988-801015	Package	Materials	PP,M,PA,PET			
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				20.0	23.5	2.0	45 g
Minimum Units of Delivery	2	Packing	Materials	D B		Volume	50.0
Lead Time	3-4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				42.0	34.0	14.0	3.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	500 YEN
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop (boiled)	Japan	Calories	139kcal
Processed soy sauce	日本	Protein	26.0 g
Salt	日本	Fat	2.0 g
Flavor enhancer (amino acid, etc.)	日本	Carbohydrate	4.2 g
		Sodium chloride equivalent	1.87 g

Product Characteristics	Use Scenes (Usage · Recipes)
Carefully selected fresh scallops from Mutsu Bay, Aomori Prefecture, are grilled and seasoned with Apple Vermont soy sauce from Aomori Prefecture and salt from Hakata. It has a light and salty flavor of scallop and has a soft texture. Umami of the ingredients spreads in the mouth slowly. Preservatives-free. It has won the 2018 Monde Selection Gold Award and the 2003 Director-General's Award of the General Food Policy Bureau of the Ministry of Agriculture, Forestry and Fisheries.	For snacks when drinking beer or sake, between-meal snacks, with tea

Product Picture

名称	ほたて塩焼
原材料名	ほたて貝(青森県陸奥湾産)、しょうゆ加工品(しょうゆ(小麦・大豆を含む)、砂糖混合ぶどう糖果糖液糖、りんご酢、はちみつ、りんご濃縮果汁)、食塩/調味料(アミノ酸等)
殺菌方法	気密性容器に密封し、加圧加熱殺菌
内容量	裏面上部記載
賞味期限	裏面上部記載
保存方法	直射日光を避けて常温で保存して下さい。
製造者	株式会社木戸食品 〒030-1308 青森県東津軽郡外ヶ浜町字下蟹田21番15

Allergen (Specific Raw Materials)

 Wheat

■ Company's profile

Company's Name		Nanbu Souken Co., Ltd.		
Annual Sales		20 million yen	Numbers of Employees	31
Name of Representative		Susumu HAYAKARI		
Messages to Purchasers		We were designated as a company in the sixth sector industry that handles the entire production process from growing mulberry and to processing the leaves. Our mission is offer safe and secure health food made without using pesticides or chemical fertilizers for a long period of time, and contribute to support consumers to lead a healthy and comfortable life by preventing lifestyle-related diseases and obesity.		
Website Address		http://nanbusouken.com/		
Company's Address	〒	031-0077	1-9-6 Nagane, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Mariko MATSUBAYASHI	E-mail Address	info@nanbusouken.com
Phone Number		+81-178-32-0258	Fax Number	+81-178-32-0258


■ Selling Points of the production process

Accepting mulberry leaves ⇒ Stocker ⇒ Cutter ⇒ Steaming ⇒ Drying ⇒ Crushing ⇒ Drying ⇒ Packing in box (One day before) (Air-dry overnight and storage) (Cut because leaves are wide in size) (Different from the process for Ao-jiru) (Pretreatment) (Loosen the stem) (Finish)
 (adopted for the first time in Japan)

Generally, mulberry tea makers introduce used green tea production plant without modification. However, we omit the rough rubbing process, interim rubbing process, and final rubbing process and instead adopted pretreatment drying and crushing, based on the discussion with a green tea production plant manufacturer.

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual Inspection (cross-check by part-time workers)		
Hygiene Management	Production Process	The steaming process and two stages of drying process are effective for hygiene management. Floors are cleaned daily.		
	Employees	The factory manager is in control of the operator. In the packing process, employees check the clothes of part-time workers.		
	Facilities and Equipments	A magnet is installed in the production line to prevent contamination of iron powder, etc. In addition, visual inspection is conducted daily.		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation	We keep records for emergencies, but now preparing daily records. Obtained a PL insurance.		

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Hachinohe Mulberry Tea Powder Type					
JAN Code	4562328612014	Package	Materials	PE		
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			1.0	15.0	14.0	60 g
Minimum Units of Delivery	40	Packing	Materials	DB	Volume	40.0
Lead Time	5 days (within Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			25.0	34.0	19.0	3.4
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 750 YEN	Prices are valid before		
				Price in Japanese market		1,080 YEN
Certifications Products/System						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mulberry leaves	Aomori Prefecture	Calories	357 kcal (per 100 g)
		Protein	19.6g (per 100 g)
		Fat	6.4g (per 100 g)
		Carbohydrate	55.3g (per 100 g)
		Sodium	2mg (per 100 g)

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Safe, secure and healthy tea made from mulberry leaves grown without pesticides and chemical fertilizers. It looks like ao-jiru (green juice), but it is made in almost the same method as matcha and has a mild taste unlike ao-jiru that smells like grass. It tastes like matcha but without astringency. It contains DNU, which is a unique ingredient of mulberry, and more dietary fiber than burdock, controlling the absorption of sugar and fat. You can take the whole of mulberry leaves, including insoluble dietary fiber and minerals, into the body.</p>	<p>Enjoy it hot by pouring boiling water on it like green tea or enjoy cold mulberry tea by mixing it with cold water.</p> <p>It is effective for your health if you drink every time with the meal. Bring it in a 500 ml PET bottle. For its characteristics that it is similar to matcha, add some to sweets in place of matcha. It suppresses the absorption of sugar, which is good news for those controlling eating sweets. It has a beautiful color, so the color of the cooked food is enhanced when you mix it into flour.</p>

■ Product Picture

	
Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Nikuno Hiroaki Co., Ltd.		
Annual Sales		100 million yen	Numbers of Employees	10
Name of Representative		Hiroaki IBATA		
Messages to Purchasers		<p>We were founded in 1979 with the desire to offer tasty Takko beef of to many people. We specialize in Takko beef and ensure traceability of the beef we handle. Our motto is "We sell fresh, safe, secure and delicious beef". President, who has a 48-year experience as a butcher, selects beef on the bone and purchases by the cattle. As the only specialty store of Takko beef, a rare Kuroge washu variety, we meet various needs of the customers.</p>		
Website Address		http://www.nikuno-hiroaki.jp/		
Company's Address	〒	039-0201	41-5 Tenjindomukai, Takko, Takko, Sannohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Hideki KAMATA	E-mail Address	info@nikuno-hiroaki.jp
Phone Number		+81-179-32-3307	Fax Number	+81-179-32-2455



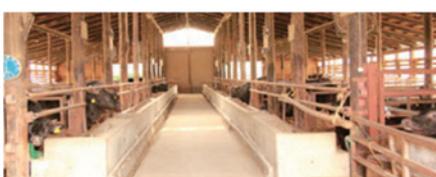
■ Selling Points of the production process

We purchase meat by the cattle, directly and carefully checking meat on the bone processed at the Sannohe Beef Center. After purchase, based on our original specifications, we divide meat and vacuum-pack of divided parts. We meet further processing needs as necessary. The images below are of the processing of meat at Sannohe Beef Center, Aomori Plant of STARZEN MEAT PROCESSOR Co., Ltd. It is an approved registration facility for exporting meat to Vietnam. (Approval No.: AO-1)

Pictures



Due to the severe climate, quality of Takko beef meat improves.



Cattle are bred in a hygienic barn and by thorough management.



We provide meat chosen by a butcher with an experience of 46 years.

■ 品質管理情報

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Carcass inspections, radioactive cesium inspections, and other inspections related to the issuance of meat hygiene certificates			
Hygiene Management	Production Process	We draw production process diagrams confirmed to be identical with the production site, and hygiene management is conducted intensively that may likely to cause accidents.			
	Employees	We check and record the health conditions and hygiene of employees every day. In the processing of meat, we also check the flow of the employees to ensure safety and health, with the aim of preventing accidents.			
	Facilities and Equipments	Every day, the entire factory is cleaned at the time of finishing work. In addition, we regularly clean the area in and outside the factory, including taking measures against vermin, and check the equipment to prevent contamination with foreign matters.			
Emergency Response	The Contact Points	The person in charge	Hideki KAMATA	Phone number	+81-179-32-3307
	Documentation	We ensure traceability for each cattle. We take all records of acceptance, processing, storage, and delivery. We obtained a PL insurance and take measures to prepare for emergency cases.			

Product Profile / Terms and Conditions

Name of Product	Sannohe Takko Beef from Aomori Prefecture (Kuroge Washu)				
JAN Code		Package	Materials		
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	from 1 bloc	Packing	Materials	Volume	
Lead Time	15-30 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
			37.5	64.0	21.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	(-18 degrees or lower)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before
					Price in Japanese market
Certifications (Products/System)	Sannohe Beef Center, Aomori Plant of STARZEN MEAT PROCESSOR Co., Ltd. Approved registration facility for exporting meat to Vietnam. (Approval No.: AO-1)				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)

Product Characteristics	Use Scenes (Usage · Recipes)
Sannohe Takko Wagyu (Kuroge Washu) is a famous brand of Wagyu beef. Its good taste is created by temperature difference between the four seasons of Takko highland, temperature difference in a day, clean cowsheds, spring water from the Ou Mountains, safe feed, and thorough health management. Cows are bred for two years here. Only about 200 Takko Wagyu cows are shipped in one year, so it is a variety of Kuroge Washu that is hard to find in the market. Our president, an experienced butcher who has been in this business for 48 years, carefully selects beef to meet the customers' needs.	Vietnam Thailand, Macau, Myanmar, Cambodia, Laos

Product Picture

	Obtained health for export Frozen vacuum packs are available.
	Allergen (Specific Raw Materials) Beef

■ Company's profile

Company's Name		Hirosaki Soko Co., Ltd. (Agriculture Business)			
Annual Sales		1 billion yen		Numbers of Employees	46
Name of Representative		Tatsuya Omizu			
Messages to Purchasers		<p>Since our founding in 1953, we have been doing business striving for regional economic development with the goal of "contributing to the local economy" through logistics.</p> <p>Since 2016, we have been cultivating blackcurrants. Cassis is a suitable product for the region. It is called "super fruit". Our goal is to contribute to the improvement of people's health.</p>			
Website Address		https://daishu-hirosoko.co.jp/service/aqri-food/			
Company's Address	〒	036-8101	3-5-1 Toyoda, Hirosaki, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Noro / Takamura		E-mail Address	agriculture-food@daishu-hirosoko.co.jp
Phone Number		+81-172-88-8731		Fax Number	+81-172-88-8732

■ Selling Points of the production process

This product was born in joint research with Hirosaki University. We use a plenty of cassis grown without pesticides in our own farm as a raw material to make 100% fruit juice (straight) containing no sugar, so that the natural flavor of cassis is enhanced. It is rich in blackcurrant polyphenols.

Pictures

		
Ripe blackcurrant	Heating	Squeezing

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	"Pesticide residue inspection and radioactive inspection based on the positive list" for the blackcurrants grown in our own farm; "Common living bacteria, and compliance with soft drink standard inspection" (5 items) and "Storage of samples" for products			
Hygiene Management	Production Process	Records of the processing process and temperature			
	Employees	Hygiene management and health check of workers			
	Facilities and Equipments	Pest control and thorough hygiene management of processing equipment			
Emergency Response	The Contact Points	The person in charge	Noro	Phone number	+81-172-88-8731
	Documentation	Management system			

■ Company's profile

Company's Name		First International Corp.			
Annual Sales		Numbers of Employees		9	
Name of Representative		Shigeo YOSHIDA			
Messages to Purchasers		<p>International exchange of Hachinohe City is expanding with the signing of sister city partnership with Federal Way City, Washington State, U.S.A., and the establishment of a regular container route with Southeast Asia by PIL. Public and private sectors are joining hands and making efforts to further develop Hachinohe as the logistics base. Under such circumstances, First International Corp. was set up on September 27, 1994, as a locally based trading company, mainly by the Youth Department of the Chamber of Commerce and Industry.</p> <p>Going forward, we will listen carefully to the needs of local people, and make efforts to support starting business with foreign companies more easily through frequent sales activities.</p>			
Website Address		https://www.firstintl.co.jp/			
Company's Address	〒	031-0041	#1F, YS BLDG. 2 Nijusannichimachi, Hachinohe, Aomori		
Factory's Address	〒				
Name of the Person in Charge		keiichi TACHIZAKI	E-mail Address	keiichi.tachizaki@firstintl.co.jp inf@firstintl.co.jp	
Phone Number		+81-178-71-2282	Fax Number	+81-178-71-2285	

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

FCP Format for Exhibition and Business Meeting

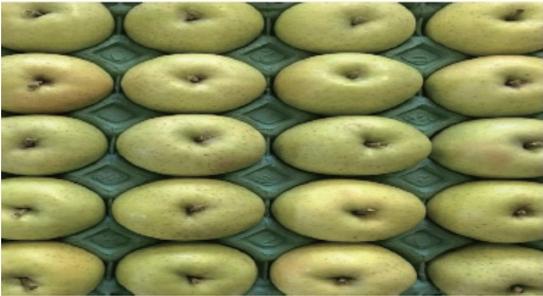


■ Product Profile / Terms and Conditions

Name of Product	Apples from Aomori						
JAN Code		Package	Materials				
Use by date	About 1 month		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1008 cases	Packing	Materials	Styrene foam box	Volume	24~50	
Lead Time	About 1-2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	0-1℃	Reference Price	<input type="checkbox"/> FOB	<input checked="" type="checkbox"/> CIF	Prices are valid before	
						Price in Japanese market	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
Aomori Prefecture is the producer of about 90% of apples exported from Japan. In Aomori Prefecture, called "Apple Kingdom" boasts the largest production volume of apples in Japan. Fuji and Orin are representative varieties. By purchasing apples directly from the production area, we can export apples with competitive edge in quality and price.		<ul style="list-style-type: none"> • Apple juice • Apple pie • Apple chips 	

■ Product Picture

	
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product		Chinese Yam from Aomori					
JAN Code		Package	Materials				
Use by date	About 1 month		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1584 cases	Packing	Materials	Cardboard box (with sawdust)		Volume	8~10
Lead Time	About 3-4 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
			74.0	24.0	19.0	10kg	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF	Prices are valid before			
	1-2°C			Price in Japanese market			
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)

Product Characteristics	Use Scenes (Usage · Recipes)
In Aomori Prefecture, Chinese yam is harvested twice a year. The first harvest is in late autumn, which is said to be the season of Chinese yam, and spring, after maturing unharvested yams in the soil. Aomori Prefecture boasts top-class production volume of Chinese yam in Japan, and it has a resilient texture. By purchasing directly from the production area, we can export Chinese yam with competitive edge in quality and price.	<ul style="list-style-type: none"> • Grated Chinese yam • Sautee • Deep-fry

Product Picture



Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Fukauracho Food Industry Promotion Corporation		
Annual Sales		3.2 million yen in FY 2020	従業員数	8
Name of Representative		Mitsuru YOSHIDA		
Messages to Purchasers		Our goal is to develop the sixth industrialization of local agriculture and fisheries, while enhancing the added value of rich agricultural and marine products. In addition, we aim to contribute to the promotion of the local economy by manufacturing and selling processed products using agricultural and marine products of the region.		
Website Address		https://www.fukashoku.com		
Company's Address	〒	038-2326	76 Tsukiyahadakamori, Nishitsugaru, Aomori	
Factory's Address	〒	038-2326	76 Tsukiyahadakamori, Nishitsugaru, Aomori	
Name of the Person in Charge		kazuyuki KOBAYASHI	E - m a i l	fukashoku4@arion.ocn.ne.jp
Phone Number		+81-173-82-0344	F A X	+81-173-75-2075



■ Selling Points of the production process

“Snow Carrot Potage” manufacturing process

Thawing frozen raw materials ⇒ Weighing raw materials ⇒ Mixing and heating ⇒ Filling ⇒ Heat sterilization ⇒ Packaging ⇒ Shipment

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Simplified voluntary tests for common living bacteria, E-coli group are conducted.			
Hygiene Management	Production Process	Production schedule is posted inside the processing plant and manufacturing is conducted based on the HACCP concept.			
	Employees	We fill out hygiene management check sheet before workers enter the processing room.			
	Facilities and Equipments	We fill out CCP management records based on hazard analysis.			
Emergency Response	The Contact Points	The person in charge	Harada	Phone number	+81-173-82-0344
	Documentation	Obtained a PL insurance			

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Snow Carrot Potage				
JAN Code	4560452310097		Package	Materials	Exterior: paper, inner bag: aluminium pouch
Use by date	12 months after production			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	4 cases (consolidated cargo with other products allowed)		Packing	Materials	Cardboard Volume 12
Lead Time	7 business days			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-top: 1px solid black; border-bottom: 1px solid black; padding: 5px; margin-left: 20px;">10°C~35°C</div>		Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 360YEN	Prices are valid before Price in Japanese market 360 YEN
Certifications Products/System					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Carrot	Fukaura Town,	Per pack (160 g)	
Onion		Calories	68.3kcal
Milk		Protein	1.4g
Olive oil		Fat	2.4g
Salt		Carbohydrate	10.2g
White pepper		Sodium chloride equivalent	1.0g
Product Characteristics		Use Scenes (Usage · Recipes)	
To bring out the natural flavor of Fukaura Snow Carrot, the recipe is simple. Additive-free, healthy potage that has the natural flavor of the ingredients.		For breakfast to start a day. Serve hot in winter and chilled in summer. It is an ideal food to supplement nutrients when you have little appetite.	

■ Product Picture

	<div style="border: 1px solid gray; padding: 5px; margin-bottom: 10px;"> 名称：スープ(ポターージュ) 原材料名：野菜(にんじん、たまねぎ)、牛乳、食用植物油、食塩、白こしょう 殺菌方法：気密性容器に密封し、加圧加熱殺菌 内容量：160g 賞味期限：枠外下部に記載 保存方法：直射日光を避け、常温で保存してください 製造者：一般財団法人 深浦町食産業振興公社 青森県西津軽郡深浦町大字月屋字横森76番地 TEL0173-82-0344 http://www.fukashoku.com </div> <div style="border: 1px solid gray; padding: 5px; margin-bottom: 10px;"> 栄養成分表示1包(160g)当たり エネルギー・・・68.3kcal 炭水化物・・・10.2g たんぱく質・・・1.4g 食塩相当量・・・1.0g 脂 質・・・2.4g <small>青森県畜産試験会衛生検査センター分析値</small> </div> <div style="text-align: center; background-color: #333; color: white; padding: 5px; font-weight: bold;"> Allergen (Specific Raw Materials) </div>
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FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Pasta Sauce of Snow Carrot and Scallop					
JAN Code	4560452310271	Package	Materials	Exterior: paper, inner bag: aluminium pouch		
Use by date	12 months after production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			0.2	13.3	18.5	140 g
Minimum Units of Delivery	4 cases (consolidated cargo with other products allowed)	Packing	Materials	Cardboard	Volume	12
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			29.0	21.5	15.7	2.4
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> { 10°C~35°C } </div>	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 550 YEN	Prices are valid before	Jun-23	
				Price in Japanese market	550 YEN	
Certifications Products/System						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Carrot	Fukaura Town,	Per pack (140 g)	
Onion		Calories	84kcal
Boiled scallop	From Mutsu Bay,	Protein	5.8g
Milk		Fat	2.3g
Scallop extract		Carbohydrate	9.6g
Salt		Sodium chloride equivalent	1.9g
Vegetable oil		β-carotene	2954μg
Pepper		Vitamin A	282μg
Product Characteristics		Use Scenes (Usage · Recipes)	
Rich pasta sauce combining Fukaura Snow Carrot with a mild and sweet flavor and scallop from Mutsu Bay, Aomori Prefecture, with strong umami components.		Warm the aluminium pouch and put on boiled pasta.	

■ Product Picture

名 称: パスタソース
 原材料名: 野菜(にんじん, たまねぎ), ホイルはたて, 牛乳, ほたてエキス, 食塩, 食用植物油, こしょう
 殺菌方法: 気密性容器に密封し, 加圧加熱殺菌
 内 容 量: 140g
 賞味期限: 枠外下部に記載
 保存方法: 直射日光を避け, 常温で保存してください
 製 造 者: 一般財団法人 深瀬町食産業振興公社
 青森県西津軽郡深瀬町大字月屋字榎森76番地
 TEL0173-82-0344

栄養成分表示1包(140g)当たり

エネルギー・・・84kcal	炭水化物・・・9.6g
たんぱく質・・・5.8g	食塩相当量・・・1.9g
脂 質・・・2.3g	ビ タ ミ ン A・・・282μg
β-カロテン 2954μg	

Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Snow Carrot Jam					
JAN Code	4560452310042	Package	Materials	Container: glass, label: paper		
Use by date	12 months after production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	4 cases (consolidated cargo with other products allowed)	Packing	Materials	Cardboard	Volume	12
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; border: 1px solid black; padding: 5px; margin-left: 20px;">10°C~35°C</div>	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 400 YEN	Prices are valid before	Jun-23	
Certifications Products/System				Price in Japanese market	400 YEN	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Carrot	Fukaura Town,	Per 100 g	
Granulated sugar		Calories	189kcal
Lemon Juice		Protein	0.5g
		Fat	0.2g
		Carbohydrate	46.3 g
		Sodium chloride equivalent	0.03 g
Product Characteristics		Use Scenes (Usage · Recipes)	
To bring out the sweetness of Fukaura Snow Carrot to the full, the sugar content is reduced to 42 degrees. The bright color of the snow carrots makes your table look colorful.		Put on a slice of bread or add some on yogurt.	

Product Picture



●名称: にんじんジャム ●原材料名: 人参(青森県深浦町産)、グラニュー糖、レモン果汁 ●内容量: 150g ●賞味期限: ラベル下部に記載 ●保存方法: 直射日光を避け、常温で保存 ●製造者: 一般財団法人深浦町食産業振興公社 青森県西津軽郡深浦町大字月屋字裸森76番地 TEL0173-82-0344

開栓後要冷蔵

容器の分別区分 [ガラス]:ビン [スチール]:キャップ

栄養成分表示
(100gあたり)

エネルギー 189kcal
たんぱく質 0.5g
脂質 0.2g
炭水化物 46.3g
食塩相当量 0.03g

(推定値)

Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Magokoro Farm LLC		
Annual Sales		250 million yen	Numbers of Employees	26
Name of Representative		Yasuhiko SAITO		
Messages to Purchasers		We started business in 1989 as an agricultural corporation to produce and sell cherry tomatoes. Since then, we have been developing and selling various products such as dried fruits, apple butter, jam, etc., using abundant agricultural products of Aomori. Based on the philosophy to provide safe, secure, and high-quality products, we make efforts every day to be a company of choice for our customers.		
Website Address		https://magokoro-tomato.com		
Company's Address	〒	036-8121	16 Kumamoto, Yakushido, Hirosaki, Aomori	
Factory's Address	〒	036-0143	308 Yasuda, fukiage, Hirakawa, Aomori	
Name of the Person in Charge		Takashi OSANAI	E-mail Address	info@magokoro-tomato.com
Phone Number		+81-172-92-2054	Fax Number	+81-172-92-2057

■ Selling Points of the production process

Pictures		
		
Exterior of the plant	Production room in the plant	

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Personnel in charge of quality and hygiene management have been assigned.			
Hygiene Management	Production Process	Personnel in charge of quality and hygiene management have been assigned.			
	Employees	Personnel in charge of quality and hygiene management have been assigned.			
	Facilities and Equipments	Personnel in charge of quality and hygiene management have been assigned.			
Emergency Response	The Contact Points	The person in charge	Sakiko SAITO	Phone number	+81-172-92-2054
	Documentation	Obtained a PL insurance and recall insurance			

■ Product Profile / Terms and Conditions

Name of Product	Aomori Semidry Lemon Flavored Apples						
JAN Code	4582286224210	Package	Materials	Aluminium-metallized bag			
Use by date	180 days		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	400 (we can accept orders for consolidated cargo with other products by the unit of 10)	Packing	Materials	Cardboard		Volume	100.0
Lead Time	5 days (Yokohama Port)		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 180 JPY	Prices are valid before			
Certifications Products/System			Price in Japanese market	270 YEN			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	Protein	0.2 g/35 g
Sugar	Hokkaido	Fat	per 35 g · 0.1g
Trehalose		Carbohydrate	per 35 g · 29.9g
Lemon juice	Hiroshima Prefecture	Sodium chloride equivalent	per 35 g · 0.0g
Water		(Calories)	per 35 g · 122kcal
Citric acid (acidulant)			
L-ascorbic acid (antioxidant)			
Product Characteristics		Use Scenes (Usage · Recipes)	
Dried apples made from 100% Aomori apples, pickled in Setouchi lemon juice from Hiroshima Prefecture and semi-dried. It has a refreshing and sour flavor of lemon.		<ul style="list-style-type: none"> • Ideal snack between meals. • You can eat a little at a time as the bag has a zipper. 	

■ Product Picture

Allergen (Specific Raw Materials)	

Company's profile

Company's Name		Yamano Apple Co., Ltd.			
Annual Sales		30 million yen		Numbers of Employees	
Name of Representative		Yutaka YAMANO			
Messages to Purchasers		We are a little bit different from other companies growing and selling apples. We find pleasure in creating new products and new selling methods cooperating with farmers while making and selling fresh apples and apple juice.			
Website Address		https://www.youtube.com/watch?v=wvy99rRPkpw			
Company's Address		〒 036-8076		57-1 Nishida, Sakaizeki, Hirosaki, Aomori	
Factory's Address		〒			
Name of the Person in Charge		Yutaka YAMANO		E-mail Address	
Phone Number		+81-172-88-7321		Fax Number	
				y.yamano@r8.dion.ne.jp	
				+81-172-55-0086	


Selling Points of the production process

<p>Growing apples</p> <p>(1) Cooperation with the Tsugaru Apple Association, a leading producer group in the Tsugaru area</p> <p>(2) Cooperation with a group of producers of a new variety "Hatsukoi Grin"</p> <p>(3) We have supported many farmers in obtaining Global G.A.P. certification; processing in collaboration with leading farmers in many parts of Japan for various products</p> <p>Processing</p> <p>(1) Flavorful juice made by well-proven heat pipe sterilization method</p> <p>(2) A wide variety of apple juice grown by the Tsugaru Apple Association</p>		
Pictures		
Large-sized apples for gift	Chiyuki juice	Ajiwai Ringo Juice (different varieties)

Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No					
Hygiene Management	Production Process	Responsible persons attend HACCP/ Aomori Prefecture Practical Seminars for Food Hygiene Managers				
	Employees	Hygiene education for employees				
	Facilities and Equipments	Hygiene management by persons with practical experience of more than 20 years				
Emergency Response	The Contact Points	The person in charge	Yutaka YAMANO	Phone number	090-3402-4408	
	Documentation	Record management using management sheet in accordance with the internal rules				

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Yellow Magic				
JAN Code		Package	Materials		
Use by date	To be determined separately		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	To be determined separately	Packing	Materials		Volume
Lead Time	To be determined separately		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen ()	Reference Price	To be determined separately		Prices are valid before
Certifications Products/System					Price in Japanese market

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture		edible part 100 g
		Calories	53kcal
		Protein	0.1g
		Fat	0.2g
		Carbohydrate	13.5g
		Sodium chloride equivalent	0g
Product Characteristics		Use Scenes (Usage · Recipes)	
A totally new variety based on a new concept We market this apple to protect the developer's rights and trademark rights		Available in Japan and Southeast Asia only We look forward to partners who are willing to understand us and	

■ Product Picture

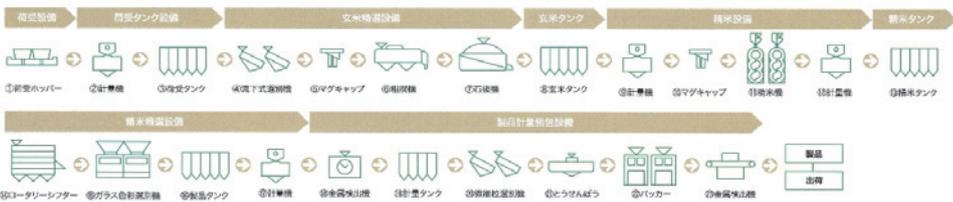
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		RIKET Co., Ltd.			
Annual Sales		3.6 billion yen		Numbers of Employees	47
Name of Representative		Tadao KAWAMURA			
Messages to Purchasers		We offer rice of reliable quality, security, and safety to our customers. Our rice is grown carefully in Aomori Prefecture, blessed with rich and natural environment and commercialized at a HACCP-certified rice milling plant by the Japan Rice Millers Association.			
Website Address		http://www.riket.co.jp			
Company's Address	〒	031-0055	22 Aramachi, Hachinohe, Aomori		
Factory's Address	〒	039-2246	3-7-50 kikyounokougyoudannchi Hachinohe, Aomori		
Name of the Person in Charge		Toshimasa MORI		E-mail Address	t_mori@riket.co.jp
Phone Number		+81-178-28-2750		Fax Number	+81-178-28-2819

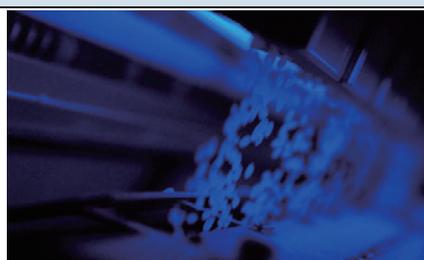
■ Selling Points of the production process

「精米HACCP」認定工場 工程ライン



Foreign matters are detected when necessary in each process. We have inspection equipment and check the quality of rice accepted and the milled rice just before shipment according to our internal requirements. Only rice that met the requirements is shipped.

Pictures



Each grain of rice is checked with the color sorting machine to detect and remove foreign matters



Each lot is inspected in the quality control room



Rice milling machine

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Checks for water content, protein, amylose, grain quality, whiteness, etc.			
Hygiene Management	Production Process	In compliance with the HACCP by the Japan Rice Millers Association			
	Employees	In compliance with the HACCP by the Japan Rice Millers Association			
	Facilities and Equipments	In compliance with the HACCP by the Japan Rice Millers Association			
Emergency Response	The Contact Points	The person in charge	Toshimasa MORI	Phone number	+178-28-2750
	Documentation	Obtained domestic PL insurance			

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Seiten no Hekireki Rice from Aomori 2 kg				
JAN Code	4992903014122	Package	Materials	Polyethylene polyamide	
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	1 C S	Packing	Materials	Cardboard	Volume
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF Negotiable	Prices are valid before	Price in Japanese market
Certifications Products/System	HACCP certified by the Japan Rice Millers Association certification No: H12001				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Single-source rice from Aomori	Japan	Calories	342.0kc
		Fat	0.9g
		Sodium	1.0mg
		Calcium	5.0mg
		Carbohydrate	77.6 g
		Protein	6.1 g
		Iron	0.8mg
		Potassium	89.0mg

Product Characteristics	Use Scenes (Usage · Recipes)
Rice in a zippered bag, suitable for storage. Since its debut, it has received a special A rating in the taste ranking for six consecutive years. A rice variety with high reputation. It is a rare variety grown in a small area in Aomori Prefecture. Since this rice is harvested only once a year, there are price fluctuations depending on the amount and quality of the harvest. We accept orders from around mid-October to end of August of the following year. Cook in a rice cooker.	Enjoy in various situations including Japanese cuisine, bowl of rice with various toppings (donburi-mono), lunch boxes, or rice balls. The grains are moderately glowing, large and firm. It goes well with any side dish. Enjoy the natural flavor of rice.

■ Product Picture



名称	精 米		
原料玄米	産 地	品 種	産 年
	単一原料米 青森県 青天の霹靂 反対面下部に記載		
内 容 量	2kg		
精米時期	反対面下部に記載		
販 売 者	株式会社ライケット 精米工場 青森県八戸市桔梗野工業団地3丁目7-50 電話 0178-28-2750		

Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Masshigura Rice from Aomori Prefecture 2 kg			
JAN Code	4992903600028	Package	Materials	Polyethylene polyamide
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 32.0 21.0 4.5 Inner Capacity 2kg
Minimum Units of Delivery	1 C S	Packing	Materials	Cardboard Volume 15.0
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 49.0 31.0 30.0 Weight(kg) 30.7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF Negotiable	Prices are valid before Price in Japanese market
Certifications Products/System	HACCP certified by the Japan Rice Millers Association certification No: H12001			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Single-source rice from Aomori	Japan	Calories	342.0kc
		Fat	0.9g
		Sodium	1.0mg
		Calcium	5.0mg
		Carbohydrate	77.6 g
		Protein	6.1 g
		Iron	0.8mg
		Potassium	89.0mg

Product Characteristics	Use Scenes (Usage · Recipes)
Rice in a zippered bag, suitable for storage. For the harvest of 2019 it received a special A rating in the taste ranking. A popular and major rice variety in Aomori Prefecture, and its planted area is the largest in the Prefecture. Since this rice is harvested only once a year, there are price fluctuations depending on the amount and quality of the harvest. We accept orders from around mid-October to the end of August of the following year. Cook in a rice cooker.	Grains are solid and less sticky than other varieties, so it tastes better when cooked. It is useful and suitable for making curry and rice, beef bowl, tendon rice, fried rice, etc.

Product Picture



名称	精米		
原料玄米	産地	品種	産年
	単一原料米 青森県 まっしぐら 反対面下部に記載		
内容量	2kg		
精米時期	反対面下部に記載		
販売者	株式会社ライケット 精米工場 青森県八戸市桔梗野工業団地3丁目7-50 電話 0178-28-2750		

Allergen (Specific Raw Materials)

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Tsugaru Roman from Aomori Prefecture 2 kg			
JAN Code	4992903503107	Package	Materials	Polyethylene polyamide
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 32.0 21.0 4.5 Inner Capacity 2kg
Minimum Units of Delivery	1 C S	Packing	Materials	Cardboard Volume 15.0
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 49.0 31.0 30.0 Weight(kg) 30.7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Negotiable	Prices are valid before Price in Japanese market
Certifications Products/System	HACCP certified by the Japan Rice Millers Association certification No: H12001			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Single-source rice from Aomori	Japan	Calories	342.0kc
		Fat	0.9g
		Sodium	1.0mg
		Calcium	5.0mg
		Carbohydrate	77.6 g
		Protein	6.1 g
		Iron	0.8mg
		Potassium	89.0mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Rice in a zippered bag, suitable for storage. Since its debut in 1997, it has been popular among people in Aomori. It boasts a deep-rooted popularity and the largest sales among our products. Since this rice is harvested only once a year, there are price fluctuations depending on the amount and quality of the harvest. We accept orders from around mid-October to the end of August of the following year. Cook in a rice cooker.		The moderate sweetness and stickiness go well with Japanese cuisine. In Japanese cuisine, people eat dishes first, then rice, and miso soup, and repeat this cycle. When you eat dishes, you enjoy the umami of the ingredients. When you eat rice next, the flavor or rice neutralizes the taste of dishes in your mouth. When you drink miso soup, the liquid clears the food clogged in your throat. This is how people enjoy eating Japanese cuisine. This rice maximizes the joy of eating Japanese food.	

Product Picture

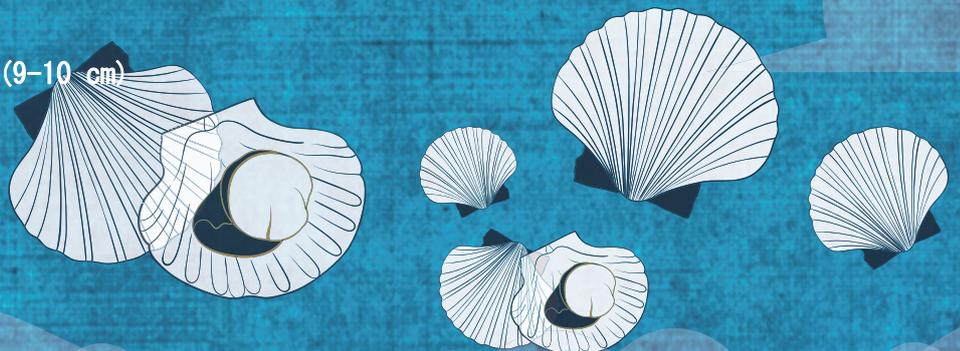


名称	精米		
	産地	品種	産年
原料玄米	単一原料米 青森県	つがるロマン	反対面下部に記載
内容量	2kg		
精米時期	反対面下部に記載		
販売者	株式会社ライケット 精米工場 青森県八戸市桔梗野工業団地3丁目7-50 電話 0178-28-2750		

Allergen
(Specific Raw Materials)

marine products and processed marine products

- P78 Aomori Gyorui Co., Ltd.
Fresh Fish in Box
Umamushi Steamed Scallops L
- P81 Ajinokakunoya CO., LTD.
Boiled Scallops 1 kg
Ajiwai Mackerel Boiled
Grilled Scallop 1 kg
- P85 Office Benkei Co., Ltd.
Hachinohe-mae Okisaba, Frozen Mackerel
Senrei Shime Ginsaba (Vinegared Mackerel)
- P88 Shijimichan Honpo Co., Ltd.
Yamato Shijimi Pure Extract Kansuke (200 tablets)
Aomori Scallop Ramen (2 servings)
SHIJIMI Clam Chowder
- P92 Seiho Shoji Co., Ltd.
Maruju Umamushi Baby Scallop
Daiei Frozen Adductor Muscle (in gift box)
Daiei Frozen Adductor Muscle with Eggs
- P96 Takewa Suisan Co., Ltd.
Mackerel Jerky
Vinegared Mackerel Vacuum Deep-Squeezed from Aomori
Vinegared Mackerel with Kelp Vacuum Deep-Squeezed from Aomori
- P100 Tamukai Syoten LLC
Boiled North Pacific Spiny Dogfish Fins in Retort Pack
Tsugaru Strait North Pacific Spiny Dogfish Fillet IQF
Boiled Shark Round Slice
- P104 Chusui Aomori Chuo Suisan Co., Ltd.
Scallop Steamed in Sake
Frozen Scallop Abductor Muscle
Aomori Salmon Trim E
- P108 TSK Trading Co., Ltd.
Frozen scallops
Half shell scallops
Boiled scallops
- P112 DE-MER CO., LTD
Additive-free pickled mackerel
Pickled and cut mackerel flavored with yuzu
Smoked and sliced mackerel
- P116 Haketa Suisan Co., Ltd.
Frozen baby scallops
Frozen scallops
Frozen half shell scallops (9-10 cm)
- P120 Hachinohe Juzenbussan Ltd.
Boiled scallops
Boiled scallops (wasabi)
Spicy boiled scallops
- P124 Food Advance Inc.
IQF sardines (80-100 g)
Blanched sea urchin
Squid noodles
- P128 Maruishi Numata Shoten Inc.
Grilled chikuwa
Additive-free grilled chikuwa
Satsuma-age for professional use
- P132 Marunushi Co., Ltd.
Dried overnight Hachinohe Gin Saba (brand mackerel)
Pickled Hachinohe Gin Saba (brand mackerel)
38 CAN BAR (canned Hachinohe mackerel):
Salt of the Tsugaru Straits
- P136 Yamajin Co., Ltd.
Breaded scallops
Yamajin boiled scallops
- P139 Yamamoto Foods Co., Ltd.
NEBUTAZUKE 50 g × 2
Herring roe pickled in soy source 100 g (enriched with broth)
- P142 Yamayo Co., Ltd.
Squid sashimi Matsumaezuke (stand-up pouch)
Salad of 3 types of veggies and mackerel
Pickled large mackerel



■ Company's profile

Company's Name		Aomori Gyorui Co., Ltd.			
Annual Sales		9,022 million yen		Numbers of Employees	50
Name of Representative		Yoshiharu WAKAI			
Messages to Purchasers		<p>Aomori Prefecture boasts the largest consumption seafood in Japan. We flexibly incorporate broad perspectives, expertise, and new ideas to meet diversifying lifestyles and changing consumer needs. We make efforts to supply safe and secure seafood to your table and make your dietary life richer.</p>			
Website Address		http://www.aogyorui.co.jp			
Company's Address	〒	030-0185	1-1 Oroshimachi, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Shohei HAYASHI		E-mail Address	s-hayashi@aogyorui.co.jp
Phone Number		+81-17-728-1234		Fax Number	+81-17-728-1282



■ Selling Points of the production process

<p>Export destinations are as follows. We observe regulations in each country. Hong Kong, Taiwan, Singapore, China, Thailand, the USA</p>		
Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

Product Profile / Terms and Conditions

Name of Product	Fresh Fish in Box					
JAN Code		Package	Materials	Styrofoam		
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 5-15kg		
Minimum Units of Delivery	1 case	Packing	Materials	Styrofoam	Volume	1.0
Lead Time	3-4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 5-15kg		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System			Price in Japanese market			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
We pack and ship a variety of fresh fish from Aomori Prefecture (Hokkaido, Tohoku, cultured fish of Japan, etc.). We may not be able to meet your requests in case of bad weather. Price and size vary depending on the content.		For Japanese-style bars, restaurants, etc.	

Product Picture

	
Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Umamushi Steamed Scallops L			
JAN Code		Package	Materials	
Use by date	1 year and 5 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 33.0 24.0 3.0
Minimum Units of Delivery	1 case	Packing	Materials	Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 25.5 35.0 30.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before
Certifications Products/System				Price in Japanese market

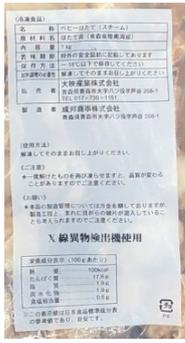
Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Aomori Prefecture	Calories	100 kcal
		Protein	17.6 g
		Fat	1.9 g
		Carbohydrate	1.9 g
		Sodium chloride equivalent	0.6 mg

Product Characteristics	Use Scenes (Usage · Recipes)
Mutsu Bay is rich in phytoplankton, which feeds fish, as pure water containing a lot of nutrients flows from deep beech forests in the Hakkoda Mountains and Shirakami mountains. In this rich natural environment, fishermen carefully grow scallops. The scallops taste sweet unlike other scallops. Just thaw and it's ready to serve. Enjoy as it is or grill with butter or put some on salads as a topping.	Grill with butter, salad topping, etc.

Product Picture







Allergen (Specific Raw Materials)

marine products and processed marine products

■ Company's profile

Company's Name		Ajinokakunoya CO., LTD.			
Annual Sales		1.8 billion yen		Numbers of Employees	62
Name of Representative		Kazuo NODA			
Messages to Purchasers		We were founded in 1981 as a seafood processing company in Hachinohe, one of the leading fisheries cities in Japan. One of our major products is "Ganso Ichigo-ni" clear soup of sea urchin and abalone. Our popular products include snow crab, which has been supplied to high-class sushi restaurants for a long time, and Hachinohe's specialty squid and mackerel, and scallops from Mutsu Bay, Aomori Prefecture. From raw materials to final products, we focus on improving the flavor and quality of our products.			
Website Address		http://www.kakunoya.co.jp/			
Company's Address	〒	031-0822	92 Mishimashita, Shiroganemachi, Hachinohe, Aomori		
Factory's Address	〒				
Name of the Person in Charge				E-mail Address	
Phone Number	+81-178-34-2444		Fax Number	+81-178-33-0395	

■ Selling Points of the production process

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Pictures

		
Boiling	Removing guts of scallops	Packaging

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacterial tests (common living bacteria, E. coli group, Staphylococcus aureus, Salmonella, Cereus), sensory tests, preservation tests			
Hygiene Management	Production Process	Management in compliance with HACCP standards certified by the Japan Fisheries Association Inspection of foreign matters, weight checker and product temperature of grilling machine, product temperature after freezing, metal detection, X-ray inspection			
	Employees	Frequently attend seminars and lectures to increase expertise. Regular health checkups and stool tests (once a month), check health conditions before entering the room, and bacteria tests of hands and fingers			
	Facilities and Equipments	Regular maintenance of machines and equipment and ask for the support from machine manufacturers. Security cameras, lock management, SECOM, insect repellent rat control (outsourced to external contractors)			
Emergency Response	The Contact Points	The person in charge		Phone number	+81-178-34-2224
	Documentation	Manual on recall, emergency response manual (power outage, disaster), PL insurance			

FCP Format for Exhibition and Business Meeting



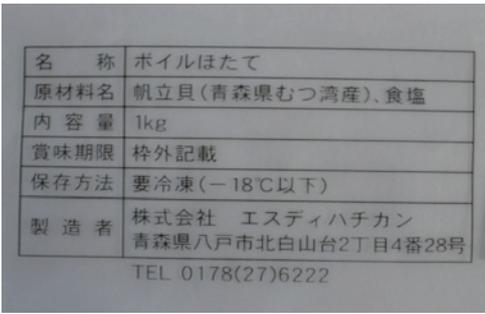
Product Profile / Terms and Conditions

Name of Product	Boiled Scallops 1 kg			
JAN Code	—	Package	Materials	Vacuum package
Use by date	Keep frozen at -18°C or lower/3 years from the production date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 34.5 23.0 2.8
Minimum Units of Delivery	10 c/s	Packing	Materials	Carton Volume 10
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 30.5 43.5 19.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	3,456YEN
Certifications Products/System	HACCP certified			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Mutsu Bay, Aomori Prefecture	Calories	86 kal / 100g
Salt		Protein	16.9 g / 100g
		Fat	0.6 g / 100g
		Carbohydrate	3.2 g / 100g
		Sodium chloride equivalent	1.2 g / 100g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>After landing, scallops are transported to our factory on the same day and boiled in our original method to preserve umami. By quickly freezing, umami is retained and the amount of drip at the time of thawing is reduced. In general, mass producers steam scallop, but we stick to the boiling process and quick freezing. By quickly freezing the scallop, we can supply boiled scallop with umami of the highest season throughout the year.</p>	<p>Add some to salad to enjoy the texture and flavor. It tastes also good when you put some when boiling rice and stir-fry with butter and soy sauce. When heated too long, the meat becomes firm and the resilient texture may be reduced.</p> 

Product Picture

	
Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

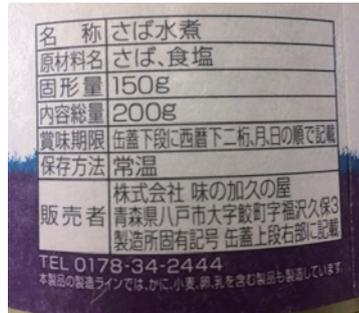
Name of Product	Ajiwai Mackerel Boiled						
JAN Code	4981009 101089	Package	Materials	Canned			
Use by date	3 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	2 c/s	Packing	Materials	Carton	Volume	24	
Lead Time	1 day		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
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 Prices are valid before Price in Japanese market	453YEN		
Certifications Products/System	HACCP certified						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe, Aomori Prefecture	Calories	375 kal / 150g
Salt		Protein	27.9 g / 150g
		Fat	29.3 g / 150g
		Carbohydrate	0 g / 150g
		Sodium	420 mg / 150g
		Sodium chloride equivalent	1.1g / 150g

Product Characteristics	Use Scenes (Usage · Recipes)
Off the coast of Hachinohe, on the latitude 40 degrees north, mackerel become fattest in a year from the end of summer to autumn. Our "Ajiwai Mackerel" series uses mackerel caught in season off the coast of Hachinohe. After carefully processing mackerel at a factory close to Hachinohe Port, skilled workers carefully pack each can while fresh. Thanks to the process, the mackerel meat looks beautiful when the can is opened.	Enjoy it as a side dish. Simply seasoned with salt, it can be used as an ingredient of cooking. 

Product Picture

	
Allergen (Specific Raw Materials)	
Mackerel	

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Grilled Scallop 1 kg						
JAN Code	-	Package	Materials	Plastic bag			
Use by date	Keep frozen at -18°C or lower/1 year from the production date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 c / s	Packing	Materials	Styrofoam		Volume	5
Lead Time	3 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
Certifications Products/System	HACCP certified						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Mutsu Bay, Aomori Prefecture	Calories	132 kal / 100g
Soy sauce (Containing wheat and soybean)		Protein	17.1 g / 100g
Sugar/Seasoning (amino acid, etc.)		Fat	0.7 g / 100g
Caramel color		Carbohydrate	14.3 g / 100g
Thickener		Sodium chloride equivalent	2.0 g / 100g
Acidulant			

Product Characteristics	Use Scenes (Usage · Recipes)
For this product we use scallop from Mutsu Bay, Aomori Prefecture, one of the leading scallop farming beds in Japan, from May to July. This product was first launched more than 30 years ago. The scallop is soaked in our original sauce and grilled. It has a soft texture and savory smell.	It tastes good without cooking. It tastes also good when you put some when boiling rice or making kaki-age. 

Product Picture



焼き帆立 1kg 名称 焼き帆立 原材料(青森県産)、醤油(小麦材・大豆を含む)、砂糖/調味料(アミノ酸等)、カラメル色素、増粘多糖類、酸味料 内容量 1kg 賞味期限 枠外上部に記載 保存方法 要冷凍(-18°C以下) 製造者 株式会社 味の加久の屋 青森県八戸市大字白銀町字三島下92 TEL 0178-34-2444 本製品の製造ラインでは、かに、えび、卵、乳を使用した製品も製造しています。 ※解凍は、冷蔵庫内でおこなってください。解凍後はお早めにお召し上がりください。	FF 栄養成分表示(100g当たり) エネルギー 132kcal たんぱく質 17.1g 脂 質 0.7g 炭水化物 14.3g 食塩相当量 2.0g (一財)青森県薬剤師会 食と水の検査センター分析 ※製造には充分注意しておりますが、ごく稀に原料由来の貝殻や海藻が混入している場合がございます。お召し上がりの際はご注意ください。
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Allergen (Specific Raw Materials)

Wheat, soybean

■ Company's profile

Company's Name		Office Benkei Co., Ltd.			
Annual Sales		FY 2019: 836 million yen		Numbers of Employees	
				87	
Name of Representative		Mitsuyuki YOKOSAWA			
Messages to Purchasers		<p>Located in Hachinohe City, Aomori Prefecture, we manufacture and sell fresh and processed seafood with the motto "to deliver Hachinohe's seafood all over the country maintaining freshness". Our processing plant is located next to the fishing port and Hachinohe Fish Market, so seafood landed is transported to the facility quickly, and immediately frozen and processed. The site is fully equipped, including a sorting factory, quick-freezing warehouse, refrigeration warehouse, and our own fishery processing plant. We accept large orders from chain stores and processing companies, but also orders of small lot or small quantities from individual stores.</p>			
Website Address		http://www.benkeimaru-suisan.com/			
Company's Address	〒	031-0841	10-2 Hinodecho, Samemachi, Hachinohe, Aomori		
Factory's Address	〒	031-0841	5-1 Hinodecho, Samemachi, Hachinohe, Aomori		
Name of the Person in Charge	Matsuhashi		E - m a i l	office@benkei-h.com	
Phone Number	+81-178-51-8611		F A X	+81-178-51-8612	



■ Selling Points of the production process

< Vinegared silver mackerel production process >

Accept ingredients → thawing → processing of the ingredients → cleaning → removing bones → salting → dipping in seasoning liquid → draining → peeling → molding → vacuum packaging → metal detection → X-ray inspection → freezing → packing → frozen storage

Pictures



Primary processing room in the processing plant



Sanitary room in the processing plant



X-ray inspection and metal detector

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Common living bacteria, E. coli group, E. coli, Staphylococcus aureus, Listeria			
Hygiene Management	Production Process	Temperature recording, SSOP management, CCP management			
	Employees	SSOP management (employee health management, periodic stool inspection)			
	Facilities and Equipments	SSOP management (hygiene daily report), maintenance and inspection of equipment, etc.			
Emergency Response	The Contact Points	The person in charge	Yokosawa	Phone number	+81-178-51-8611
	Documentation	Voluntary inspection in the inspection room of products and water used, acquisition of MSDS/SDS/product standards for purchased products, PL insurance			

Product Profile / Terms and Conditions

Name of Product	Hachinohema Okisaba, Frozen Mackerel				
JAN Code		Package	Materials	PE	
Use by date	2 years from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	DB	Volume
Lead Time	7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Room <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen minus 18°C or lower	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications Products/System	HACCP Certified to U.S. by Japan Fisheries Association Countries in which facility registration certified (including Head Office address/ To the U.S., Vietnam, China, Ukraine, Nigeria, Saudi Arabia)				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture,		
Product Characteristics		Use Scenes (Usage · Recipes)	
We handle all manufacturing processes in-house, from acceptance of raw materials to freezing. Since our plant is located within walking distance from the landing site, we can make fresh products.		This product can be used in a wide range of use, such as processing and retailing.	

Product Picture

	 
Allergen (Specific Raw Materials)	
Mackerel	

Product Profile / Terms and Conditions

Name of Product	Senrei Shime Ginsaba (Vinegared Mackerel)			
JAN Code	4589953171716	Package	Materials	PE
Use by date	1 year		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	DB Volume 15.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 280.0 420.0 85.0 2.5
Storage Condition	<input type="checkbox"/> Room <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen minus 18°C or lower	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market
Certifications Products/System	HACCP Certified to U.S. by Japan Fisheries Association Countries in which facility registration certified (including Head Office address/ To the U.S., Vietnam, China, Ukraine, Nigeria, Saudi Arabia)			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Japan	Calories	269 kcal/100 g
Vinegar	Not disclosed	Protein	15.8 g/100 g
High fructose corn syrup	USA, etc.	Fat	20.7 g/100 g
Seasoned vinegar (vinegar, sugar, salt, kelp broth, yeast extract, fish sauce)	Japan, etc.	Carbohydrate	4.9 g/100 g
Salt (rock salt)	France	Sodium chloride equivalent	1.2 g/100 g
Bonito extract			
Kelp extract			
Flavor enhancer (amino acid, etc.)	Southeast Asia, etc.		

Product Characteristics	Use Scenes (Usage · Recipes)
Vinegared mackerel, using fatty Hachinohemae Okisaba mackerel from Hachinohe Port, Aomori Prefecture.	Open the package and it's ready to serve. For sashimi, or add potato salad or marinated vegetables.

Product Picture

	
Allergen (Specific Raw Materials)	
Mackerel, Wheat, Soybean, Fish Sauce	

■ Company's profile

Company's Name		Shijimichan Honpo Co., Ltd.					
Annual Sales		303 million yen (FY 2020)		Numbers of Employees		5 (as of June 2021)	
Name of Representative		Tatsuya Fukushima					
Messages to Purchasers		<p>We are a sales company of K.K. Fukushima Shoten, a wholesaler of shijimi clam production areas. We can provide safe and secure products as we have an integrated production system from purchasing and processing fish and shellfish nationwide, mainly Yamato Shijimi from Aomori Prefecture. We also have a retort packaging facility and can provide products (OEM consignment) according to your request. Our affiliated company K.K. Hokuyu Foods also develops various processed foods using ingredients from Aomori including apples.</p>					
Website Address		https://www.shijimi.co.jp/en/					
Company's Address		〒	030-0131	1-2-13 Tonyamachi, Aomori, Aomori			
Factory's Address		〒	030-0131	1-2-13 Tonyamachi, Aomori, Aomori			
Name of the Person in Charge		Yuki YAMAMOTO		E-mail Address		y-yamamoto@shijimi.co.jp	
Phone Number		+81-017-728-4438		Fax Number		+81-17-728-4439	

■ Selling Points of the production process

100% pure shijimi extract made by boiling Yamato shijimi from Aomori Prefecture only with water and drying the cloudy broth. Since it does not contain meat and shells of shijimi clams, it contains almost no iron, which those people with hepatic insufficiency should refrain from taking. Amino acids are contained in a good balance, so anyone can take it safely for daily health management.

【 Manufacturing Process 】

Adding water to shijimi clams ⇒ Mixing ⇒ boiling ⇒ Extracting ⇒ Filtering (75 μm filter) ⇒ Concentrating ⇒ Drying ⇒ Grinding ⇒ Sifting (35 mesh) ⇒ Inspection ⇒ Packaging ⇒ Shipment ⇒ Processing outsourced (encapsulating)

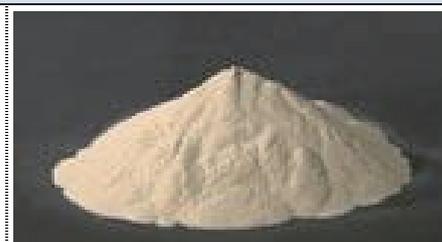
Pictures



Boiling and extracting



Filtering



Sifting

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microorganisms test (common living bacteria, E. coli group), sensory tests, physical property tests (average weight, etc.)			
Hygiene Management	Production Process	We outsource manufacturing to an outsourcee with a GMP certified factory in accordance with laws and regulations and product standards. At the time of delivery, we check the test results before acceptance.			
	Employees	We leave employee management up to the GMP certified factory, the outsourcee of processing.			
	Facilities and Equipments	We leave facility and equipment management up to the GMP certified factory, the outsourcee of processing.			
Emergency Response	The Contact Points	The person in charge	Shirakawa	Phone number	+81-17-728-4438
	Documentation	Obtained a PL insurance (200 million yen)			

Product Profile / Terms and Conditions

Name of Product	Yamato Shijimi Pure Extract Kansuke (200 tablets)				
JAN Code	4539172044384	Package	Materials	Paper (tablets are in glass bottle)	
Use by date	2 years from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	12 bottles	Packing	Materials	Cardboard	Volume
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen (About 5-30°C)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan	Prices are valid before	12,000YEN
Certifications Products/System	Production and packaging at a GMP certified plant (final processing)				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Yamato Shijimi extract powder	Japan (Aomori)	Calories	2~6.8kcal
HPMC	Europe, etc.	Protein	0.15~0.51g
		Fat	0~0.01g
		Carbohydrate	0.35~1.17g
		Sodium	22~73.5mg
		(Sodium chloride equivalent)	0.06~0.19g
		Vitamin B2	1.57~5.24μg

Product Characteristics	Use Scenes (Usage · Recipes)
100% pure shijimi extract powder, made by putting shijimi in shells in cold water and boiling, removing shells and meat, and making powders from the remaining broth using our original manufacturing method. Encapsulated powder, it has good keeping qualities. You can take shijimi extract anytime and anywhere. Food with nutrient function claims (vitamin B12). * Vitamin B12 is a nutrient that helps the formation of red blood cells.	Take it before or after drinking or for your health management with cold water or hot water. One to three tablets for daily health management, and three to six tablets are recommended for health management for those who drink (since this is food, there are no required timing or frequency of taking it).

商品写真

	[Other products in the lineup] Small bags, drink, etc.
Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Aomori Scallop Ramen (2 servings)					
JAN Code	4539172000564	Package	Materials	Cardboard		
Use by date	8 months from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 19.0 × 21.3 × 3.6	Inner Capacity 236g	
Minimum Units of Delivery	2 cases (20 boxes)	Packing	Materials	Cardboard	Volume	10.0
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 22.5 × 38.5 × 20.5	Weight(kg)	3.7kg
Storage Condition	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen About 5-30°C	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan	Prices are valid before		
Certifications Products/System				Price in Japanese market	900 yen (tax excluded)	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
<Noodle> Wheat flour (manufactured in Japan), Egg white powder, Salt, Wheat protein, Lye water, Gardenia color		Calories	339kcal
<Topping> Scallop	Japan (from Mutsu)	Protein	15.3g
<Soup powder> Salt, Wakame seaweed, Sesame, Dried kelp extract powder, Shijimi extract powder, green onion, Soy sauce powder, Seasonings (amino acid, etc.)		Fat	1.7g
		Carbohydrate	65.5g
		Sodium chloride equivalent	7.4g
Product Characteristics	Use Scenes (Usage · Recipes)		
Simple-tasting ramen noodle with a faint salty smell. Four whole small scallops from Mutsu Bay in Aomori Prefecture are used. All-in-one set of medium-thick noodles, topping in retort pouch (scallops), soup powder with dried seasonings (wakame seaweed, green onion, white sesame). You can cook it in one pot. Shijimi extract mixed in the soup powder is the key of the flavor.	(1) Bring water to boil in a large pot, boil the noodles for about 5 minutes and drain, and put the noodles in a bowl. (2) Put the soup powder with dried seasonings in another container and pour about 320 cc of boiling water. (3) Pour the soup with dried ingredients over the noodles. (4) Put the scallops on top. *It tastes even better if you add memma (boiled bamboo shoots) and boiled egg on top.		

Product Picture

【Other products in the lineup】
Aomori Shijimi Ramen (2 servings)

Allergen (Specific Raw Materials)

Egg, Wheat, Soybean, Sesame

Product Profile / Terms and Conditions

Name of Product	SHIJIMI Clam Chowder						
JAN Code	4539172000632	Package	Materials	Paper *Plastic film			
Use by date	1 year from production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				14.5	20.5	2.0	160g
Minimum Units of Delivery	2 cases (60 bags)	Packing	Materials	Cardboard	Volume	30 bags	
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				29.0	35.0	16.0	6.5kg
Storage Condition	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen About 5-30°C		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Delivery in Japan		Prices are valid before	
					Price in Japanese market	600 yen (tax excluded)	
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
•Shijimi in shells, White sauce base, Sautéed onion, Apple puree, Flavor seasonings (salt, sugar, dried kelp powder, dried kelp extract), Black pepper, Parsley, Thickener (processed starch), Seasonings (amino acid, etc.)	Shijimi from Japan (from Jusanko, Aomori Prefecture) Apple puree from Japan (Aomori Prefecture)	Calories	55kcal
		Protein	1.7g
		Fat	2.0g
		Carbohydrate	7.6g
		Sodium chloride equivalent	0.64g
Product Characteristics	Use Scenes (Usage · Recipes)		
Rich shijimi chowder using extra-large Yamato shijimi from Jusanko, Aomori Prefecture. Roasted onions and Aomori apples are added to white sauce to create a rich flavor with a faint sweetness. Shijimi extract is the key of the flavor.	• Put in boiling water and heat for 3-5 minutes. • When heating in a microwave oven, be sure to pour the content into a container, cover the container with a plastic wrap before heating. *Add milk, fresh cream, powdered cheese if you like.		

Product Picture

【Other products in the lineup】
HOTATE Clam Chowder

Allergen (Specific Raw Materials)

Wheat, Milk constituent, Soybean, Chicken, Apple

■ Company's profile

Company's Name		Seiho Shoji Co., Ltd.			
Annual Sales		2,562 million yen		Numbers of Employees	120 (as of June 15, 2021)
Name of Representative		Makoto SASAHARA			
Messages to Purchasers		Fresh scallops from Mutsu Bay, Aomori Prefecture are processed into tasty products at our clean plant certified under USHACCP and EUHACCP. There is no concern over allergies as our factory specializes in processing scallops.			
Website Address		-			
Company's Address	〒	030-0112	268-1 Ashiya, Yatsuyaku, Aomori, Aomori		
Factory's Address	〒	030-0112	268-1 Ashiya, Yatsuyaku, Aomori, Aomori		
Name of the Person in Charge		SASAHARA		E-mail Address	info@seihoshoji.co.jp
Phone Number		+81-17-739-4832		Fax Number	+81-17-739-5859



■ Selling Points of the production process

Making safe, secure and tasty products

Scallops are frozen quickly in the tunnel freezer to keep umami components.

We introduce thorough hygiene management at our USA and EU-HACCP certified plant (Ministry of Health, Labour and Welfare)

The state-of-the-art dual X-ray foreign object detector carefully checks for foreign matters such as seashells

Pictures



We always accept and process fresh raw materials.



Freezing process: Quick freezing to retain the flavor of scallops



X-ray foreign matter detector: Prevents contamination and removes foreign matters

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Common bacteria, E. coli group, Staphylococcus aureus, Salmonella, Vibrio Parahaemolyticus			
Hygiene Management	Production Process	Management in accordance with HACCP			
	Employees	HACCP			
	Facilities and Equipments	HACCP			
Emergency Response	The Contact Points	The person in charge		Phone number	+81-17-739-4832
	Documentation	Obtained PL insurance; emergency contact network established			

Product Profile / Terms and Conditions

Name of Product	Maruju Umamushi Baby Scallop						
JAN Code	Varies by size		Package	Materials	PE (polyethylene)		
Use by date	1 year and 6 months			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1 case		Packing	Materials	Cardboard	Volume	1Kg×10
Lead Time	From 5 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market			
Certifications Products/System	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori Prefecture	Calories	100kcal
		Protein	17.6g
		Fat	1.9g
		Carbohydrate	1.9g
		Sodium chloride equivalent	0.6g
Product Characteristics		Use Scenes (Usage · Recipes)	
To bring out the natural flavor and sweetness of scallops from Mutsu Bay, we fine-tune the steaming method. "Umamushi Baby" scallops have a soft texture and you don't even notice the strings, whose texture tends to be hard during the steaming process.		Add as an ingredient of any dishes, both Japanese or Western, such as sushi, tempura, deep-fried food, curry, stew and teppan-yaki.	

Product Picture

(冷凍食品)

名 称	ベビーほたて (スチーム)
原 材 料 名	ほたて貝 (青森県陸奥湾産)
内 容 量	10 kg (1 kg × 10 袋)
賞 味 期 限	枠外の長側面に記載してあります
保 存 方 法	-18℃以下で保存してください
加 熱 調 理 の 必 要 性	解凍してそのままお召し上がりください
販 売 者	大映産業株式会社 青森県青森市大字ハツ役字芦谷 268-1 TEL 017-739-1151
製 造 者	成邦商事株式会社 青森県青森市大字ハツ役字芦谷 268-1

Allergen (Specific Raw Materials)

■ Product Profile / Terms and Conditions

Name of Product	Daiei Frozen Adductor Muscle (in gift box)			
JAN Code		Package	Materials	Paper, PE (polyethylene)
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 33.0 24.0 1kg
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 1Kg×10
Lead Time	From 5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.3 37.8 35.2 11.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	
Certifications Products/System	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
Scallops grown in Mutsu Bay, Aomori Prefecture, are exceptionally richer in glycogen, a sweet constituent, than scallops from other areas. Adductor muscles are taken out, and quickly frozen in a tunnel freezer.	Just thaw and enjoy as sashimi, as a sushi topping, for salad or marinate with dressing. It can be used for any dishes, both Japanese or Western, such as ajillo, grilled with garlic butter, deep-fried dishes, stew, curry, tempura, kushi-age, and simmered dishes.		

■ Product Picture

Allergen
(Specific Raw Materials)

marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Daiei Frozen Adductor Muscle with Eggs						
JAN Code		Package	Materials	PE (polyethylene)			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	1Kg×10	
Lead Time	From 5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market			
Certifications Products/System	Ministry of Health, Labour and Welfare, EU-HACCP, US-HACCP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Mutsu Bay, Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Fresh scallops and eggs that can only be caught in winter in Mutsu Bay, Aomori Prefecture, quickly frozen in a tunnel freezer. Those with red eggs are female and those with white eggs are male. Enjoy the difference in taste as well.		It can be used for any dishes, both Japanese or Western, such as ajillo, grilled with garlic butter, deep-fried dishes, stew, curry, tempura, kushi-age, and simmered dishes. One of the standard dishes of French restaurants is the sautéed scallops with sauce made by filtering scallop eggs.	

Product Picture

名称	子持ちホタテ 21/30
原材料名	ほたて貝 (雌雄両用)
内容量	1kg
賞味期限	安全缶内記載
保存方法	-18℃以下で保存してください
加熱調理の必要性	解凍後、そのままお召し上がりください
販売者	大映産業株式会社 SS-1 青森県青森市大字八ッ橋字戸倉268-1

(使用方法) ★解凍後、そのまま召し上がりください。
 <ご注意> ★一度解けたものを再び凍らせると、品質が変わることがありますのでご注意ください。
 ★本品の製造管理については万全を期しておりますが、製造工場で、まれに貝がらの破片が混入していることも考えられますのでご注意ください。

Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Takewa Suisan Co., Ltd.			
Annual Sales		2,601 million yen for the fiscal year ended August 2020		Numbers of Employees	
Name of Representative		Toshihiko TAKEWA			
Messages to Purchasers		<p>Our three "Quality Policies" are as follows:</p> <ol style="list-style-type: none"> 1. As a food maker, we strive to improve the quality of our products and enhance trust with pride and awareness that we support the health of our customers. 2. We comply with laws related to products and their production, such as the JAS Act and the Food Sanitation Act. 3. We always put the safety and security of our products first. 			
Website Address		www.takewa.co.jp			
Company's Address	〒	031-0841	32-1 Shimoteshiromori, Samemachi, Hachinohe, Aomori		
Factory's Address	〒	031-0841	32-1 Shimoteshiromori, Samemachi, Hachinohe, Aomori		
Name of the Person in Charge		Naoki SAKAMOTO		E-mail Address	
Phone Number		+81-178-33-0123		Fax Number	
				nsakamoto@takewa.co.jp	
				+81-178-33-8561	



■ Selling Points of the production process

[Production process of vinegared mackerel]

Thaw the ingredients → Fillet → Pickle in salted water (overnight) → Pickle in vinegared liquid (overnight) → Shape and sort → Vacuum packaging → Metal detector (Fe: 2.0φ, Sus: 3.0φ) → Pack in box → Freeze

Pictures



Sorting fresh mackerel

Packing

Packing mackerel fillet

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Varies by product			
Hygiene Management	Production Process	Based on the HACCP system, we conduct hazard analysis, set control items in each process from the raw material stage to shipment. We implement thorough hygiene management through temperature control and other measures.			
	Employees	We ensure health management through health checkups and intestinal bacterial tests, grooming checks such as hand washing and using adhesive rollers on clothes, and control of entry and exit procedures. In addition, we provide period hygiene education to the employees.			
	Facilities and Equipments	Hygiene and maintenance management of manufacturing facilities, water supply facilities, refrigeration facilities, etc. in accordance with the general hygiene management program; insect repellent and rat control measures.			
Emergency Response	The Contact Points	The person in charge	Hamatani	Phone number	+81-178-33-0121
	Documentation	Keeping records such as hygiene management, production management, product test results, etc. Ensuring traceability from raw materials, products to shipment. Manuals on recall and responses to accidents established. Obtained PL insurance.			

Product Profile / Terms and Conditions

Name of Product	Mackerel Jerky							
JAN Code	4974929 480112		Package	Materials	pp			
Use by date	180 days at room temperature			Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	4 boxes in bundle, 10 bundles		Packing	Materials	DB		Volume	24
Lead Time	10 business days (to Tokyo)			size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 293 yen/pack		Prices are valid before		Dec. 1, 2021
	(15°C-25°C)					Price in Japanese market		400 yen-500 yen/pack
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	301 kcal/100 g
Salt		Protein	33.4g/100 g
Fermented seasoning		Fat	18.4g/100 g
Sugar		Carbohydrate	0.5g/100 g
Pepper		Sodium chloride equivalent	3.0g/100 g
Ginger		Calcium	1,200mg/100 g
Allspice			
Seasoning			
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel jerky using spines of mackerel, rich in umami components. Cooked till the bones become soft.		Ideal snack when drinking spirits, or as a snack for kids.	



Product Picture

●名称 塩漬加工品 ●原材料名 塩漬(香森県産)、食塩、発酵調味料、砂糖、胡椒、生姜、オールスパイス/調味料(アミノ酸) ●内容量 3枚 ●賞味期限 2020.3.25 ●保存方法 直射日光を避け、常温で保存してください。 ●製造者 武輪水産株式会社 香森県八戸市大字殿町字下手代森32-1

製造所:武輪水産株式会社 第三工場 香森県八戸市大字台銀町字昭和町1

栄養成分表示(100gあたり)
 熱量 301kcal、たんぱく質 33.4g、脂質 18.4g、炭水化物 0.5g、食塩相当量 3.0g、ナリシウム 2,800mg この表示値は目安です。

内袋:PE PA
 外袋:PP

商品に関する問合せ先
 TEL 0179-33-0126

4974929480112 LOT:243400

Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Vinegared Mackerel Vacuum Deep-Squeezed from Aomori			
JAN Code	4974929 300250	Package	Materials	Package: PE, PET (mat: PS)
Use by date	180 days (after thawing, keep refrigerated; 20 days at 10°C or lower)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 13.5 27.5 2.0 約120g
Minimum Units of Delivery	4 boxes in bundle, 10 bundles	Packing	Materials	DB Volume 12.0
Lead Time	10 business days (to Tokyo)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 30.0 42.0 7.5 2.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Keep frozen at -18°C or lower)	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Dec. 1, 2021
			280 yen/pack	Price in Japanese market 400 yen-450 yen/pack
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	318 kcal/100 g
Vinegar		Protein	16.4g/100 g
Sugar		Fat	25.2g/100 g
Salt		Carbohydrate	6.3g/100 g
Flavor enhancer (amino acids)		Sodium chloride equivalent	2.5g/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Vinegared mackerel using mackerel caught in the season in the north of Sanriku and landed at Hachinohe Port in Aomori Prefecture.</p> <p>We deliver "safety", "security" and "good taste" through hygiene management in accordance with the HACCP management standards of the Ministry of Health, Labour and Welfare for export to the U.S.</p>	<p>Slice and enjoy as sashimi. Or make bo-zushi or hand-rolled sushi.</p>

Product Picture

名称	しめさば(そうざい)
原材料名	さば(青森県産)、醸造酢、砂糖、食塩/調味料(アミノ酸等)
内容量	1枚
賞味期限	表面右部記載
保存方法	表面右部記載
製造者	武輪水産株式会社 青森県八戸市大字敷町字下手代森32-1
使用上の注意: 開封後はお早めにお召し上がり下さい。 お客様相談窓口: TEL.0178-33-0126	
栄養成分表示(100g当たり)	
熱量	318 kcal
たんぱく質	16.4 g
脂質	25.2 g
炭水化物	6.3 g
食塩相当量	2.5 g
この表示値は、目安です。	

外装: PE, PET
台紙: PS

Allergen (Specific Raw Materials)

mar line products and processed mar line products

Product Profile / Terms and Conditions

Name of Product	Vinegared Mackerel with Kelp Vacuum Deep-Squeezed from Aomori							
JAN Code	4974929 300908	Package	Materials	Package: PE, PET (mat: PS)				
Use by date	180 days (after thawing, keep refrigerated; 12 days at 10°C or lower)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity			
Minimum Units of Delivery	4 boxes in bundle, 10 bundles	Packing	Materials	DB	Volume	12.0		
Lead Time	10 business days (to Tokyo)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	30.0	42.0	7.5
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Keep frozen at -18°C or lower)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 305 yen /pack	Prices are valid before	Dec. 1, 2021			
Certifications Products/System	U.S. HACCP (frozen vinegared mackerel from Norway), EU HACCP (frozen mackerel round)							
			Price in Japanese market	450 yen-500 yen/ pack				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Aomori Prefecture	Calories	314 kcal/100 g
Kelp	Japan	Protein	13.4g/100 g
Vinegar		Fat	25.9g/100 g
Sugar		Carbohydrate	6.9g/100 g
Salt		Sodium chloride equivalent	2.3g/100 g
Flavor enhancer (amino acids)			
Product Characteristics		Use Scenes (Usage · Recipes)	
Vinegared mackerel seasoned with kelp from Sanriku, using mackerel caught in the season in the north of Sanriku and landed at Hachinohe Port in Aomori Prefecture. The flavor of the kelp enhances the taste of mackerel.		Slice and serve as sashimi. Or use as an ingredient of oshizushi (pressed sushi).	

Product Picture

名称	しめさば昆布じめ (そうざい)
原材料名	さば(青森県産)、昆布(国内産)、醸造酢、砂糖、食塩/調味料(アミノ酸等)
内容量	1枚入
賞味期限	表面右部記載
保存方法	表面右部記載
製造者	武輪水産株式会社 青森県八戸市大字鮫町字下手代森32-1

使用上の注意：開封後はお早めにお召し上がり下さい。
お客様相談窓口：TEL 0178-33-0126

Allergen
(Specific Raw Materials)

■ Company's profile

Company's Name		Tamukai Syoten LLC			
Annual Sales		Numbers of Employees		12	
Name of Representative		Tsuneshiro TAMUKAI			
Messages to Purchasers		<p>We were founded in 1929. Wholesaler of marine products caught in the sea near Aomori and processing of the marine products caught in the sea near Japan. We carry out integrated use of sustainable marine resources. We obtained a Marine Eco-Label Japan. Manufacture and sale of shark meat fillets, processed shark meat products, proteoglycans derived from shark cartilage, shark fin in retort packs, liver oil, etc.</p>			
Website Address		http://www.tamukaisyoten.com			
Company's Address	〒	030-0901	2-23-14 Minatomachi, Aomori, Aomori		
Factory's Address	〒	030-0901	2-23-14 Minatomachi, Aomori, Aomori		
Name of the Person in Charge	Tsuneshiro TAMUKAI		E - m a i l	info@tamukaisyoten.com	
Phone Number	+81-17-741-0936		F A X	+81-17-741-2586	



■ Selling Points of the production process

Pictures					

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process	Production process management in accordance with HACCP of the Japan Fisheries Association			
	Employees	Hygiene management and hygiene manual for employees by the Japan Fisheries Association			
	Facilities and Equipments	Hygiene instructions by Aoba Kasei, recording of elimination of insects or rats, etc. by external contractors			
Emergency Response	The Contact Points	The person in charge	Tsuneshiro TAMUKAI	Phone number	090-8926-0209
	Documentation	Obtained PL insurance (200 million yen) from the intermediate wholesalers association, HACCP management system			

Product Profile / Terms and Conditions

Name of Product		Boiled North Pacific Spiny Dogfish Fins in Retort Pack			
JAN Code	-	Package	Materials		
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	2 cases	Packing	Materials	Volume	6.0
Lead Time	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
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	Prices are valid before	
				Price in Japanese market	
Certifications Products/System					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
North Pacific Spiny Dogfish fin	Aomori Prefecture	Calories	102kcal
Vegetable oil, Shiitake extract, Pork extract, Chicken extract,		Protein	13.2g
Shaoxing wine, Soy sauce, Sugar, Starch syrup, Oyster extract, Garlic powder, Green onion oil		Fat	2.7g
Thickener (xanthan gum)		Carbohydrate	6.3g
Seasonings (amino acid, etc.), (contains soybean, wheat, pork, chicken)		Sodium chloride equivalent	0.9g

Product Characteristics	Use Scenes (Usage · Recipes)
Easy to cook, with both fillet and sauce in the retort pouch. Since it has been cooked to have a moderate hardness, it has a solid texture. Fins of North Pacific spiny dogfish caught off the coast of Aomori Prefecture. In 2012, we were certified by the Marine Eco Label Japan of the Japan Fisheries Association in recognition of our sustainable and comprehensive use of marine resources. Sterilization is commissioned to Sansei in Hachinohe (Japan Fisheries Association HACCP)	For a luxury party with family and friends. Serving suggestions: Put it on custard tofu, one piece for each; Spread rice and mashed potatoes on a plate and put on in, one piece for each.

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Wheat, Soybean, Chicken</p>

marine products and processed marine products

■ Product Profile / Terms and Conditions

Name of Product	Tsugaru Strait North Pacific Spiny Dogfish Fillet IQF			
JAN Code		Package	Materials	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Volume 10 k g
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Minus 18 degrees or lower)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market
Certifications Products/System	MEJ Marine Eco Label Japan, Japan Fisheries Association FDAHACCP certified product			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
North Pacific Spiny Dogfish	Aomori Prefecture		

Product Characteristics	Use Scenes (Usage · Recipes)
Cooked frozen food. Warm in hot water before serving. Sharks are cartilaginous fish and have no hard bones, so the meat is soft even after heating. It is recommended for a wide range of people from children to the elderly. We use the best cooking method for the North Pacific spiny dogfish, so it has been receiving high reputation for its flavor. The raw materials are from the offshore of Aomori Prefecture. Fat contained in the meat is mainly unsaturated fatty acids and DAGE, which have recently been attracting attention for their benefits for health. Their content is more than other white fish. Since botulinum B is sterilized in the vacuum cooking process, it can be stored for five days after thawing at 5 degrees or lower. In that case, stores are required to put a label of changing the storage temperature on the package.	Hotels, buffet, breakfast, at restaurants, school lunch

■ Product Picture

	Allergen (Specific Raw Materials)
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marine products and processed marine products

■ Company's profile

Company's Name		Chusui Aomori Chuo Suisan Co., Ltd.			
Annual Sales		15.5 billion yen		Numbers of Employees	55
Name of Representative		Kounosuke SHIOYA			
Messages to Purchasers		<p>A wide variety of fish and shellfish live in the fishing grounds of the Sea of Japan, the Pacific Ocean, the Tsugaru Strait, and Mutsu Bay, providing tasty food of the season throughout the year. In addition, we purchase seafood both in Japan and from abroad to provide safe and secure products. Our motto is "customers first," and based on it, we will maintain strict compliance with laws and regulations. Our professional staff propose products that meet the needs of the times under strict quality and hygiene management.</p>			
Website Address		https://www.aochuu.co.jp			
Company's Address	〒	030-0183	1-1 Oroshimachi, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Susumu SHIRATORI		E-mail Address	susumu_shiratori@aochuu.co.jp
Phone Number		+81-17-738-1281		Fax Number	+81-17-738-5495



marine products and processed marine products

■ Selling Points of the production process

Varies by product		
Pictures		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Microbial test: common bacteria 10,000/g or less, E-coli group negative, E. coli negative, vibrio parahaemolyticus negative, and, staphylococcus aureus negative			
Hygiene Management	Production Process	Management and records incorporating the HACCP concept			
	Employees	HACCP			
	Facilities and Equipments	HACCP			
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

Product Profile / Terms and Conditions

Name of Product	Scallop Steamed in Sake						
JAN Code		Package	Materials	Tray: polypropylene, polystyrene			
Use by date	547 days from the date of production, D+0 day after thawing		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 g×20 pieces/20 P/2 boxes bundled 5 bundles or more	Packing	Materials	Cardboard	Volume		
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
Certifications Products/System	ISO9001, HACCP&GMP						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallop	Aomori Prefecture	Calories	77 kcal/100 g
Water		Protein	14.3g/100 g
Scallop extract		Fat	0g/100 g
Sake		Carbohydrate	4.1g/100 g
Sweet sake		Sodium chloride equivalent	0.9g/100 g
Salt			
Dried bonito			
Kelp and kelp extract			
Product Characteristics		Use Scenes (Usage · Recipes)	

Product Picture

名称	酒蒸しホタテ (生食用)	
原材料名	生ホタテ貝 (青森県産)、ホタテエキス、 日本酒、みりん、食塩、カツオ節、昆布、 昆布エキス	
栄養成分表示	100gあたり (推定値)	
	熱量	77 kcal
	たんぱく質	14.3 g
	脂質	0 g
	炭水化物	4.1 g
	食塩相当量	0.9 g
内容量	200グラム (20枚)	
賞味期限	2021. 4	
保存方法	-18℃以下で保存して下さい。	
製造者	東日本フーズ株式会社 宮城県石巻市鹿妻南4-3-30	
		Z326

Allergen (Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Aomori Salmon Trim E						
JAN Code		Package	Materials	Polyethylene			
Use by date	2 years from the date of production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery		Packing	Materials	Styrofoam		Volume	16
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)		Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salmon trout	Aomori Prefecture	Calories	224kcal
		Protein	21.4g
		Fat	14.2g
		Carbohydrate	0.1g
		Water	63g
		Ash	1.3g
		Sodium	79mg
		Sodium chloride equivalent	0.2g

Product Characteristics	Use Scenes (Usage · Recipes)
The Sea of Japan, where Aomori salmon grow, is called the "sea of fertility" where mineral-rich water flowing from the World Heritage site Shirakami mountains and the Tsushima current flowing northward in the Sea of Japan are mixed. In addition, in the strong current of the Tsugaru strait, various seafood are landed throughout the year. Aomori salmon grown in the cold and harsh northern sea has a firm texture, fatty and exceptionally tasty.	Sashimi, sushi, lightly roasted salmon, carpaccio, meuniere, grilled in aluminum foil, etc.

Product Picture




品名	冷凍 青森サーモントリムE 生食用		
原材料名	サーモントラウト養殖		
原産地	青森県産		
保存方法	要冷凍 -18℃以下で保存		
賞味期限	2023.05	内容量	13.6 kg
加工者	株式会社瀬戸水産関東営業所 神奈川県伊勢原市歌川2丁目3-1 TEL (0463) 97-2019		

Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		TSK Trading Co., Ltd.			
Annual Sales		Numbers of Employees		3	
Name of Representative		Hiromi KASAI			
Messages to Purchasers		While there are major fishery companies, trading companies and other competitors, we are flexible and move fast. Including the former job, we have experience of handling scallops over 20 years and have established relationships necessary for selling and			
Website Address		-			
Company's Address	〒	030-0113	4-6-24 Dainitonyamachi, Aomori, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Hiromi KASAI		E-mail Address	tsk-kasai@trade.gmob.jp
Phone Number		+81-17-763-0644		Fax Number	+81-17-763-0649

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

■ Product Profile / Terms and Conditions

Name of Product	Frozen scallops						
JAN Code		Package	Materials	Outer package: paper, inner package: plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				34.5	24.3	6.0	1 k g
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper		Volume	10.0
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				35.0	25.0	32.0	10.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The scallops are used around the world. The product itself has delicate texture and taste without adding water.		The product can be cooked on the grill, eaten raw, or used in various types of dishes.	

■ Product Picture

Allergen (Specific Raw Materials)	

FCP Format for Exhibition and Business Meeting



marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Half shell scallops						
JAN Code	-	Package	Materials	Plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	800 g	
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper	Volume	10.0	
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	8.0	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System					Price in Japanese market		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Half shell scallops can be enjoyed at home and also for business use.		For BBQ, grilling with soy sauce or butter	

Product Picture

	<p>Allergen (Specific Raw Materials)</p>
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Product Profile / Terms and Conditions

Name of Product	Boiled scallops						
JAN Code	-	Package	Materials	Plastic			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	10 cartons	Packing	Materials	Paper		Volume	10.0
Lead Time	Negotiable		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market			
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Hokkaido and Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
A broadened product line of scallops of various sizes is available.		Can be enjoyed either cooked or raw	

Product Picture

	
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		DE-MER CO., LTD					
Annual Sales		1.1 billion yen		Numbers of Employees		120	
Name of Representative		Kou KIMURA					
Messages to Purchasers		<p>In 2012, Daimaru, Marutakehachinohesuisan, and De Mer merged into the current De Mer. Our products utilizing the brand power and the development power of the three companies have been highly regarded by the Minister of Agriculture, Forestry and Fisheries Award, the Japan Fisheries Association President Award, Zensui Kakoren President Award, Monde Selection and other awards. Management philosophy: As a food manufacturer, contributing to the society by creating new values in products and providing safe products that have no risks. To this end, we always strive to develop ourselves and earn the trust of society.</p>					
Website Address		http://www.de-mer.com/					
Company's Address		〒 031-0071	1-10-46 Numadate, Hachinohe, Aomori				
Factory's Address		〒 031-0071	1-10-46 Numadate, Hachinohe, Aomori				
Name of the Person in Charge		Tetsuji IWAIZUMI		E-mail Address		tetsuji.iwaizumi@de-mer.com	
Phone Number		+81-178-71-2288		Fax Number		+81-178-45-4902	

■ Selling Points of the production process

<p>Thawing a raw material → cutting off the head → filleting → forming and checking → washing → selecting by weight → salting → seasoning → forming and peeling → slicing → packaging → selecting by weight → metal detection (Fe: 1.5, SUS: 2.5) → packing → freezing → storing in a freezer → shipping</p>		
Pictures		
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■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteriological self-testing: viable bacterial count, coliform bacteria, and Staphylococcus aureus			
Hygiene Management	Production Process	Controlled in accordance with HACCP			
	Employees	H A C C P			
	Facilities and Equipments	H A C C P			
Emergency Response	The Contact Points	The person in charge	Yuko NAKANO	Phone number	+81-178-71-2288
	Documentation	In an emergency, responses will be taken in accordance with our complaint handing manual. Records of quality inspections are maintained.			

■ Product Profile / Terms and Conditions

Name of Product	Additive-free pickled mackerel						
JAN Code	45582210080585	Package	Materials	Pouch: PE/PA, board: PS			
Use by date	365 days frozen at -18℃ or less (only for export) Day of thawing plus 14 days refrigerated at 10℃ or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	bdl.20packs×4boxes	Packing	Materials	Cardboard	Volume	20.0	
Lead Time	About one week after a designated label arrives and is attached		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Frozen at -18℃ or less)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	Estimated individually		
				Price in Japanese market	298YEN		
Certifications Products/System	In Oct. 2018, a HACCP certification was awarded to the pickled north sea mackerel (from Norway)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan)	Japan	Amount of heat	227kcal
Seasonings	Japan	Protein	18.0g
(Sugars (sugar and high-fructose corn		Fat	14.6g
fermented vinegar, salt, kelp broth, and		Carbohydrate	5.9g
extract)		Sodium chloride equivalent	2.2g
Salt	Australia		
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel is pickled with our original seasoned vinegar that brings out the natural taste of mackerel. No additives, such as chemical seasonings and preservatives, are used.			

■ Product Picture

	Allergen (Specific Raw Materials)
	Mackerel

■ Product Profile / Terms and Conditions

Name of Product	Smoked and sliced mackerel					
JAN Code	4582210084132	Package	Materials	Pouch: PE/PA, board: PS		
Use by date	365 days frozen at -18℃ or less (only for export) Day of thawing plus 7 days refrigerated at 10℃ or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	bdl.15packs×6boxes	Packing	Materials	Cardboard	Volume	15.0
Lead Time	About one week after a designated label arrives and is attached		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen (Frozen at -18℃ or less)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	Estimated individually	
				Price in Japanese market	398 YEN	
Certifications Products/System						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan)	Japan	Amount of heat	232kcal
Sugar, soy sauce (including wheat and soy bean), and salt	Japan	Protein	18.8g
Sweet rice wine, and reduced sugar syrup	Japan	Fat	15.1g
Seasonings (amino)	Japan	Carbohydrate	5.3g
		Sodium chloride equivalent	2.4g
Product Characteristics		Use Scenes (Usage · Recipes)	
Autumn mackerel caught in waters of Japan is smoked slowly at a low temperature.			

■ Product Picture

	Allergen (Specific Raw Materials) Mackerel, wheat, and soybean
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■ Company's profile

Company's Name		Haketa Suisan Co., Ltd.			
Annual Sales				Numbers of Employees	
Name of Representative		Yoshietsu HAKETA			
Messages to Purchasers		Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. In order to have such scallops be served at home without risks, we have acquired a certificate of HACCAP, which are globally accepted sanitary standards.			
Website Address		http://www.haketa-suisan.co.jp/company/			
Company's Address	〒	039-3332	52-8 Wayama, Shimizugawa, Hiranai, Higashitsugaru, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Miura		E-mail Address	miura@haketa-suisan.co.jp
Phone Number		+81-177-56-2100		Fax Number	+81-177-55-2392

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				

■ Product Profile / Terms and Conditions

Name of Product	Frozen baby scallops						
JAN Code		Package	Materials	Plastic			
Use by date	540 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard	Volume	10.0	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market			
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	80kcal
		Protein	16.1g
		Total fat	0.3g
		Saturated fatty acids	0.1g
		Trans fatty acids	
		Carbohydrate	3.3g
		Sugar	
		Natrium	447mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are steamed and quickly frozen on the day of landing so that the taste will be kept. They are suitable for eating raw in salads and marinades. They can also be cooked with butter or used in cooked rice.			

■ Product Picture

	Allergen (Specific Raw Materials)
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■ Product Profile / Terms and Conditions

Name of Product	Frozen scallops			
JAN Code		Package	Materials	Plastic
Use by date	540 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 23.0 32.0 3.0
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 19.2 44.7 20.8
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Price in Japanese market
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	72kcal
		Protein	13.5g
		Total fat	0.9g
		Saturated fatty acids	0.18g
		Trans fatty acids	
		Carbohydrate	1.5g
		Sugar	
		Natrium	320mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are shelled and quickly frozen promptly after landing so that the taste will be kept. They are suitable for eating raw in salads and marinades. They can also be cooked with butter or used in cooked rice.			

■ Product Picture

	Allergen (Specific Raw Materials)
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marine products and processed marine products

■ Product Profile / Terms and Conditions

Name of Product	Frozen half shell scallops (9-10 cm)						
JAN Code		Package	Materials	Plastic			
Use by date	729 days frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				41.0	21.0	3.5	800 g
Minimum Units of Delivery	Negotiable at the time of order	Packing	Materials	Cardboard		Volume	10パック
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)
				31.6	50.7	17.0	8.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB	<input type="checkbox"/> CIF	Prices are valid before		
					Price in Japanese market		
Certifications Products/System							

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	72kcal
		Protein	13.5g
		Total fat	0.9g
		Saturated fatty acids	0.1g
		Trans fatty acids	
		Carbohydrate	1.5g
		Sugar	
		Natrium	320mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Scallops we use are grown in Mutsu Bay, Aomori Prefecture, which is rich in nutrients. Such scallops are shelled into half and quickly frozen on the day of landing. They can be used for BBQ or appetizers.			

■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hachinohe Juzenbussan Ltd.		
Annual Sales		FY 2020: 341 million yen	Numbers of Employees	30
Name of Representative		Tadayoshi Watanabe		
Messages to Purchasers		Since the foundation in 1988, our dried foods and delicacies have been highly praised by our customers. We stick to ingredients from Japan mainly and pursue development of products that highlight features of such ingredients.		
Website Address		http://juzen-bussan.com/		
Company's Address	〒	031-0822	12-5 Shouwachou, Shiroganemachi, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Tadayoshi Watanabe	E-mail Address	hachinohe-jyuzen@utopia.ocn.ne.jp
Phone Number		+81-178-34-1211	Fax Number	+81-178-34-1430



■ Selling Points of the production process

<p>Thawing raw materials → washing → seasoning → rowing → drying → letting rest → roasting → cooling → individual packaging → metal detection → selecting → measuring → packaging → packing → shipping</p>
Pictures
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■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Measuring of viable bacteria, coliform bacteria, and water activity			
Hygiene Management	Production Process	Controlled by production records and seasoning measurement records			
	Employees	Health examination, stool examination, and dairy checking of hand washing and hair covering by room entry check sheets			
	Facilities and Equipments	For sanitary control, used machines and equipment are washed and chlorinated.			
Emergency Response	The Contact Points	The person in charge	Nishitani	Phone number	+81-178-34-1211
	Documentation	Records of production processes are maintained, and product liability insurance is obtained.			

Product Profile / Terms and Conditions

Name of Product	Boiled scallops					
JAN Code	4957240 0422238	Package	Materials	PE,PA		
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper	Volume	20.0
Lead Time	600-3000: 5 days 3000-6000: 7days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Retail price: 1400-1600 yen	Prices are valid before		
Certifications Products/System			Price in Japanese market			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), preservative (potassium sorbate)	Aomori and Hokkaido	Energy	252kcal
		Protein	23.7 g
		Fat	1.1 g
		Carbohydrate	36.7 g
		Sodium chloride equivalent	5.3 g
		Saturated fatty acid	0.25 g
		Trans fatty acid	Not detectable
Product Characteristics	Use Scenes (Usage · Recipes)		
Scallops from Japan are boiled slowly in a pot to bring out the natural taste.	The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.		

Product Picture

Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Boiled scallops (wasabi)			
JAN Code	4957240 053401	Package	Materials	PE,PA
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 325.0 220.0 20.0
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper Volume 20.0
Lead Time	600-3000: 5 days 3000-6000: 7 days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 455.0 325.0 270.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Retail price: 1400-1600 yen	Prices are valid before Price in Japanese market
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, spices, wasabi, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), flavors, preservative (potassium sorbate)	Aomori and Hokkaido	Energy	263kcal
		Protein	26.5 g
		Fat	1.1 g
		Carbohydrate	36.7 g
		Sodium chloride equivalent	5.6 g
		Saturated fatty acid	0.33 g
		Trans fatty acid	Not detectable

Product Characteristics	Use Scenes (Usage · Recipes)
Scallops from Japan are boiled slowly in a pot to bring out the natural taste and then flavored with wasabi.	The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.

Product Picture

Allergen
(Specific Raw Materials)

marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	Spicy boiled scallops						
JAN Code	4957240 053418	Package	Materials	PE,PA			
Use by date	300 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	30 c / s	Packing	Materials	Paper	Volume	20.0	
Lead Time	600-3000: 5 days 3000-6000: 7 days 6000-10000: 2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
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 Retail price: 1400-1600 JPY	Prices are valid before			
Certifications Products/System			Price in Japanese market				

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Boiled scallops (Japan), sugar, reduced sugar syrup, salt, fermented vinegar, fermented seasonings, spices, hot pepper, dextrin, sorbitol, acidulant, seasonings (amino acids, etc.), preservative (potassium sorbate)	Aomori and Hokkaido	Amount of heat	277kcal
		Protein	25.9 g
		Fat	1.4 g
		Carbohydrate	40.3 g
		Sodium chloride equivalent	4.3 g
		Saturated fatty acid	0.23 g
		Trans fatty acid	Not detectable
Product Characteristics	Use Scenes (Usage · Recipes)		
Scallops from Japan are boiled slowly in a pot to bring out the natural taste and mixed with hot pepper.	The delicacy goes well with alcohol and Japanese tea. Since scallops are packed individually, you can enjoy them all you want anytime.		

Product Picture

	<p>Allergen (Specific Raw Materials)</p>

■ Company's profile

Company's Name		Food Advance Inc.			
Annual Sales		FY 2019: 40 million yen		Numbers of Employees	
Name of Representative		Daisuke TAKNAKA			
Messages to Purchasers		With a mission of "to the world, providing fresh and safe frozen products that are more delicious than raw products," in Hachinohe City, Aomori Pref., we plan, produce, and sell mainly refrigerated, frozen, or processed fishery products. By using our technique of quickly freezing fresh seafood landed in Aomori and around Japan, we provide safe products without the risk of parasites while maintaining their freshness.			
Website Address		https://www.food-advance.co.jp/			
Company's Address	〒	031-0831	1-3-18 Chikkogai, Hachinohe, Aomori		
Factory's Address	〒	031-0831	1-3-18 Chikkogai, Hachinohe, Aomori		
Name of the Person in Charge		Sae KIKUCHI		E-mail Address	
				adokikuchi0312@gmail.com	
Phone Number		+81-178-32-6351		Fax Number	
				+81-178-32-3136	



■ Selling Points of the production process

IQF sardines: Landing → quick freezing → packaging and packing

* Sardines are quickly frozen through a tunnel freezer at -40°C. They are frozen to the core in a short time, being able to maintain high quality.

Blanched sea urchin: Landing → shelling → blanching → freezing → setting and packaging

* While it is difficult to freeze raw sea urchin, the blanching process enables freezing of sea urchin by heating only the surface and preventing sea urchin from losing shape.

Squid noodles: Landing → quick freezing → thawing → peeling → cutting → setting and packaging

* The key point is the quick freezing process, which destroys parasites.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Metal detector (Fe: 1.5mm, SUS: 2.5mm)			
Hygiene Management	Production Process	Production process management is conducted in accordance with the JFS-B Standard.			
	Employees	Records of employees' entering and leaving the plant are maintained, and employees' clothing and physical condition are checked.			
	Facilities and Equipments	Facilities and equipment are checked regularly.			
Emergency Response	The Contact Points	The person in charge	Sae KIKUCHI	Phone number	+81-178-32-6351
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	IQF sardines (80-100 g)					
JAN Code	4573487660143	Package	Materials			
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	7 k g/1 c / s	Packing	Materials	DB	Volume	7 k g
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	7 k g
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 350 yen/ k g	Prices are valid before		
				Price in Japanese market	350 yen	
Certifications Products/System	JFS-B HACCP					

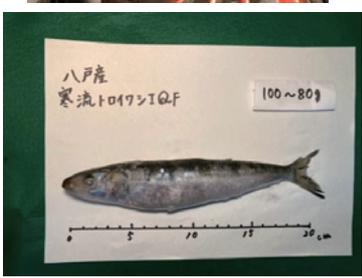
marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
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Japanese sardine	Japan (off Aomori)		169 kcal/100 g

Product Characteristics	Use Scenes (Usage · Recipes)
Since freshly landed sardines go through the IQF process using a tunnel freezer at -40°C, they can be stored in a freezer while maintaining a high level of freshness. The sardines having plenty of fat are good on the grill and also suitable for eating raw.	Good on a charcoal grill and also for eating as <i>sashimi</i>

■ Product Picture

   	商品名：寒流トロイワシIQF（刺身用・焼き用） <table border="1"> <tr><td>名称</td><td>真イワシ</td></tr> <tr><td>原産地</td><td>国産（北海道青森県沖、八戸港水揚げ）</td></tr> <tr><td>内容量</td><td>7kg</td></tr> <tr><td>賞味期限</td><td>2022. 11. 30</td></tr> <tr><td>保存方法</td><td>要冷凍（-18℃以下）</td></tr> <tr><td>製造者</td><td>フードアドバンス株式会社 青森県八戸市築港街1-3-18</td></tr> </table> 解凍してお召し上がり下さい。	名称	真イワシ	原産地	国産（北海道青森県沖、八戸港水揚げ）	内容量	7kg	賞味期限	2022. 11. 30	保存方法	要冷凍（-18℃以下）	製造者	フードアドバンス株式会社 青森県八戸市築港街1-3-18
	名称	真イワシ											
原産地	国産（北海道青森県沖、八戸港水揚げ）												
内容量	7kg												
賞味期限	2022. 11. 30												
保存方法	要冷凍（-18℃以下）												
製造者	フードアドバンス株式会社 青森県八戸市築港街1-3-18												
	Allergen (Specific Raw Materials)												

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Blanched sea urchin			
JAN Code	4573487660143	Package	Materials	PS
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 16.5 12.0 3.5 100 g
Minimum Units of Delivery	32 packs/case	Packing	Materials	DB Volume 32.0
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 32.0 46.5 14.0
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 1,800	Prices are valid before Price in Japanese market
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Sea urchin	Japan (Iwate and		120 kcal/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Fresh sea urchin harvested in Japan is blanched without alum. The blanching process prevents sea urchin from losing shape and enables freezing of it.	Eating it plain is the best recommended way to eat. It can also be used as a topping on and as an ingredient of pasta and other various dishes. Moreover, soup with our sea urchin and shellfish will give off a good smell of ocean, as "ichigoni," a regional cuisine of Aomori Pref.		

Product Picture



商品名：うに（ブランチング）

原材料	うに（岩手県産）
内容量	100 g
賞味期限	2022年5月
保存方法	要冷凍（-18℃以下）
食べ方	解凍後、早めにお召し上がりください
製造者	フードアドバンス株式会社 青森県八戸市築港街1-3-18

Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Squid noodles					
JAN Code	4573487660136	Package	Materials	PE,PA		
Use by date	One year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	15.0 35.0 1.5 100 g
Minimum Units of Delivery	25 packs/case	Packing	Materials	DB	Volume	25入
Lead Time	One week for delivery to the designated warehouse in Japan		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	32.0 46.5 14.0 2.5 k g
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF 320 YEN	Prices are valid before		
Certifications Products/System	JFS-B HACCP					

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Japanese flying squid	Japan (Aomori)		83 kcal/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Squids caught off Aomori Pref. are cut into fine strips like noodles. Freshly caught squids are quickly frozen at -40℃, maintaining a high level of freshness. Moreover, the low freezing temperature reduces the risk of anisakis and other parasites.		The product goes well with soup base for <i>somen</i> noodles, which are made of bonito broth, sweet rice wine, and soy sauce. It is also good for eating with soy sauce and <i>wasabi</i> as ordinary squid	

Product Picture

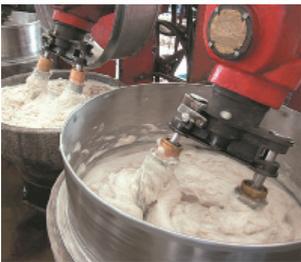
	商品名：いかソーメン 原材料 スルメイカ（青森県産） 内容量 100 g 賞味期限 2022年5月20日 食べ方 解凍後、早めにお召し上がりください 保存方法 要冷凍（-18℃以下） 製造者 フードアドバンス株式会社 青森県八戸市築港街1-3-18
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Maruishi Numata Shoten Inc.		
Annual Sales		FY 2021: 230 million yen	Numbers of Employees	19
Name of Representative		Yukan NUMATA		
Messages to Purchasers		<p>For over 100 years since the foundation in 1918, we have manufactured and sold mainly grilled <i>chikuwa</i> and other fishcakes. As we use almost the same technique as those in old times, our products keep the elastic texture of fish meat. We are equipped with a quick freezer and can make shipment in a frozen state.</p>		
Website Address		http://www.m-numata.jp/		
Company's Address	〒	030-0811	2-12-10 Aoyagi, Aomori, Aomori	
Factory's Address	〒	030-0811	2-12-10 Aoyagi, Aomori, Aomori	
Name of the Person in Charge		Yukan NUMATA	E-mail Address	sanjirushi@m-numata.jp
Phone Number		050-3785-3945	Fax Number	+81-17-775-2656



■ Selling Points of the production process

Pictures		
		
Grinding with a stone mill for 30 min	Grilling in a 22-meter furnace, the longest class in the industry	Aomori grilled <i>chikuwa</i> is also called "botan yaki"

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	External testing (qualitative tests for general bacteria, coliform bacteria, <i>Escherichia coli</i> , and <i>Staphylococcus aureus</i>)			
Hygiene Management	Production Process	Controlled in accordance with HACCP for seafood processing facilities (certified by Japan Food Certification Organization)			
	Employees	H A C C P			
	Facilities and Equipments	Controlled in accordance with HACCP for seafood processing facilities; overhauled regularly			
Emergency Response	The Contact Points	The person in charge	Koji YASUDA	Phone number	050-3785-3945
	Documentation	Covered by product liability insurance; the manual for product recalling in place			

■ Product Profile / Terms and Conditions

Name of Product	Grilled chikuwa						
JAN Code	4902961010134		Package	Materials	PE		
Use by date	Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	30.0
Lead Time	For up to 25 cases, one week for shipping For 26 cases or more, please contact us.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 90 yen (tax excluded) per tube	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)			Price in Japanese market	168 yen (tax excluded)		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fish meat	Japan and USA	Energy	117.7kcal
Potato starch	Japan	Protein	11.2g
Wheat starch	USA	Fat	0.9g
Egg white	Japan	Carbohydrate	16.2g
Maltose	Japan, USA	Natrium	930g
Salt	Japan	Sodium chloride equivalent	2.1g
Glucose	USA, Japan		
Wheat flour	USA		
Fermented	Japan		
Soybean oil	USA		
Sugar	Japan		
Hamo (fish) extract	Japan		
Fish sauce	Thailand		
Seasoning (amino acids)	Indonesia		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is made with 100% pollock. It uses even mince ranked as "FA," which is the highest rank. Milling by a stone mill gives it the chewy and elastic texture. Luxury mass retailers and Michelin-listed restaurants in Japan use the product.	Suitable for <i>oden</i> and other simmered dishes It is also recommended as an ingredient of <i>tempura</i> , such as <i>chikuwa-ten</i> and <i>kaki-age</i> . If you warm it in a microwave at 500 W for about 20 sec, you can enjoy a taste like freshly grilled chikuwa.		

■ Product Picture

	<table border="1"> <tr> <td>名称</td> <td>魚肉ねり製品</td> </tr> <tr> <td>原料名</td> <td>魚肉(日本、アメリカ)、馬鈴薯でん粉、小麦でん粉、卵白、麦芽糖、食塩、たごう粉、小麦粉、鹽漬調味料、大豆油、砂糖、ハモエキス、魚骨(調味料(アミノ酸)、一部に小麦・卵・大豆を含む)</td> </tr> <tr> <td>内容量</td> <td>1本入</td> </tr> <tr> <td>賞味期限</td> <td>特外表面に記載</td> </tr> <tr> <td>保存方法</td> <td>要冷蔵、10℃以下</td> </tr> <tr> <td>製造者</td> <td>株式会社 丸石 沼田商店 青森県青森市2丁目2番10号</td> </tr> </table> <p>※本品の縮かい黒い生地、赤い生地は魚の皮ですので、安心して召し上がってください。 ※開封後は、お早めにお召し上がりください。</p>	名称	魚肉ねり製品	原料名	魚肉(日本、アメリカ)、馬鈴薯でん粉、小麦でん粉、卵白、麦芽糖、食塩、たごう粉、小麦粉、鹽漬調味料、大豆油、砂糖、ハモエキス、魚骨(調味料(アミノ酸)、一部に小麦・卵・大豆を含む)	内容量	1本入	賞味期限	特外表面に記載	保存方法	要冷蔵、10℃以下	製造者	株式会社 丸石 沼田商店 青森県青森市2丁目2番10号	<table border="1"> <tr> <td colspan="2">栄養成分表示 (100g当り)</td> </tr> <tr> <td>エネルギー</td> <td>117.7kcal</td> </tr> <tr> <td>たんぱく質</td> <td>11.2g</td> </tr> <tr> <td>脂質</td> <td>0.9g</td> </tr> <tr> <td>炭水化物</td> <td>16.2g</td> </tr> <tr> <td>食塩相当量</td> <td>2.4g</td> </tr> </table> <p>※この表示値は、目安です。</p>	栄養成分表示 (100g当り)		エネルギー	117.7kcal	たんぱく質	11.2g	脂質	0.9g	炭水化物	16.2g	食塩相当量	2.4g
名称	魚肉ねり製品																									
原料名	魚肉(日本、アメリカ)、馬鈴薯でん粉、小麦でん粉、卵白、麦芽糖、食塩、たごう粉、小麦粉、鹽漬調味料、大豆油、砂糖、ハモエキス、魚骨(調味料(アミノ酸)、一部に小麦・卵・大豆を含む)																									
内容量	1本入																									
賞味期限	特外表面に記載																									
保存方法	要冷蔵、10℃以下																									
製造者	株式会社 丸石 沼田商店 青森県青森市2丁目2番10号																									
栄養成分表示 (100g当り)																										
エネルギー	117.7kcal																									
たんぱく質	11.2g																									
脂質	0.9g																									
炭水化物	16.2g																									
食塩相当量	2.4g																									
Allergen (Specific Raw Materials)																										
Partially containing wheat, egg, or soybean																										

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Additive-free grilled chikuwa						
JAN Code	4902961010516		Package	Materials	PE		
Use by date	Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	30.0
Lead Time	For up to 10 cases, one week for shipping For 11 cases or more, please contact us.			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Six months frozen at -18°C or less After thawing, 10 days refrigerated at 10°C or less		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 85 JPY (tax excluded) per tube	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)						
					Price in Japanese market	158 yen (tax excluded)	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pollock	Hokkaido	Energy	137.0kcal
Potato starch	Japan	Protein	10.9g
Maltose	Japan, USA	Fat	1.8g
Salt	Japan	Carbohydrate	19.4g
Glucose	USA, Japan	Natrium	886
Rapeseed oil	Canada and Australia	Sodium chloride equivalent	2.3g
Fermented seasoning	Japan		
Fish sauce	Thailand		
Superfine sugar	Thailand, Australia		
Yeast extract	Thailand		

Product Characteristics	Use Scenes (Usage · Recipes)
The product is made with 100% pollock from Hokkaido. We are particular about mince and use phosphate-free mince for it. No additive (chemical seasoning or preservative) is used. No "specific raw materials" and other allergic substances are Traditional milling by a stone mill gives it the elastic texture.	Suitable for <i>oden</i> and other simmered dishes It is also recommended as an ingredient of <i>tempura</i> , such as <i>chikuwa-ten</i> and <i>kaki-age</i> . If you warm it in a microwave at 500 W for about 20 sec, you can enjoy a taste like freshly grilled <i>chikuwa</i> .

Product Picture



名称	魚肉練り製品
原材料名	スケソウダラ(北海道産)、馬鈴薯でん粉、麦芽糖、食塩、ブドウ糖、なたね油、醸造調味料、魚醤、上白糖、酵母エキス
内容量	1本入
賞味期限	枠外表面に記載
保存方法	要冷蔵10℃以下
製造者	株式会社 丸石 沼田商店 青森市青柳2丁目12番10号

栄養成分表示(100gあたり)	
エネルギー	137kcal
たんぱく質	10.9g
脂 質	1.8g
炭水化物	19.4g
食塩相当量	2.3g

Allergen (Specific Raw Materials)

Production line contamination:
Wheat, egg, crab, milk constituent, or soybean

■ Product Profile / Terms and Conditions

Name of Product	Satsuma-age for professional use					
JAN Code		Package	Materials	PE		
Use by date	Six months frozen at -18°C or less		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 21.5 36.0 7.5	Inner Capacity 2kg	
Minimum Units of Delivery	5 cases	Packing	Materials	Cardboard	Volume	2kg
Lead Time	About two weeks but depending on the amount		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 21.5 36.0 7.5	Weight(kg) 2.3kg	
Storage Condition	<input type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Frozen at -18°C or less	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,750 yen (tax excluded) per box	Prices are valid before	June 2022	
Certifications Products/System	Certified according to HACCP for seafood processing facilities (by Japan Food Certification Organization): Grilled chikuwa (frozen and chilled) and Satsuma-age (frozen and chilled)					

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Fish meat	Japan, USA and	Energy	121kcal
Potato starch	Japan	Protein	10.4g
Sugar	Thailand, Australia and others	Fat	1.4g
Salt	Japan	Carbohydrate	16.8g
Glucose	USA, Japan	Natrium	608mg
Fermented seasoning	Japan	Sodium chloride equivalent	1.5g
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is simple Satsuma-age (fried fishcake). No preservative or chemical seasoning is used. There may be some allergic substances contained.		Suitable for oden and other simmered dishes	

■ Product Picture

Allergen (Specific Raw Materials)	
Production line contamination: Wheat, egg, crab, milk constituent, or soybean	

■ Company's profile

Company's Name		Marunushi Co., Ltd.			
Annual Sales		FY 2019: 5,000 million yen		Numbers of Employees	93
Name of Representative		Yuta JINUSHI			
Messages to Purchasers		<p>We have run a business since the foundation in 1952 in Hachinohe, the town of fishery and squid. With the slogan of "pursuing not only the safety of foods but also increased freshness and deliciousness," we together strive to contribute to the home food culture by responding to a wide variety of needs of customers to a satisfactory extent.</p>			
Website Address		https://www.marunushi.co.jp/			
Company's Address	〒	031-0821	2-5-1Shouwachou, Shiroganemachi, Hachinohe, Aomori		
Factory's Address	〒				
Name of the Person in Charge		Kazuhiro SAKAMOTO		E-mail Address	sakamoto@marunushi.co.jp
Phone Number		+81-178-33-1571		Fax Number	+81-178-34-6305



■ Selling Points of the production process

Pictures					
					

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count testing for each lot, and random testing in the course of production			
Hygiene Management	Production Process	Controlled in accordance with HACCP			
	Employees	H A C C P			
	Facilities and Equipments	H A C C P			
Emergency Response	The Contact Points	The person in charge	Yuta JINUSHI	Phone number	0178-33-1571
	Documentation	Records are maintained, and product liability insurance is obtained.			

■ Product Profile / Terms and Conditions

Name of Product	Dried overnight Hachinohe Gin Saba (brand mackerel)						
JAN Code	4943671 304045		Package	Materials	Pouch: PE/PA		
Use by date	1 year frozen			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases		Packing	Materials	Cardboard	Volume	15
Lead Time	5 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 600 yen		Prices are valid before	Dec. 2022
				Price in Japanese market	1200 YEN		
Certifications Products/System	Main plant: HACCP certified (by Japan Food Certification Organization)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	348 kcal/100 g
Salt		Protein	18.7 g/100 g
Shochu (distilled spirit)		Fat	28.5 g/100 g
pH adjuster		Carbohydrate	0.2 g/100 g
Seasonings (amino acids, etc.)		Sodium chloride equivalent	1.7 g/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Hachinohe Gin Saba refers to chub mackerel that is caught in the nearshore waters off Hachinohe in fall and weighs 550 g or more. Gin Saba stores a plenty of fat in its body to survive cold winter. For the product, large Gin Saba weighing 700 g or more is used and dried overnight by a hot-air dryer.		The product weighs about 500 g, which is for 3-4 persons. Since the taste and the fat of mackerel are concentrated by drying, there is no need of extra seasoning. Please enjoy the product after thawing and slowly grilling it.	

■ Product Picture

	Allergen (Specific Raw Materials) Mackerel

Product Profile / Terms and Conditions

Name of Product	Pickled Hachinohe Gin Saba (brand mackerel)			
JAN Code	4943671 200378	Package	Materials	Pouch: PE/PA, board: PS
Use by date	Half year frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 17.5 33.0 3.0 1.0
Minimum Units of Delivery	5 sets of 4 boxes	Packing	Materials	Cardboard Volume 10.0
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Inner Capacity 30.0 40.0 36.0 9.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 520 yen	Prices are valid before Dec. 2021 Price in Japanese market 1000YEN
Certifications Products/System	Main plant: HACCP certified (by Japan Food Certification Organization)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	254 kcal/100 g
Salt		Protein	per 100 g 16.5 g
Sugar		Fat	per 100 g 19.4 g
Fermented vinegar		Carbohydrate	per 100 g 3.4 g
Sorbitol		Sodium chloride equivalent	per 100 g 1.8 g
Acidulant			
Seasonings (amino acids, etc.)			
Sweetener (sucralose)			
Product Characteristics		Use Scenes (Usage · Recipes)	
Hachinohe Gin Saba refers to chub mackerel that is caught in the nearshore waters off Hachinohe in fall and weighs 550 g or more. Gin Saba stores a plenty of fat in its body to survive cold winter. The product is premium pickled mackerel using very large Gin Saba weighing about 1,000 g.		The fillet weighs about 200 g, which is for 4-5 persons. It is very thick and has a plenty of fat. The texture is soft and moist.	

Product Picture

Allergen (Specific Raw Materials)

Mackerel, wheat, and soy bean

marine products and processed marine products

Product Profile / Terms and Conditions

Name of Product	38 CAN BAR (canned Hachinohe mackerel): Salt of the Tsugaru Straits					
JAN Code	4943671 000305	Package	Materials	Pouch: PE/PA		
Use by date	3 years at ordinary temperature		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	A set of 4 boxes	Packing	Materials	Cardboard	Volume	24.0
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 280 yen	Prices are valid before		
			Price in Japanese market	380YEN		
Certifications Products/System						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel	Hachinohe	Energy	244 kcal/100 g
Salt		Protein	17.9 g/100 g
		Fat	19.2 g/100 g
		Carbohydrate	0.1 g/100 g
		Sodium chloride equivalent	1.2 g/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is canned mackerel using mackerel caught in the nearshore waters off Hachinohe. Simple is best—it is seasoned by "Salt of the Tsugaru Straits," manufactured by the northernmost salt refinery of the main island of Japan. In addition to the salt taste, there are six tastes: ajillo, yuzu kosho, tom yum goong, green curry, habanero, and Stamina Gen Tare.	As a snack, marinade, stir-fry, or soup Some families use it for making broth for <i>senbei jiru</i> (a Hachinohe cuisine soup).		

Product Picture

Allergen (Specific Raw Materials)

Mackerel

■ Company's profile

Company's Name		Yamajin Co., Ltd.			
Annual Sales		4.2 billion yen (FY March 2021)		Numbers of Employees	102
Name of Representative		Takenori JIN			
Messages to Purchasers		<p>As you can see by the picture, the president of Yamajin is an active scallop fisherman of Mutsu Bay and operates his fishing boat every morning. At a plant located within a five minute distance by track from the fishing port, scallops are processed while they are fresh. As we pursue freshness of our products, we have established an integrated system of marine culture, landing, manufacture, and shipping.</p>			
Website Address		http://www.yamajin.aomori.jp			
Company's Address	〒	038-0059	262-5 Okada Aburakawa, Aomori, Aomori		
Factory's Address	〒	038-0059	262-10 Okada Aburakawa, Aomori, Aomori		
Name of the Person in Charge		Takenori MATSUMOTO		E-mail Address	t-matsumoto@ymjin.co.jp
Phone Number		+81-17-763-3380		Fax Number	+81-17-788-4481



■ Selling Points of the production process

Carrying in raw materials (boiled scallops manufactured at the main plant) → storing in a freezer → checking → flouring → battering → breading → setting on a tray → measuring → freezing → packaging and label check → metal detection → packing → storing in a freezer → shipping

Pictures



Company boat catching scallops



All water used for plant machines is sterilized marine water of Mutsu Bay



Boiled young scallops cultured by our original method

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria test for all processes, core temperature test at the time of scallop steaming, Escherichia coli test by dedicated staff, etc.			
Hygiene Management	Production Process	Swab test after cleaning of all processes, water quality test for sterilized marine water, and checking of manufacturing flow chart			
	Employees	Checking of hand washing, and seminars on HACCP, sanitation, and contamination			
	Facilities and Equipments	Dedicated staff for facility management in place, and strict checking of equipment before work			
Emergency Response	The Contact Points	The person in charge	Takashi KUDO	Phone number	017-763-3380
	Documentation	Food safety manual and food poisoning manual in place, and product liability insurance (including foreign) coverage			

■ Product Profile / Terms and Conditions

Name of Product	Breaded scallops					
JAN Code	4534695263151	Package	Materials	PE		
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 23.0 32.0 3.0	Inner Capacity 400 g	
Minimum Units of Delivery	5 c / t	Packing	Materials	Cardboard	Volume	20.0
Lead Time	1 week		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 25.0 42.0 23.0	Weight(kg) 9.0	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 650	Prices are valid before December 2020	1280 yen	
Certifications Products/System	Main plant: EU/FDA HACCP, second plant (breaded scallops): FDA HACCP					

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	146kcal/100g
Bread crumbs	Japan and others	Protein	11.0 g/100 g
Starch	USA and others	Fat	1.3g/100g
Wheat flour	Japan and others	Carbohydrate	23.0 g/100 g
Corn flour	USA and others	Sugar	22.0 g/100 g
Glucose	Japan and others	Fiber	1.0 g/100 g
Thickener (guar gum)	Japan and others	Sodium chloride equivalent	0.92 g/100 g
Calcium phosphate	Japan and others	Calcium	37m g/100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Each one-year-old scallop from Mutsu Bay, Aomori Prefecture, is breaded neatly. A juicy scallop will show up from crispy batter. Since they have been steamed at 90°C or more at the first manufacturing stage, fry the scallops for two and a half minutes to three minutes at 175-180°C until they turn golden.	They are suitable for dinner and a lunch box. Although they are just fried from frozen, you can enjoy authentic fry.		

■ Product Picture

【冷凍食品】

名称	ほたてフライ		
原材料名	ほたて貝(青森県陸奥湾産)、衣(パン粉、でん粉、小麦粉、コーンフラワー、ぶどう糖、植物油) / 増粘剤(グァーガム)、リン酸Ca、膨張剤(一部に小麦を含む)		
内容量	400g(20粒入)	保存方法	-18℃以下で保存してください。
賞味期限	2021. 12. 16	加熱調理の必要性	加熱してお召し上がり下さい。
凍結前加熱の有無	加熱してありません。		
製造者	株式会社 山神 青森県青森市油川字岡田262-5 TEL.017-763-3380		
製造所	株式会社 山神 第二工場 青森県青森市油川字岡田262-10		

※当工場では、えび、乳、ごま、大豆、鶏肉、りんご、アーモンドを使用した製品を製造しています。

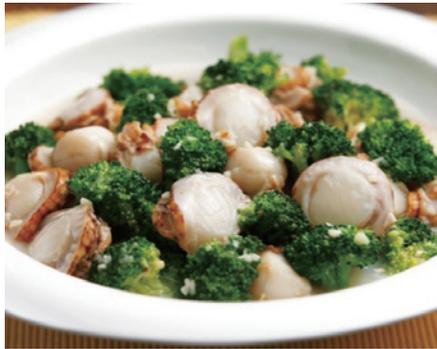
Allergen
(Specific Raw Materials)

Product Profile / Terms and Conditions

Name of Product	Yamajin boiled scallops				
JAN Code	4534695100012	Package	Materials	PE	
Use by date	18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	6 c / t	Packing	Materials	Cardboard	Volume
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 650	Prices are valid before	December 2020
				Price in Japanese market	1280 yen
Certifications Products/System	Main plant: EU/FDA HACCP, second plant (breaded scallops): FDA HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Scallops	Aomori	Energy	79kcal/100g
		Protein	15.5 g/100 g
		Fat	0.2g/100g
		Carbohydrate	3.7 g/100 g
		Ash content	1.9 g/100 g
		Sodium chloride equivalent	1.31 g/100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Freshly landed scallops are steamed at 90°C. By this process, listeria and other bacteria will be extinguished. Moreover, the taste will be condensed.		Suitable for simmering, stir-frying, boiling, grilling, and frying	

Product Picture

	
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Yamamoto Foods Co.,Ltd.			
Annual Sales		750 million yen		Numbers of Employees	60
Name of Representative		KouheiYAMAMOTO			
Messages to Purchasers		Wishing to deliver delicious "Aomori cuisines" to every one, we have developed various products with strictly selected herring roe and fresh ingredients by using our original methods. All through the ages, we will continue to develop trusted products by protecting the genuine taste and quality, as well as listening to words of customers directly.			
Website Address		http://www.yamamoto-foods.co.jp/			
Company's Address	〒	039-3503	56-1 Urashima, Nonai Aomori, Aomori		
Factory's Address	〒	030-0901	3-1-21 Minatomachi, Aomori, Aomori		
Name of the Person in Charge	Toshiki WASHIO		E-mail Address	info@yamamoto-foods.co.jp	
Phone Number	+81-17-726-5581		Fax Number	+81-17-726-5575	

marine products and processed marine products

■ Selling Points of the production process

Raw materials: selecting and foreign body removal → seasoning → fermenting (at 5°C or less) → measuring and filling → weight check → metal detection → foreign body inspection in the X-rays → storing in a freezer (at -18°C)

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing, physicochemical testing (NaCl, pH, and Brix), and bacteria testing (general viable bacteria, coliform bacteria, and mold and yeast)			
Hygiene Management	Production Process	Strict temperature management for products, work in progress, and raw materials; metal detection; and foreign body inspection in the X-rays			
	Employees	Washing hands neatly and wearing clothes appropriately			
	Facilities and Equipments	Strictly washing and sterilizing machines and instruments			
Emergency Response	The Contact Points	The person in charge	Toshiki WASHIO	Phone number	080-1669-8868
	Documentation	Certificates of origin; records of fungus testing (self and public); and product liability insurance coverage			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	NEBUTAZUKE 50 g × 2			
JAN Code	4979360500009	Package	Materials	Container: PET, film: PE/PET, band: PP
Use by date	360 days after shipment (frozen)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9.0 9.0 4.5 120.0
Minimum Units of Delivery	4 boxes	Packing	Materials	Cardboard Volume 10.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 19.5 45.0 5.0 1.4
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	330 yen
Certifications Products/System	HACCP (Japan Food Certification Organization) for processed herring roe (<i>nebutazuke</i>)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Radish	JPN	Protein	4.1 g
Herring roe	CAN, DEU, NLD	Fat	0.2 g
Cucumber	JPN	Carbohydrate	19.7 g
Kelp	JPN	Sodium chloride equivalent	4.1 g
Dried squid	JPN		
Raw materials for pickling			
Sorbitol			
Ethanol			
Product Characteristics		Use Scenes (Usage · Recipes)	
Strictly selected herring roe, dried squid, radish, cucumber, and slimy kelp are pickled in soy source, bringing out the wonderful flavor. Since the launching in 1966, many people have enjoyed the		It goes well with rice or alcohol.	

Product Picture

名称: しょうゆ漬(刻み)
 原材料名: 大根、数の子、きゅうり、昆布、すめ、漬け原材料[砂糖、たん白加水分解物、しょうゆ、醸造調味料、カニエキス、ベース調味料、昆布エキス、食塩、かつお節調味エキス、かつお節エキス、香辛料、アサリエキス]、ソルビット、酒精、調味料(アミノ酸等)、着色料(カラメル)、酸味料、リン酸塩(Na)(一部に乳成分・大豆・小麦・カニ・いかを含む)
 原料原産地名: 国産(大根)、カナダ、ドイツ、オランダ(数の子)、国産(きゅうり、昆布、すめ)
 内容量: 100g(50g×2)
 賞味期限: 上面右下部に記載
 保存方法: 要冷凍(-18℃以下保存)
 製造者: ヤマモト食品株式会社 青森市大字野内字浦島56-1
 TEL: 017(726)5581

Allergen (Specific Raw Materials)

Specified raw materials: milk, crab, and wheat
 Quasi-specified raw materials: squid, soybean, egg, peanut, shrimp, crab, wheat, and buckwheat

marine products and processed marine products

■ Product Profile / Terms and Conditions

Name of Product	Herring roe pickled in soy source 100 g (enriched with broth)						
JAN Code	4979360122119	Package	Materials	Pouch: PE/PET			
Use by date	360 days after shipment (frozen), 7 days after thawing (10°C or less)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 boxes	Packing	Materials	Cardboard	Volume	10.0	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input checked="" type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
					Price in Japanese market	460 yen	
Certifications Products/System	HACCP (Japan Food Certification Organization) for processed herring roe (herring roe pickled in soy sauce)						

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Herring roe	NLD	Protein	15.4 g
Soy sauce		Fat	3.8 g
Reduced sugar syrup		Carbohydrate	4.9 g
Kelp extract		Sodium chloride equivalent	1.74 g
Crab extract			
Seasoned extract of dried bonito flakes			
Sweet rice wine			
Salt			

Product Characteristics	Use Scenes (Usage · Recipes)
Strictly selected high quality herring roe is pickled in thick-flavored soy sauce with mixed broth of kelp and bonito, being mild in taste.	The product can be enjoyed as it is with rice. It is also suitable for Japanese traditional foods prepared for New Year's and a gift to your loved ones.

■ Product Picture

	<p style="text-align: center;">数の子醤油漬(だし醤油)</p> <table border="1"> <tr> <td>名 称</td> <td>数の子しょうゆ漬</td> </tr> <tr> <td>原材料名</td> <td>数の子(オランダ)、しょうゆ、還元水飴、こんぶエキス、カニエキス、かつお節調味エキス、みりん、食塩/ソルビット、調味料(アミノ酸等)、酒精、酸味料、着色料(カラメル、アナトー)、リン酸塩(Na)、(一部に小麦・かに・大豆・ゼラチンを含む)</td> </tr> <tr> <td>固 形 量</td> <td>枠外右下部に記載</td> </tr> <tr> <td>賞味期限</td> <td>枠外右下部に記載</td> </tr> <tr> <td>保存方法</td> <td>枠外右下部に記載</td> </tr> <tr> <td>製 造 者</td> <td>ヤマモト食品株式会社 青森市大字野内字浦島56-1</td> </tr> <tr> <td>製造所</td> <td>青森市港町3丁目1-21</td> </tr> </table>	名 称	数の子しょうゆ漬	原材料名	数の子(オランダ)、しょうゆ、還元水飴、こんぶエキス、カニエキス、かつお節調味エキス、みりん、食塩/ソルビット、調味料(アミノ酸等)、酒精、酸味料、着色料(カラメル、アナトー)、リン酸塩(Na)、(一部に小麦・かに・大豆・ゼラチンを含む)	固 形 量	枠外右下部に記載	賞味期限	枠外右下部に記載	保存方法	枠外右下部に記載	製 造 者	ヤマモト食品株式会社 青森市大字野内字浦島56-1	製造所	青森市港町3丁目1-21
	名 称	数の子しょうゆ漬													
原材料名	数の子(オランダ)、しょうゆ、還元水飴、こんぶエキス、カニエキス、かつお節調味エキス、みりん、食塩/ソルビット、調味料(アミノ酸等)、酒精、酸味料、着色料(カラメル、アナトー)、リン酸塩(Na)、(一部に小麦・かに・大豆・ゼラチンを含む)														
固 形 量	枠外右下部に記載														
賞味期限	枠外右下部に記載														
保存方法	枠外右下部に記載														
製 造 者	ヤマモト食品株式会社 青森市大字野内字浦島56-1														
製造所	青森市港町3丁目1-21														
Allergen (Specific Raw Materials)															
Specified raw materials: crab and wheat Quasi-specified raw materials: soybean, gelatin, egg, peanut, shrimp, crab, wheat, and buckwheat															

■ Company's profile

Company's Name		Yamayo Co.,Ltd.		
Annual Sales	In 2020: 3,280 million yen	Numbers of Employees	100	
Name of Representative	Kazuhiro FUJITA			
Messages to Purchasers	Located in a rich natural environment of "Hachinohe," one of the best fishery cities in Japan, we have developed, and put out into the market, delicacies, prepared foods, frozen foods and other various products. We very much appreciate your continued patronage.			
Website Address	http://www.yamayo.info			
Company's Address	〒 031-0801	4-10-24 Kouyou, Hachinohe, Aomori		
Factory's Address	〒 031-0801	4-16-1 Kouyou, Hachinohe, Aomori		
Name of the Person in Charge	Keiichi OTA		E-mail Address	k-ota@yamayo.info
Phone Number	+81-178-24-3211		Fax Number	+81-178-24-1783

■ Selling Points of the production process

"Squid sashimi Matsumaezuke"

Thawing raw materials → measuring → washing → sterilizing and cleaning → washing → cutting → pickling in sweet rice wine → storing in a refrigerator → draining off → measuring → seasoning → storing in a refrigerator → filling and packaging → metal detection → weight check → packing → freezing → storing in a freezer → shipping

"Salad of 3 types of veggies and mackerel"

Thawing frozen mackerel fillet → pickling in salt water → peeling → cutting → pickling (mackerel with veggies) in seasoned vinegar → draining off → measuring → packaging → metal detection → checking → freezing → packing → storing in a freezer → shipping

"Pickled large mackerel"

Thawing raw materials → head cut and viscera removal → filleting → pickling in salt water → forming → peeling → measuring → pickling in seasoned vinegar → turning over → vacuum packaging → metal detection → checking and lotting → freezing → packing → storing in a freezer → shipping

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count of 100,000/g or less, <i>Escherichia coli</i> negative, <i>Vibrio parahaemolyticus</i> negative, etc.		
Hygiene Management	Production Process	Our plant is certified according to HACCP by the Japan Fisheries Association. Our manufacturing staff and quality controlling staff closely share information to prevent and respond to food accidents with the aim of developing safe products.		
	Employees	A manufacture responsible person checks sanitary and health conditions before work. A quality control member gives sanitation education at assemblies and raise awareness on sanitation by giving instructions when cruising through floors.		
	Facilities and Equipments	A division in charge of management of facilities and equipment is established, and dedicated staff is in place to respond to failures promptly.		
Emergency Response	The Contact Points	The person in charge	Phone number	+81-178-24-3211
	Documentation	According to the accident responding manual; and covered by product liability insurance (up to 100 million yen by The Japan Chamber of Commerce and Industry)		

Product Profile / Terms and Conditions

Name of Product	Squid sashimi Matsumaezuke (stand-up pouch)			
JAN Code	4903250560521	Package	Materials	PE、PET
Use by date	6 months frozen		Size/Inner Capacity	Length(cm) Width(cm) Height (cm) Inner Capacity
Minimum Units of Delivery	Please contact us	Packing	Materials	DB Volume 60.0
Lead Time			size/Gross weight	Length(cm) Width(cm) Height (cm) Weight (kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Aug. 2021
				Price in Japanese market 300 yen
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Squid, fermented seasoning, carrot, kelp, hydrolyzed vegetable protein, sugar, soy kelp extract, salt, hot pepper, seasoned broth, sorbitol, seasonings (amino acids, sodium acetate, and polysaccharide (partially containing wheat, squid, and soybean))	Squid: USA and	Energy Protein Fat Carbohydrate Sodium chloride equivalent	125kcal 6.1g 0.2g 24.7g 4.1g per 100 g
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is fresh-like Matsumaezuke (pickled squid), which is characterized by sliminess and colorfulness.	As a side dish, or for sushi rolls or warship rolls		

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Wheat</p>

Product Profile / Terms and Conditions

Name of Product	Salad of 3 types of veggies and mackerel						
JAN Code	4903250551932	Package	Materials	PE, PP			
Use by date	6 months frozen		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	Please contact us	Packing	Materials	DB		Volume	80.0
Lead Time			size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Aug. 2021	
					Price in Japanese market	300 yen	
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan), onion, carrot, green pepper, sugar-mixed high-fructose corn syrup, vinegar, salt, hydrolyzed vegetable protein, parsley, herb wine, sorbitol, and seasoning (amino acids) (partially containing mackerel and orange)	Mackerel: Japan	Energy	158kcal
		Protein	6.9g
		Fat	10.2g
		Carbohydrate	10.3g
		Sugar	8.8g
		Fiber	1.5g
		Sodium chloride equivalent	0.9g
			per 100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel and vegetables are pickled.		With cut vegetables, or for canapes or bruschetta	

Product Picture

Allergen (Specific Raw Materials)	

Product Profile / Terms and Conditions

Name of Product	Pickled large mackerel			
JAN Code	4903250551185	Package	Materials	Pouch: PE/PET, board: PS
Use by date	6 months frozen		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 15.0 30.0 2.0 1枚
Minimum Units of Delivery	Please contact us	Packing	Materials	DB Volume 60.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 28.5 39.5 47.5 11.9
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	700 yen
Certifications Products/System	Our plant is certified according to HACCP by the Japan Fisheries Association.			

marine products and processed marine products

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mackerel (Japan), vinegar, salt, fermented seasoning, sugar-mixed high-fructose corn syrup, seasonings (amino acids, etc.), and sweetener (sucralose) (partially containing wheat, mackerel, and soybean)	Mackerel: Japan	Energy Protein Fat Carbohydrate Sodium chloride equivalent	205kcal 17.6g 13.0g 4.3g 2.4g per 100 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Mackerel from Japan is pickled in seasoned vinegar by our original method.		As slices, or for pressed sushi or carpaccio	

Product Picture

	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Wheat</p>

confectionery and seasonings, etc.

- P146 Apple pectin Laboratory Co.,Ltd.
Apple Eight
Apple jelly
Apple Oligo Pectin Drink
- P150 Japanese Sweet MIYAKIN Co., LTD
Koma Manju (6 pieces)
Ao no Mori (apple pie)
- P153 Kanesho CO., LTD
Honey-mixed apple cider vinegar
- P155 Kamikita Nousan Kako Co.,Ltd.
Stamina Gen Tare (free from seasonings and sweeteners as additives)
Stamina Gen Tare
Stamina Gen Shioyaki no Tare
- P159 Arpajon Inc.
Asa no Hakkoda
Asa no Hakkoda "Banryoku"
Asa no Hakkoda "Tsugaru apple"
- P163 SHIMIZU Shokuhin Co.,Ltd.
Soft Ogura Dorayaki
Kuri-an Dorayaki
Ogura Dorayaki
- P167 Hatoya Seika Co., Ltd.
Fresh apple cheesecake
Aomori healthy soup (Western taste)
Lovely apple pie
- P171 Fujisei Horiuchi Co., Ltd.
Aomori Apple Baumkuchen
Aomori Apple Pie
- P174 Ragueneau Sasaki Inc.
Patisserie's Apple Sticks
PPORO CHOCOLAT
MORICHOCOLAT
- P178 Wadakan Co., Ltd.
Extra-high Quality authentically brewed soy sauce
Tsuyu made from thick shavings of dried bonito
Shogayaki no Tare



■ Company's profile

Company's Name		Apple pectin Laboratory Co.,Ltd.		
Annual Sales		2019: 8.3 million yen	Numbers of Employees	JPY 2020: 1
Name of Representative		Ai NARITA		
Messages to Purchasers		Our mission is to contribute to development of the industry of health, medication, and welfare and to realization of people's "healthy and safe life" by utilizing our patented technology.		
Website Address		http://apple-pectin-oligo.com/		
Company's Address	〒	036-8184	109 Matsumorimachi Hirosaki, Aomori	
Factory's Address	〒			
Name of the Person in Charge	Ai NARITA		E-mail Address	info@apple-pectin.net
Phone Number	+81-172-38-4530		Fax Number	+81-172-38-4531



■ Selling Points of the production process

Pictures		
		
Blending	Filling machine	Manufacturing line (drink)

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing (taste, appearance, and condition), visual inspection (for foreign bodies), and sanitary inspection		
Hygiene Management	Production Process	Management of the temperature and the time for sterilization, washing of equipment, etc.		
	Employees	Management of health condition and clothing, and procedures for entering and leaving the room		
	Facilities and Equipments	Washing, cleaning, regular maintenance and inspection, etc.		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

■ Product Profile / Terms and Conditions

Name of Product	Apple Eight						
JAN Code	4562199 170019		Package	Materials	Paper		
Use by date	3 years			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1 case		Packing	Materials	Cardboard	Volume	20
Lead Time	60 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	7,800 yen
				Price in Japanese market			
Certifications Products/System	GMP24916, ISO 9001						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	387kcal
Lactose	Germany	Protein	0.6g
Trehalose	Japan	Fat	0.2g
		Carbohydrate	97.5g
		Sodium chloride equivalent	0.08g
		Potassium	780mg
		Water-soluble pectin	10,000mg
		Polyphenol	600mg
Product Characteristics		Use Scenes (Usage · Recipes)	
As utilization of residue after squeezing Aomori apples, our patented small molecule extraction method extracts various apple components that are good for health, from the residue. Through this process, nutrients are expected to be absorbed through		Take in one to three sticks per day either before or after eating as a supplement of lacking fiber. The product goes well with yogurt.	

■ Product Picture

Allergen (Specific Raw Materials)

Apple

confectionery and seasonings, etc.

Product Profile / Terms and Conditions

Name of Product	Apple jelly						
JAN Code	4562199 170041	Package	Materials	Paper			
Use by date	2 years from the day of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	30	
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Dec. 2022	
			Price in Japanese market	1,500 yen			
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Japan	Energy	18 kcal
Apple fruit extract	Japan	Protein	0.03g
Trehalose	Japan	Fat	0.01g
Polysaccharide thickener (gellant)	Japan	Carbohydrate	4.4g
		Sodium chloride equivalent	0.004g
		Apple oligo pectin	0.28g
		Polyphenol	50mg
		Potassium	238mg
Product Characteristics		Use Scenes (Usage · Recipes)	
This stick-type jelly contains small-molecular liquid pectin, which is extracted from fruit skin and fruit, and fiber, which becomes food of beneficial bacteria, while maintaining the delicious taste of apple.		The product is easy to carry around. You can enjoy it anytime anywhere, for example, in a rest period at your workplace as a snack.	

Product Picture

	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Apple</p>

confectionery and seasonings, etc.

Product Profile / Terms and Conditions

Name of Product	Apple Oligo Pectin Drink			
JAN Code	4562199 171030	Package	Materials	Bottle
Use by date	2 years from the day of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 50
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Dec. 2022
				Price in Japanese market
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Concentrated apple juice	Japan	Energy	43kcal
Apple fruit extract	国産	Protein	0.05g
		Fat	0g
		Carbohydrate	10.7g
		Sodium chloride equivalent	0.01g
		Potassium	132.5mg
		Water-soluble pectin	0.25g
		Polyphenol	16.5g
Product Characteristics		Use Scenes (Usage · Recipes)	
This drink contains small-molecular liquid pectin, which is extracted from fruit skin and fruit, and fiber, which becomes food of beneficial bacteria, while maintaining the delicious taste of		Drink it directly after opening the cap. When small children are to	

Product Picture



Allergen (Specific Raw Materials)

Apple

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Japanese Sweet MIYAKIN Co., LTD					
Annual Sales		3,028,000 yen		Numbers of Employees		53	
Name of Representative		Itsushi MIYAZAWA				 <small>みやざわ いつし</small> 5代目 宮沢一史	
Messages to Purchasers		We provide heart-to-heart communication through sweets. While upholding our tradition built in the history of 159 years, we develop new products using <i>nagaimo</i> , blackcurrants, and apples, which are specialties of Aomori Prefecture. With the idea of "sharing joy," we will continue to be a sweet shop loved by the local community and deliver the charm of Aomori to people all around Japan and abroad through our sweets.					
Website Address		http://www.okashinomiyakin.com					
Company's Address		〒	039-2512	76-1 Zaruta Shichinohemachi Kamikita, Aomori			
Factory's Address		〒	039-2512	76-1 Zaruta Shichinohemachi Kamikita, Aomori			
Name of the Person in Charge		Itsushi MIYAZAWA		E-mail Address		miyakin@hi-net.ne.jp	
Phone Number		+81-176-62-5100		Fax Number		+81-176-62-6880	

■ Selling Points of the production process

Pictures	
	

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No					
Hygiene Management	Production Process	Under guidance of a PCQI, we are preparing to introduce HACCP. By managing the temperature and the time of heating processes, we eliminate general viable bacteria and coliform bacteria.				
	Employees	Every day, health conditions and uniforms are checked to prevent contamination. If we receive a complaint, we will strive to identify the cause, draft measures, and measure the effect, in a report.				
	Facilities and Equipments	Rooms for manufacturing processes are all separated. Components of machines are checked regularly, and worn components are disposed of after replacement.				
Emergency Response	The Contact Points	The person in charge	Itsushi MIYAZAWA	Phone number	+81-176-62-5100	
	Documentation	Covered by product liability insurance				

Product Profile / Terms and Conditions

Name of Product	Ao no Mori (apple pie)			
JAN Code	4560242 092240	Package	Materials	
Use by date	30 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Volume 48.0
Lead Time	10 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 35.0 25.0 20.0 4.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	300 yen
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The simple and moist apple pie uses apples from Aomori Prefecture. As it is round, you can taste the deliciousness of Aomori apples from the first bite at anywhere. The apple fruit content has been increased to 2.5 times of that of our conventional product, making the current product bountiful.	You can enjoy it all by yourself. For your important guest, serve the pie in a somewhat luxury way by warming it up and adding ice cream. As it is a simple apple pie, there are countless ways of arrangement.		

Product Picture



Allergen (Specific Raw Materials)

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Kanesho CO., LTD		
Annual Sales		536 million yen	Numbers of Employees	17
Name of Representative		Toshisada KUSHIBIKI		
Messages to Purchasers		For me, for my family, and for my loved one, specialty apple cider vinegar born in Aomori		
Website Address		https://www.ringosu.com/		
Company's Address	〒	036-8345	15-23 Kuranushicho Hirosaki, Aomori	
Factory's Address	〒	036-0233	30-12 Tomita Hinuma Hirakawa, Aomori	
Name of the Person in Charge		Fumitoshi SHIRASAWA	E-mail Address	info@ringosu.com
Phone Number		+81-172-57-2121	Fax Number	+81-172-57-5500



■ Selling Points of the production process

- Washing fully ripened Tsugaru apples in whole, removing damaged or rotten ones while washing them again, and grate the entire apples including their skins and cores so that all apple components will not be lost.
- Fermenting the grated apples for a long period of time using our original grating fermentation method with Shirakami yeast to brew apple cider.
- Aging the apple cider at low temperature (at the northernmost brewery of the main island of Japan), leaving it to stand for acetic fermentation to brew apple cider vinegar, and aging it in wood barrels for a long period of time to give it a mild and rich taste.
- Filtering and sterilizing it. About 180 days are needed to finish Kanesho's apple cider vinegar while about 10 days are needed to brew ordinary apple cider vinegar using imported apple juice and manufactured by an immediate fermentation method.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General analyzation (acid degree, pH, and Brix)			
Hygiene Management	Production Process	Standards for management of heating and rules of removing hair and dust when entering the plant have been established, and allergic substances in raw materials are identified.			
	Employees	Hand washing facilities are in place at the entrance and toilets of the plant, and rules on entering rooms have been established.			
	Facilities and Equipments	Rules on storage of additives and chemicals have been established.			
Emergency Response	The Contact Points	The person in charge	Hideki KUSHIBIKI	Phone number	+81-172-57-2121
	Documentation	Having obtained "Super Business Insurance (Tokio Marine & Nichido Fire Insurance)," which comprehensively covers product liability and personal information accidents			

■ Product Profile / Terms and Conditions

Name of Product	Honey-mixed apple cider vinegar			
JAN Code	4 905424 411158	Package	Materials	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 500ml
Minimum Units of Delivery	Negotiable depending on the amount	Packing	Materials	Volume 12.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 29.0 27.0 12.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	1,200 yen
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product uses fully ripened Tsugaru apples including their skins and cores, and is manufactured by our original grating fermentation method and aged in wood barrels for more than three months, having a mild and rich taste.	<input type="checkbox"/> As Vermont drink, by diluting it 6-8 times with water (or hot water or soda) <input type="checkbox"/> As milk Vermont, by diluting it 6-8 times with milk <input type="checkbox"/> As highball (or <i>shochu</i> highball), by mixing soda, whiskey (or <i>shochu</i>), and apple cider vinegar at the ratio of 4:2:1 <input type="checkbox"/> As a seasoning for various dishes as with ordinary vinegars		

■ Product Picture

Allergen (Specific Raw Materials)	

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Kamikita Nousan Kako Co.,Ltd.					
Annual Sales		FY 2019: 1.01 billion yen		Numbers of Employees			
Name of Representative		Msayosi NARITA					
Messages to Purchasers		<p>As a manufacturer in Aomori Prefecture, Kamikita Nousan Kakou K.K. has fermented and manufactured safe and delicious grilled meat sauce and soy sauce, sticking to local agricultural products of Aomori. We will continue to deliver tastes of Aomori to all over Japan while maintaining the genuine taste and the natural taste.</p>					
Website Address		http://knktare.com/					
Company's Address	〒	034-0041	76, Kawara Uemae Osaka, Towada, Aomori				
Factory's Address	〒	034-0041	76, Kawara Uemae Osaka, Towada, Aomori				
Name of the Person in Charge		Yasuhiro OYAMA		E-mail Address			
Phone Number		+81-176-23-3138		Fax Number			
				t-ooyama@knktare.com			
				+81-176-23-8153			

■ Selling Points of the production process

Pictures		
		
Aomori garlic, Japanese onion and ginger	Automatic filling line	Labelling and best-before printing line

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Self quality check (pH, Brix, and bacteria)			
Hygiene Management	Production Process	Records are maintained in the daily labor report for each division.			
	Employees	Monthly sanitation seminars are conducted.			
	Facilities and Equipments	Managed by outsourcing to business operators for prevention of insects and rats			
Emergency Response	The Contact Points	The person in charge	Maekawa	Phone number	+81-176-23-3138
	Documentation	Product liability insurance (Sompo Japan), check sheet prior to start of work and daily labor report for each division			

■ Product Profile / Terms and Conditions

Name of Product	Stamina Gen Tare (free from seasonings and sweeteners as additives)			
JAN Code	4908208224319	Package	Materials	Glass bottle
Use by date	540 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.3 6.3 21.0 410g
Minimum Units of Delivery	1	Packing	Materials	Cardboard Volume 20.0
Lead Time	3~4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 28.0 34.5 23.0 13.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	450 yen
Certifications Products/System	A-HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Aomori	Energy	99 kcal/100 g
Hydrolyzed protein	Japan	Protein	4.8g/100 g
Sugar	Japan	Fat	0g/100 g
Processed apple	Aomori	Carbohydrate	20.3g/100 g
Onion	Japan	Sodium chloride equivalent	7.7g/100 g
Ginger	Japan		
Fermented seasoning	Japan		
Garlic	Aomori		

Product Characteristics	Use Scenes (Usage · Recipes)
The product is Sutamina Gen Tare manufactured without food additives. As with Sutamina Gen Tare, the refreshing sauce uses soy sauce using soybean and wheat grown in Aomori as its base and uses mainly Aomori specialty apple, as well as garlic, onion, ginger and other fresh vegetables.	It can be used in various ways, such as sauce for meat grilled at home, and a seasoning for daily dishes (sauce for stir-fried meat, vegetables, or fish, seasoning for fried chicken, substitute for soy sauce for <i>tofu</i> , sauce for horse <i>sashimi</i> , or seasoning for cooked rice).

■ Product Picture

	名称: 焼肉のたれ 原材料名: しょうゆ(小麦・大豆を含む)(青森県製造)、蛋白加水分解物、砂糖、りんご加工品、玉葱、しょうが、発酵調味料、にんにく、料理酒、酵母エキス、香辛料 内容量: 410g 賞味期限: 下部に記載 保存方法: 直射日光を避けて保存して下さい。 製造者: 上北農産加工株式会社 青森県十和田市大字相坂 字上前川原76 TEL 0176-23-3138
	Allergen (Specific Raw Materials) Wheat, soybean, and apple

confectionery and seasonings, etc.

■ Product Profile / Terms and Conditions

Name of Product	Stamina Gen Tare							
JAN Code	4908208201136		Package	Materials	Glass bottle			
Use by date	540 days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1		Packing	Materials	Cardboard		Volume	20.0
Lead Time	3~4 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	450 yen	
Certifications Products/System	A-HACCP							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Aomori	Energy	97 kcal/100 g
Processed apple	Aomori	Protein	4.8g/100 g
Sugar	Japan	Fat	0g/100 g
Onion	Japan	Carbohydrate	19.5g/100 g
Ginger	Japan	Sodium chloride equivalent	8.6g/100 g
Fermented seasoning	Japan		
Garlic	Aomori		
Cooking sake	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is grilled meat sauce that is most enjoyed in Aomori, which uses mainly garlic and apple grown in Aomori, as well as onion, ginger and other vegetables grown in Japan plus soy sauce made with soybean and wheat grown in Aomori. As it is even said that if there is Gen Tare, anything can be made, it can be used in various ways.		It can be used in various ways, such as sauce for meat grilled at home, and a seasoning for daily dishes (sauce for stir-fried meat, vegetables, or fish, seasoning for fried chicken, substitute for soy sauce for tofu, sauce for horse sashimi, or seasoning for cooked rice).	

■ Product Picture

	名称:焼肉のたれ 原材料名:しょうゆ(小麦・大豆を含む)(青森県製造)、りんご加工品、砂糖、玉葱、生姜、発酵調味料、にんにく、料理酒、香辛料/調味料(アミノ酸等)、甘味料(ステビア、甘草)、ビタミンB1 内容量:410g 賞味期限:下部に記載 保存方法:直射日光を避けて保存して下さい。 製造者: 上北農産加工株式会社 青森県十和田市大字相坂字上前川原76 TEL:0176-23-3138
	Allergen (Specific Raw Materials) Wheat, soybean, and apple

Product Profile / Terms and Conditions

Name of Product	Stamina Gen Shioyaki no Tare					
JAN Code	4908208300020	Package	Materials	Glass bottle		
Use by date	360 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1	Packing	Materials	Cardboard	Volume	20.0
Lead Time	3~4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	400 yen	
Certifications Products/System	A-HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salt	Japan	Energy	24 kcal/100 g
Pepper	Japan	Protein	1.9g/100 g
Sugar	Japan	Fat	0g/100 g
Garlic	Aomori	Carbohydrate	4.1g/100 g
Seasonings (amino acids, etc.)	Japan	Sodium chloride equivalent	7.9g/100 g
Thickeners (processed starch and thickener)	Japan		
Vitamin B1	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is mild sauce for grilled meat that uses garlic grown in Aomori and to which salt and pepper are added. Comparing to powdered products, there is less variation in the taste, and therefore it can be used for cooking easily and handily. It is recommended to make a warm soup easily by just adding hot water to the product.	You can make a soup just by adding hot water to the product. You can make salted pasta or pan-fried noodle easily just by using it as a seasoning.		

Product Picture

	<p>名称: 焼肉のたれ 原材料名: 食塩(国内製造)、こしょう、砂糖、にんにく、調味料(アミノ酸等)、増粘剤(加工でんぷん、増粘多糖類)、ビタミンB1、(一部に大豆・ゼラチン・豚肉を含む) 内容量: 380g 賞味期限: 右側下部に記載 保存方法: 直射日光を避けて保存して下さい。 製造者: 上北産業加工株式会社 青森県十和田市大字相坂字上前川原76 TEL0176-23-3138</p> <p>栄養成分表示(100g当り) エネルギー 24kcal たんぱく質 1.9g 脂 質 0g 炭水化物 4.1g 食塩相当量 7.9g (推定値)</p>
	<p>Allergen (Specific Raw Materials)</p> <p>Soybean, gelatin, pork</p>

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Arpajon Inc.		
Annual Sales		FY 2020: 72 million yen	Numbers of Employees	18
Name of Representative		Kazuharu MATSUZAKA		
Messages to Purchasers		<p>Patisserie Arpajon, having six branches in Aomori Prefecture, is a cake shop famous for its garden surrounded by flowers and leaves. The chef's recommendation is "Asa no Hakkoda," a famous cheesecake sticking to local ingredients, which was ordered for 350,000 in four days and which is also the hottest-selling product online.</p>		
Website Address		http://www.arpajon.co.jp		
Company's Address	〒	039-1121	1-11-22 Oroshi Center, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge	Hashimoto		E-mail Address	office@arpajon.co.jp
Phone Number	+81-178-21-2151		Fax Number	+81-178-20-5858



■ Selling Points of the production process

原料受入・保管	計量・保管	生地調整	型に流し込み	焼成	放冷・凍結	包装	金属検知器	検品・箱詰め	出荷
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Pictures		
		
Making dough	Pouring into molds	Baking

confectionery and seasonings, etc.

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria testing is outsourced to a testing institution regularly. The sanitation condition of the plant is checked daily.			
Hygiene Management	Production Process	Strictly managed in accordance with our self sanitary control plan			
	Employees	Sanitary control seminars are conducted for all employees regularly.			
	Facilities and Equipments	Metal detection testing is conducted for all products.			
Emergency Response	The Contact Points	The person in charge	Hashimoto	Phone number	+81-178-21-2151
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda						
JAN Code	4562139830010	Package	Materials	PP/paper			
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	53.0	
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	(-18°C or less)	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market	1,000 yen		
Certifications Products/System	A-HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	101kcal
Milk	Japan	Protein	2.5g
Egg	Japan	Fat	7.7g
Sugar	Japan	Carbohydrate	5.2g
Butter	Japan	Sodium chloride equivalent	0.2g
Cornstarch	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is a smooth and creamy cheesecake using local fresh eggs.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

■ Product Picture

	Allergen (Specific Raw Materials)
	Egg and milk

■ Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda "Banryoku"					
JAN Code	4562139830393	Package	Materials	PP/paper		
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	53.0
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				Price in Japanese market		
Certifications Products/System	A-HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	103kcal
Milk	Japan	Protein	2.6g
Egg	Japan	Fat	8.0g
Sugar	Japan	Carbohydrate	4.9g
Butter	Japan	Sodium chloride equivalent	0.2g
Cornstarch	Japan		
Processed green tea	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The smooth cheesecake "Asa no Hakkoda" is combined with scented green tea. The combination created a new Japanese taste that is a bit different from the original taste.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

■ Product Picture

	Allergen (Specific Raw Materials)
	Egg and milk

confectionery and seasonings, etc.

Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda "Tsugaru apple"						
JAN Code	4562139830522	Package	Materials	PP/paper			
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	53.0	
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	(-18°C or less)	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
					Price in Japanese market		
Certifications Products/System	A-HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	89kcal
Milk	Japan	Protein	2.0g
Glazed apple	Japan	Fat	6.5g
Egg	Japan	Carbohydrate	5.5g
Sugar	Japan	Sodium chloride equivalent	0.2g
Apple	Japan		
Butter	Japan		
Cornstarch	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The flavor and the rich taste of apples are brought out by sautéing them, and the roast aroma is added by roasting the surface of the product. Glazed apples in the cheese dough are a good feature of the product. It has a taste that is more fine and melting than that of ordinary cheesecakes.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

Product Picture

	Allergen (Specific Raw Materials)
	Egg, milk, and apple

■ Company's profile

Company's Name		SHIMIZU Shokuhin Co.,Ltd.					
Annual Sales		500 million yen		Numbers of Employees		45	
Name of Representative		Hiroshi TANAKA					
Messages to Purchasers		Since the foundation, we have strived daily to research and develop products that are full of originality while sticking to sweet making based on the pleasant taste of sweets, which is one of Japanese cuisine cultures.					
Website Address		http://www.shimizushokuhin.co.jp					
Company's Address		〒	039-2245	5-5-3 Kitainter Kogyo Danchi, Hachinohe, Aomori			
Factory's Address		〒					
Name of the Person in Charge		Hidenobu OKAMOTO		E-mail Address		okamoto@shimizushokuhin.co.jp	
Phone Number		+81-178-32-7005		Fax Number		+81-178-32-7006	

■ Selling Points of the production process

The *dorayaki* lines are certified according to FSSC22000. There are four *dorayaki* lines as of June 2021 (three lines for 3,000 and one line for 2,000), which are capable to manufacture 11,000 pieces (pairs) per hour and 66,000 pieces when activated for six hours. They can manufacture the amount of the 40ft container in three days. The following labelling machine can print languages of export destinations. (Since there are limitations, please contact us for the details.)

① Measuring and mixing raw materials for dough → ② baking dough → ③ filling with bean paste → ④ individual packaging → ⑤ setting a quality preservation agent to a tray → ⑥ putting *dorayaki* on the tray → ⑦ printing the best before and outer packaging → ⑧ filling with helium gas and nitrogen gas → ⑨ X-ray testing → ⑩ pinhole testing → ⑪ visual checking → ⑫ packing into a cardboard → ⑬ shipping

Pictures



Heat releasing after ② dough baking



⑩ Pinhole testing machine



Labelling machine used between ⑩ and ⑪

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Water activity test and sensory test			
Hygiene Management	Production Process	Record sheets			
	Employees	Health management and stool test			
	Facilities and Equipments	Locking doorways and maintaining records of visitors			
Emergency Response	The Contact Points	The person in charge	Muraki	Phone number	+81-178-32-7005
	Documentation	Certified according to FSSC22000 and covered by product liability insurance			

Product Profile / Terms and Conditions

Name of Product	Soft Ogura Dorayaki						
JAN Code	4980938205820	Package	Materials	PE,PA			
Use by date	60 days (edible for 180 days)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				38.0	11.5	5.0	6
Minimum Units of Delivery	5 sets (10 pieces x 1 x 3 x 5)	Packing	Materials	Cardboard	Volume	10.0	
Lead Time	15 days * For the made-to-order system, it varies depending on the amount.		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				35.5	55.0	13.0	3.3
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 400	Prices are valid before			
					Price in Japanese market	380	
Certifications Products/System	FSSC22000 (<i>dorayaki</i> manufacturing line)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mashed bean paste (sugar, red bean, and salt)	China	Energy	129kcal
Chicken egg	Aomori	Protein	2.7g
Wheat flour	USA and others	Fat	2.5g
Sugar (sorbitol)	South Korea	Carbohydrate	23.9g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is standard <i>dorayaki</i> with soft skin that melts in your mouth and lush mashed bean paste that is moderately sweet. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.		As a snack at home or a sweet to be served at a gathering. You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.	

Product Picture

	For illustrative purposes only
	Allergen (Specific Raw Materials)
	Egg, wheat, and soybean

■ Product Profile / Terms and Conditions

Name of Product	Kuri-an Dorayaki			
JAN Code	4980938205844	Package	Materials	PE,PA
Use by date	60 days (edible for 180 days)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 35.0 11.5 5.0
Minimum Units of Delivery	5 sets (10 pieces x 1 x 3 x 5)	Packing	Materials	Cardboard Volume 10.0
Lead Time	15 days * For the made-to-order system, it varies depending on the amount.		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 32.0 55.0 13.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 400	Prices are valid before Price in Japanese market 380
Certifications Products/System	FSSC22000 (dorayaki manufacturing line)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chestnut-mixed bean paste (sugar, red bean, and candied chestnut)	China	Energy	117kcal
Chicken egg	Aomori	Protein	2.5g
Wheat flour	USA and others	Fat	2.5g
Sugar (sorbitol)	South Korea	Carbohydrate	21.0g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is a bit rich <i>dorayaki</i> with soft skin that melts in your mouth and containing chestnut minced to about 5 mm. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.	As a snack at home or a sweet to be served at a gathering. You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.		

■ Product Picture

	<p>For illustrative purposes only</p>
Allergen (Specific Raw Materials)	

confectionery and seasonings, etc.

Product Profile / Terms and Conditions

Name of Product	Ogura Dorayaki			
JAN Code	4980938205851	Package	Materials	PE,PA
Use by date	60 days (edible for 180 days)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 23.0 11.5 5.0 3
Minimum Units of Delivery	5 sets (12 pieces x 1 x 5 x 5)	Packing	Materials	Cardboard Volume 12.0
Lead Time	15 days * For the made-to-order system, it varies depending on the amount.		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 24.0 44.0 16.5 1.7
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 180	Prices are valid before
Certifications Products/System	FSSC22000 (<i>dorayaki</i> manufacturing line)			Price in Japanese market 150

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mashed bean paste (sugar, red bean, and salt)	China	Energy	97kcal
Chicken egg	Aomori	Protein	1.8g
Wheat flour	USA and others	Fat	2.1g
Sugar (sorbitol)	South Korea	Carbohydrate	17.7g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is standard <i>dorayaki</i> with soft skin that melts in your mouth and lush mashed bean paste that is moderately sweet. The small size is suitable for children. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.	As a snack at home or a sweet to be served at a gathering You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.		

Product Picture

	For illustrative purposes only
	Allergen (Specific Raw Materials)
	Egg, wheat, and soybean

■ Company's profile

Company's Name		Hatoya Seika Co., Ltd.			
Annual Sales		FY 2019: 344 million yen		Numbers of Employees	50
Name of Representative		Teruko ANDO			
Messages to Purchasers		<p>We manufacture sweets for souvenirs, and processed products using apples, blackcurrants and other fruits, as well as freeze-dried scallop soup, salted squid, scallop <i>ochazuke</i> and other products using recent technology. Sticking to ingredients from Aomori Prefecture, we endeavor to provide safe products that use additives and colorants as less as possible.</p>			
Website Address		http://www.a-hatoya.com/			
Company's Address	〒	030-0943	69-1 Taniwaki, Kobata, Aomori, Aomori		
Factory's Address	〒	030-0943	69-1 Taniwaki, Kobata, Aomori, Aomori		
Name of the Person in Charge		Yoshida		E-mail Address	hatoya@a-hatoya.com
Phone Number		+81-17-738-3500		Fax Number	+81-17-738-7591



■ Selling Points of the production process

Making dough by mixing ingredients (wheat flour, egg, sugar, fermented milk, cream cheese, and salt) ⇒ squeezing the dough into paper containers in which apple pieces are spread ⇒ squeezing natural cheese onto the surface ⇒ baking ⇒ natural cooling ⇒ metal detection ⇒ automatic individual packaging ⇒ packing (in cardboard boxes) ⇒ shipping

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count and basic nutrients (tested by Aomori Pharmaceutical Association Food and Water Inspection Center)			
Hygiene Management	Production Process	Preparing a chart for managing manufacturing processes of lovely apple pies, and setting and satisfying management criteria for each process			
	Employees	When starting work, employees' conditions are checked by room entry check sheets, and at the time of morning assemblies, their clothes are checked.			
	Facilities and Equipments	Prevention of insects and rats, and outsourcing			
Emergency Response	The Contact Points	The person in charge	Yoshida	Phone number	090-7323-7536
	Documentation	Reporting: manufacture/sales manager ⇒ quality control manager ⇒ supervisor			

Product Profile / Terms and Conditions

Name of Product	Aomori healthy soup (Western taste)			
JAN Code	4977459009624	Package	Materials	Cup: PP/EVOH, lid film: PP/PA, box: paper
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 7.5 7.5 5.0 8.5 g
Minimum Units of Delivery	1 case (40 pieces) x 3 x 3 sets	Packing	Materials	DB Volume 40.0
Lead Time	15 days (Japan port delivery)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 32.0 40.0 13.0 2.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; border: 1px solid black; padding: 5px; margin-left: 20px;">10℃~30℃</div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 140 yen	Prices are valid before Price in Japanese market 215 YEN
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salt	Japan	Energy	27kcal
Flavors (powder/extract of bonito and	Japan	Protein	3.8 g
Lactose	Canada	Fat	0.2 g
Sugar	Japan	Carbohydrate	2.5 g
White pepper powder	Malaysia	Sodium chloride equivalent	2.3 g
Ingredients (scallop, mushroom, green onion)	Aomori		
Seasoning (amino acid)	Japan		
Acidulant (citric acid)	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
Sticking to ingredients from Aomori Prefecture, the product uses scallop from Mutsu Bay, Aomori, and green onion and mushroom grown in Aomori. Fresh vegetables are freeze-dried to give a fresh-like texture to the product. The taste of two scallops used in whole is condensed in the soup, making it a bit luxury.		* Put the product in a cup, pour hot water, wait 1-2 minutes, and it will be ready. * Use the product as ingredients of <i>zosui</i> (rice dish cooked with broth), add <i>mitsuba</i> or any other herb last, and it will be ready easily.	

Product Picture



名称	乾燥スープ		
原材料名	食塩、風味原料(かつお節粉末、かつおエキス、煮干エキス)、乳糖、砂糖、白コショウ粉末、具(ほたて、椎茸、ネギ)(青森県産)/調味料(アミノ酸等)、酸味料(クエン酸)、(一部に乳成分を含む)		
内容量	8.5g(1人前180ml)	賞味期限	側面記載
保存方法	直射日光、高温多湿を避け常温で保存してください。		
調理方法	個箱底面に記載		
製造者	株式会社はとや製菓 TEL 017-738-3500 〒030-0943 青森市大字幸畑字谷脇 69-1		
栄養成分表示	1食(8.5g)当たり ●エネルギー27kcal ●たんぱく質3.8g ●脂質0.2g ●炭水化物2.5g ●食塩相当量2.3g (推定値)		
【取扱上の注意】	開封後は、なるべくお早めにお召し上がりください。 お客様相談室 ☎ 0120-31-8108 URL http://www.a-hatoya.com/		

Allergen (Specific Raw Materials)

Milk component
(The plant manufactures products containing buckwheat or peanuts.)

■ Company's profile

Company's Name		Fujisei Horiuchi Co., Ltd.					
Annual Sales		3.05 billion yen		Numbers of Employees		About 110	
Name of Representative		Masanao KURATA					
Messages to Purchasers		<p>"Business with Heart"</p> <p>This has been the only policy of Fujisei since its foundation. Confectionery manufactures wish their products to be enjoyed by customers. Our mission is to deliver the wish to customers full-heartedly. Smiles of customers are our pleasure. We will continue to make efforts together so that we will not lose "Business with Heart," in which we can feel the warmth of people.</p>					
Website Address		http://www.fujiseinet.co.jp/					
Company's Address	〒	030-0142	37-279 Nojiri, Nogi, Aomori, Aomori				
Factory's Address	〒						
Name of the Person in Charge		Mika TSUKUDA		E-mail Address		fh_sales@fujiseinet.co.jp	
Phone Number		+81-17-739-1234		Fax Number		+81-17-739-8707	

■ Selling Points of the production process

- ① Receiving raw materials ⇒ ② storing ⇒ ③ measuring ⇒ ④ mixing and adjusting ⇒
 ⑤ baking ⇒ ⑥ cutting ⇒ ⑦ checking and packaging ⇒ ⑧ storing ⇒ ⑨ shipping

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Test items: bacteria testing (from time to time) and sensory testing			
Hygiene Management	Production Process	We are taking control measures together with an external sanitary control institution.			
	Employees	Checklists (e.g., health condition checking upon entering the plant) are used to ensure that all measures are implemented. appropriately.			
	Facilities and Equipments	Checking and monitoring are conducted once a month or more by a sanitary control company.			
Emergency Response	The Contact Points	The person in charge		Phone number	+81-585-32-3800
	Documentation	Responses will be made in accordance with our risk management and responding manual. Product liability insurance and contaminated products insurance have been			

Product Profile / Terms and Conditions

Name of Product	Aomori Apple Baumkuchen			
JAN Code	4589900160077	Package	Materials	Outer box: paper, inner package: plastic
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 14.8 14.8 5.5 Inner Capacity 260 g
Minimum Units of Delivery	2	Packing	Materials	Paper Volume 24
Lead Time	About one month		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 45.2 30.4 23.0 Weight(kg) 8.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Normal temperature: 15-25°C		<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	1,480 yen (tax included)
Certifications Products/System	Store introducing HACCP sanitary control (Gifu Prefecture)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chicken egg (Japan), natural cheese, sugar, shortening, margarine, wheat flour, rice flour, cornstarch, apple (Aomori), liquor, almond, cream (milk product), food made mostly from milk, etc., and lemon juice The following are additives: emulsifier, baking powder, flavor, antioxidants (vit C, tea extract, apple extract, and vit E), colorant (annatto), and pH adjuster		Energy Protein Fat Carbohydrate Sodium chloride equivalent	367kcal 5.4 g 22.1 g 34.6g 0.2 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Aomori apples are grated without exposure to air and added to moist and elastic dough containing Japanese rice flour. The product has a refreshing flavor and a mildly sweet taste of apples.	It is good to serve the product at an ordinary temperature or chilled.		

Product Picture



Allergen (Specific Raw Materials)

Wheat, egg, milk component, soybean, and apple

■ Product Profile / Terms and Conditions

Name of Product	Aomori Apple Pie							
JAN Code	4589900160015		Package	Materials	Outer box: paper, inner package: plastic			
Use by date	180 days frozen, 60 days after thawed			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	2		Packing	Materials	Paper		Volume	12.0
Lead Time	About one month			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen Freezing: -18℃ or less Normal temperature: 15-25℃		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
Certifications Products/System	Store introducing HACCP sanitary control (Saitama Prefecture)							
				Price in Japanese market	1,480 yen		(tax included)	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple preserve, wheat flour, chicken egg, margarine (free from PHOs), sugar-mixed high-fructose corn syrup, sugar, apricot jam, powdered fat and oil, apple juice, salt, cinnamon, emulsifier, acidulant, sodium caseinate, baking powder, gellant, flavor, and carotene		Energy	292 kcal
		Protein	3.3 g
		Fat	13.1 g
		Carbohydrate	40.2 g
		Sodium chloride equivalent	0.2 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Aomori apple preserve, Aomori apple juice (JA Aoren sealed apple juice Nebuta), and 144-layered pie dough made by our hand are used. Even after the pie dough gets moist, you can enjoy the texture and the flavor of each layer.		You can enjoy the crispness of each layer by lightly warming up the product in a toaster.	

■ Product Picture

Allergen (Specific Raw Materials)

Wheat, egg, milk component, soybean, and apple

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Ragueneau Sasaki Inc.		
Annual Sales			Numbers of Employees	459
Name of Representative		Kimiyasu KIMURA		
Messages to Purchasers		Ragueneau Sasaki originally started as a small sweet store. Since then, we have strived to provide the biggest affection for eating, the top products, and the best services. We aspire to create living amenity through the culture of tastes and foods.		
Website Address		http://www.rag-s.com		
Company's Address	〒	036-8035	9 Hyakkokumachi, Hirosaki, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Toshihiko YANAI	E-mail Address	t-yanai@ragueneau.co.jp
Phone Number		+81-172-35-0353	Fax Number	+81-172-33-7917

■ Selling Points of the production process

Pictures		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	In a decent plant certified according to ISO 22000, decent products are manufactured.		
Hygiene Management	Production Process	I S O 2 2 0 0 0		
	Employees			
	Facilities and Equipments	I S O 2 2 0 0 0		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

■ Product Profile / Terms and Conditions

Name of Product	Patisserie's Apple Sticks						
JAN Code	4903443014183	Package	Materials	Nylon			
Use by date	45 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	60 g	
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	32.0	
Lead Time	1 week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	2.6	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
Certifications Products/System	ISO22000		Price in Japanese market	170 yen (tax excluded)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glazed apple, pie dough (wheat flour, margarine, butter, egg yolk, and salt), adjusted wheat flour (wheat flour and sugar), liquid chicken egg, wheat flour, shortening, margarine, maltose, emulsifying oils (starch syrup, vegetable oil, dextrin, and milk protein), reduced sugar syrup, sugar, powdered skim milk, cinnamon, thickeners (processed starch and xanthan gum), emulsifier, baking powder, acidulant, calcium lactate, antioxidants (Vit C and Vit E), spirit, flavor, and colorants (annatto and carotene) (Some raw materials may contain soybean.)		Energy	348kcal
		Protein	3.8g
		Total fat	18g
		Saturated fatty acid	4.34g
		Trans fatty acid	0.94g
		Carbohydrate	42.7g
		Sugar	39.8g
		Sodium	200mg
Product Characteristics	Use Scenes (Usage · Recipes)		
Aomori apples are chopped into chunks and covered by pie crust with sponge dough directly. The chunks are juicy and filling, having a crunchy texture. The product received Gold awards of Monde Selection from 2005 to 2007.	You can enjoy a taste close to freshly baked crunchy pie by lightly warming up an unbagged product in a toaster oven.		

■ Product Picture

	Allergen (Specific Raw Materials)
	Soybean (quasi-specific raw material)

■ Product Profile / Terms and Conditions

Name of Product	PPORO CHOCOLAT						
JAN Code	4903443013223	Package	Materials	Nylon			
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	170 g	
Minimum Units of Delivery	50 cases	Packing	Materials	Cardboard	Volume	24.0	
Lead Time	14-20 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	4 k g	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market	361 yen (tax excluded)		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chocolate (manufactured in Japan), milk, margarine, liquid chicken egg, sugar, wheat flour, sugar-added egg yolk, cocoa powder, flavor, emulsifier (derived from soybean), antioxidant (Vit E), citric acid, and colorant (carotene)		Energy	455kcal
		Protein	6.9g
		Total fat	27.7g
		Saturated fatty acid	7.9g
		Trans fatty acid	0.89g
		Carbohydrate	44.3g
		Sugar	
		Sodium	34mg
Product Characteristics	Use Scenes (Usage · Recipes)		
Wheat flour and egg are mixed into chocolate and slowly smothered in a hearth oven. The chocolate cake is slightly crispy on the outside and soft and moist on the inside. It will be more tasty if it is chilled. Please enjoy a cake with the rich and thick flavor of chocatorate.	PPORO CHOCOLAT is cut into five pieces, and you can enjoy the pieces directly. The product goes well with ice cream.		

■ Product Picture

	Allergen (Specific Raw Materials)
	Soybean (quasi-specific raw material)

Product Profile / Terms and Conditions

Name of Product	MORICHOCOLAT						
JAN Code	4903443017825	Package	Materials	Inner: nylon, outer: paper			
Use by date	100 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	7-10日		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
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		Prices are valid before		
			Price in Japanese market	495 yen (tax excluded)			
Certifications Products/System	Our plant for manufacturing MORICHOCOLAT is certified under A-HACCP (Aomori Prefecture's food sanitation system) and maintains a high level of sanitation control.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chocolate, dried apple (apple and sugar), margarine, liquid chicken egg, milk, sugar, wheat flour, sugar-added egg yolk, cocoa powder, fruit liquor, emulsifier, flavor, antioxidants (Vit C and Vit E), acidulant, citric acid, and colorant (carotene) (Some raw materials may contain soybean.)		Energy	399kcal
		Protein	4.6g
		Total fat	15.3g
		Saturated fatty acid	6.9g
		Trans fatty acid	0.84g
		Carbohydrate	61.1g
		Sugar	
		Sodium	28mg
Product Characteristics	Use Scenes (Usage · Recipes)		
MORICHOCOLAT, a chocolate cake born from an apple forest: You can smell the aroma of cider (from Aomori) when opening the package and enjoy a rich chocolate cake that melts in your mouth. It uses dried Fuji apple from Aomori, the fresh of which is juicy and shows its presence. The pink color of the package represents the refreshing image of cider combined with apples. The product was created as a collaboration between Raguneau and Orange Page, based on opinions of Aomori readers of the magazine.			

Product Picture

	Allergen (Specific Raw Materials)
	Soybean (quasi-specific raw material)

confectionery and seasonings, etc.

■ Company's profile

Company's Name	Wadakan Co., Ltd.		
Annual Sales	5,000,000,000 yen	Numbers of Employees	160
Name of Representative	Yukio NAKAGAWA		
Messages to Purchasers	<p>"To deliver more delicious and better quality products to our customers"</p> <p>This is the policy of Wadakan upheld for over 100 years since its foundation.</p> <p>We have introduced automated manufacturing lines equipped with the latest technology and computers that enables mass production and</p>		
Website Address	http://www.wadakan.net/		
Company's Address	〒 030-0923	4-1 Shinagawa, Yahatabayashi, Aomori, Aomori	
Factory's Address	〒 030-0923	4-1 Shinagawa, Yahatabayashi, Aomori, Aomori	
Name of the Person in Charge	Suzuki	E-mail Address	j.suzuki@wadakan.net
Phone Number	+81-17-726-7222	Fax Number	+81-17-726-7230

■ Selling Points of the production process

In the present world where creation of new values and attainment of global quality are required, we have obtained a certification under the quality management system "ISO9001" in September 2001 in order to deliver products that are suitable for the 21st century while following tradition.

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
Hygiene Management	Production Process	Managed in accordance with ISO9001		
	Employees	ISO9001		
	Facilities and Equipments	ISO9001		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

■ Product Profile / Terms and Conditions

Name of Product	Extra-high Quality authentically brewed soy sauce					
JAN Code		Package	Materials	PET		
Use by date	18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	15.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				Price in Japanese market	140 yen (tax excluded)	
Certifications Products/System	ISO9001 and other certifications under HACCP (by the local municipality, etc.)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Defatted soybean (non-genetically modified), wheat, salt, alcohol, and seasonings (amino acids, etc.)			
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is tasty soy sauce with pure color and bland flavor that have been nurtured in the long-established tradition of soy sauce manufacturing. It is ranked as Extra-high Quality (authentically brewed) under the Japan Agricultural Standards.	As a sauce or seasoning, it can be used in various dishes.		

■ Product Picture

	Allergen (Specific Raw Materials)

confectionery and seasonings, etc.

Product Profile / Terms and Conditions

Name of Product	Shogayaki no Tare				
JAN Code		Package	Materials	PET	
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume 15
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications Products/System	ISO9001 and other certifications under HACCP (by the local municipality, etc.)				
				Price in Japanese market	250 yen (tax excluded)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce (containing soybean and wheat), sugars (high fructose corn syrup and fermented rice seasoning, ginger paste salt, starch, alcohol seasonings (amino acids, etc.), and acidulant licorice			
Product Characteristics		Use Scenes (Usage · Recipes)	
Ginger is added to the soy sauce-based sauce to make the sauce well entwined with the ingredients. You can use it deliciously as a pickled sauce or a sauce. It is a ginger-grilled sauce with an appetizing flavor of ginger.		◎ As pickled sauce Soak the meat for about 10 minutes, drain and bake on medium ◎ AS grilling with sauce When the meat is cooked, put it on low heat and bake it while entwining it.	

Product Picture

	Allergen (Specific Raw Materials)
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confectionery and seasonings, etc.

sake and other alcohols

- P182 Sunmamoru Winery Co., LTD.
Shimokita Wine "Ryo Selection"
AOMORI Apple - Dry Sparkling
APPLE WINE DRY
- P186 JR East Aomori Business-development Company
A-FACTORY AOMORICIDRE sparkling Sweet (200 ml)
A-FACTORY AOMORICIDRE sparkling Standard (200 ml)
A-FACTORY AOMORICIDRE sparkling Dry (200 ml)
- P190 Tamura Farm Co., Ltd.
TAMURA CIDRE Sweet (500 ml)
TAMURA CIDRE Dry (500 ml)
Sparkling apple "apprimo"
- P194 Hachinohe Shuzou Co., Ltd.
Mutsu Hassen Special Junmai
Mutsu Hassen Black Label Junmai Ginjo
- P197 Hachinohe Shurui Co., Ltd.
Joku Special Junmai-shu Gold Label
Joku Junmai Ginjyo
- P200 Hatomasamune Co., Ltd.
Hatomasamune Junmai Daiginjo Hanaomoi
Hakkoda Oroshi Daiginjo Hanafubuki 50
Hakkoda Oroshi Junmai-shu Hanafubuki 60
- P204 MATSUMIDORI BREWERY CO., LTD.
Junmai Ginjo Rokkon Sapphire
Junmai Ginjo Rokkon Tiger's Eye
Junmai Ginjo Rokkon Ruby
- P208 Momokawa Brewing, Inc.
Momokawa Daiginjo Junmai Hanaomoi (720 ml)
Momokawa Junmai-shu (720 ml)
Momokawa Ginjo Junmai-shu (720 ml)
- P212 Morita Shoube Co., Ltd.
Kijoshu "Kachou Aged Sake"
Junmai Ginjo "Shichiriki"
Daiginjo Junmai "Magokoro Black Label"
- P216 MORIYAMAEN Co., Ltd.
TEKIKAKA APPLE SODA
TEKIKAKA CIDRE
- P219 Rokka Shuzo Co., Ltd.
Junmai Daiginjo Joppari Hanaomoi
Junmai-shu Joppari
Sakura-shu (cherry Liqueur) Liqueur Joppari



■ Company's profile

Company's Name		Sunmamoru Winery Co., LTD.		
Annual Sales		175 million yen (FY 2018)	Numbers of Employees	17
Name of Representative		Yoshihisa KITAMURA		
Messages to Purchasers		<p>In Aomori Prefecture, we started to culture Pinot noir and other wine grapes in our own vineyard and in 2008, commenced manufacturing of safe wines in a gracious way. Our wines have received awards in Japan and abroad. In addition to wine grapes cultured in our vineyard, we also use apples and Steuben grapes grown in Aomori, which prefecture is the largest producer in Japan.</p>		
Website Address		http://sunmamoru.com		
Company's Address	〒	039-5201	1-6 Kawadai, Kawauchi, Mutsu, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Sasaki	E-mail Address	a-sasaki@dailysha.com
Phone Number		+81-172-55-8312	Fax Number	+81-172-55-8313



■ Selling Points of the production process

Pictures		
<p>Vineyard: area of about 11.3 ha, about 35,000 wine grape trees</p>	<p>Tank room: storage & fermentation</p>	<p>Checking: visual testing using light</p>

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sulfurous acid measurement, reducing sugar analysis, specific gravity and sugar content measurement, visual testing (at the time of filling)			
Hygiene Management	Production Process	Processes from receiving raw materials to shipment are checked in accordance with A-HACCP of Aomori Prefecture.			
	Employees	Health conditions are managed in accordance with A-HACCP. Health examinations are conducted regularly.			
	Facilities and Equipments	Machine maintenance is conducted according to our plan. Records of maintenance and cleaning are kept. A sanitary control expert gives guidance, check, and improvement.			
Emergency Response	The Contact Points	The person in charge	Kasai	Phone number	+81-175-42-3870
	Documentation	Records are maintained in ledgers.			

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Shimokita Wine "Ryo Selection"						
JAN Code	4562257792801	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				8.2	8.2	29.5	750ml
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	12	
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				34.0	25.5	30.0	16.3
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	April 2023 (scheduled)		
				Price in Japanese market	5,000 yen (tax excluded)		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Grape	Aomori Pref.		
Antioxidant (sulfite)			
Product Characteristics	Use Scenes (Usage · Recipes)		
Ryo Selection is a well-selected dry Japanese wine using Pinot noir cultured in our vineyard in Shimokita Peninsula, Aomori Prefecture, and aged in high-grade French oak barrels.	It goes well with tuna <i>sashimi</i> , beef <i>sukiyaki</i> , and <i>coq au vin</i> .		

Product Picture

	<p>自然豊かな下北半島むつ市川内町で醸造場に反対する日差しを浴びたピノ・ノワールです。 このワインは、少し冷えた15℃前後で美味しくお飲みいただけます。 うまみ成分を残したワインです。濁りや結晶[濁石]を析出することもあります。品質には問題ありません。 このワインは、ニチニチ製薬株式会社の技術支援のもと造られました。(http://www.nichinichi-phar.co.jp/)</p> <p>日本ワイン 内容量: 750ml アルコール分: 12.0% 原材料名: ぶどう(むつ市産) /酸化防止剤(亜硫酸塩)</p> <p>品目: 果実酒(辛口)</p> <p>・20歳未満の者の飲酒は法律で禁じられています。 ・妊娠中や授乳期の飲酒は、胎児・乳児の発育に影響するおそれがあります。 ・びんは破損しやすいので取扱には十分ご注意ください。</p> <p>製造者 有限会社 サンマモルワイナリー 青森県むつ市川内町川代1番地6 1F.0175-42-3870 URL http://www.sunmamoru.com</p>
	<p style="text-align: center;">Allergen (Specific Raw Materials)</p>

sake and other alcohols

Product Profile / Terms and Conditions

Name of Product	AOMORI Apple - Dry Sparkling						
JAN Code	4562257792931	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	20.0	
Lead Time	5 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen <div style="text-align: center; font-size: 2em;">15°C~20°C</div>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	April 2023 (scheduled)		
				Price in Japanese market	1,150 yen (tax excluded)		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Aomori Pref.		
Concentrated apple juice	Aomori Pref.		
Sulfite	Kanagawa Pref.		
Carbon dioxide			
Product Characteristics	Use Scenes (Usage · Recipes)		
The wine uses blended three types of Aomori apples (Jonathan, Fuji, and Orin), bringing out respective flavors. The aroma is rich and gorgeous, with scents like an apple pie, honey, and apple tea balanced. The taste starts with mild sweetness and changes into refreshing dry sourness.	It goes well with pastrami, sausages, and pork.		

Product Picture

青森県産紅玉・富士・玉粒をブレンドし、それぞれの特徴を活かした単品のフレッシュアップルジュースに仕上げました。リンゴ本来の酸やかな香りと清々とした喉越しを堪能下さい。このワインは、一歩先を製造株式会社(http://nichinichi-phar.co.jp/)の技術支援のもと造られました。このワインは、4〜5℃で飲むことで、美味しく召喚いただけます。

内容量：500ml
アルコール分：7.0度
原材料名：りんご果汁(青森県産)、りんご濃縮果汁(青森県産)/酸化防止剤(亜硫酸塩)、炭酸ガス

品目：果実酒(炭酸ガス含有①)

①の最も濃度の含有量は法で定められています。
②乳中・牛乳乳固形物の含有量は、胎児・乳児の発育に影響するおそれがあります。
③、びんは破損しやすいので取扱には十分ご注意ください。

製造者
有限会社サンモルワイナリー
青森県むつ市川内町川代1番地6
TEL. 0175-42-3870
URL: http://www.sunmorumu.com/

4562257792931

Allergen (Specific Raw Materials)

Apple

sake and other alcohols

■ Company's profile

Company's Name		JR East Aomori Business-development Company			
Annual Sales		Unpublished		Numbers of Employees	76
Name of Representative		Hironori KONNO			
Messages to Purchasers		By redesigning shopping centers and developing products as a cider manufacturer, we are striving together with the local community to provide charms in living specifically through relevant facilities and businesses. We will continue to make efforts to realize a productive life through development of products and people and thereby grow together with the local community, being a bridge to the future.			
Website Address		https://www.jre-abc.com/			
Company's Address	〒	038-0012	1-2-3 Yanagawa, Aomori, Aomori		
Factory's Address	〒	038-0012	1-4-2 Yanagawa, Aomori, Aomori		
Name of the Person in Charge		Takahito NAKAJIMA		E-mail Address	takahiro-nakajima@jre-abc.co.jp
Phone Number		+81-17-752-1890		Fax Number	+81-17-752-1891

■ Selling Points of the production process

<p>Pressing → racking and yeast adding → fermentation control → filtering → filling → checking → labelling → checking</p>		
<p>Pictures</p>		
		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Foreign body checking			
Hygiene Management	Production Process	Process management and shipment management			
	Employees	Management of health condition			
	Facilities and Equipments	Room entry management; surveillance cameras; and automatic locks for all rooms			
Emergency Response	The Contact Points	The person in charge	Takahito NAKAJIMA	Phone number	+81-17-752-1890
	Documentation	Records of raw materials and quality tests; and coverage by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	A-FACTORY AOMORICIDRE sparkling Sweet (200 ml)					
JAN Code	458030049016	Package	Materials	Glass bottle		
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	200ml
Minimum Units of Delivery	3 cases	Packing	Materials	Paper	Volume	24.0
Lead Time	Negotiable upon order		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	11 k g
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				Price in Japanese market	Open price	
Certifications Products/System						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	48kcal
Antioxidant (sulfite)		Carbohydrate	7.2 g
		Protein	0 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Alcohol content of 3%; free of artificial sweeteners, flavors, acidulants, etc. The product is an easy-to-drink cider having a low alcohol content and a mild taste that spreads in your mouth softly. It has been granted awards of the International Cider Challenge, an international cider competition held in London annually: SILVER in 2019 and BRONZE in 2018. It has also been granted the Japan Cider Awards: 2 Stars in 2019 and 2 Stars in 2018.			

■ Product Picture

Allergen (Specific Raw Materials)	

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	A-FACTORY AOMORICIDRE sparkling Dry (200 ml)						
JAN Code	4580300490078	Package	Materials	Glass bottle			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				6.0	6.0	19.0	200ml
Minimum Units of Delivery	3 cases	Packing	Materials	Paper		Volume	24.0
Lead Time	Negotiable upon order		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				38.0	26.0	22.0	11 k g
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	Open price	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	47kcal
Antioxidant (sulfite)		Carbohydrate	1.9g
		Protein	0g
Product Characteristics		Use Scenes (Usage · Recipes)	
Alcohol content of 7%; free of artificial sweeteners, flavors, acidulants, etc. The product is a dry cider having a high alcohol content. It has a clean and refreshing taste and can be enjoyed as a sparkling wine. It has been granted awards of the International Cider Challenge, an international cider competition held in London annually: GOLD in 2019 (the first time among Japanese ciders), BRONZE in 2018, and SILVER in 2017. It has also been granted the Japan Cider Awards: 2 Stars in 2019.		For a toast at a party and other gatherings	

■ Product Picture

Allergen (Specific Raw Materials)	

■ Company's profile

Company's Name		Tamura Farm Co., Ltd.		
Annual Sales		FY 2019: 236 million yen	Numbers of Employees	FY 2019: 25
Name of Representative		Shoji TAMURA		
Messages to Purchasers		In Hirosaki City, Aomori Prefecture, we culture apples in our farm and devote ourselves to development of processed food products, such as cider, apple pie, apple juice, and jam. The policy of Tamura Farm is "delivering healthier and more delicious apple products to our		
Website Address		http://tamurafarm.jp/		
Company's Address	〒	036-8246	18-28 Aokicho, Hirosaki, Aomori	
Factory's Address	〒	036-8245	5-4 Kinzokuchō, Hirosaki, Aomori	
Name of the Person in Charge		Tamura	E-mail Address	tamurafarm87@yahoo.co.jp
Phone Number		0172-88-3836	Fax Number	0172-88-3836



■ Selling Points of the production process

Pictures		
<p>Tamura Farm apple farm</p>	<p>Pressing</p>	<p>Filling</p>

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual testing (for foreign bodies) and outsourcing bacteria testing to an external institution			
Hygiene Management	Production Process	HACCP is applied. The prescribed manufacturing process chart is followed, and if a problem occurs, the cause will be investigated, and improvements will be made.			
	Employees	Employees' health conditions are checked every morning and every evening based on the prescribed health management chart.			
	Facilities and Equipments	Facilities and equipment are maintained regularly.			
Emergency Response	The Contact Points	The person in charge	Shoji TAMURA	Phone number	+81-172-88-3836
	Documentation	Product liability insurance			

Product Profile / Terms and Conditions

Name of Product	TAMURA CIDRE Sweet (500 ml)			
JAN Code	4936204415035	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 30.0 500ml
Minimum Units of Delivery	5cs	Packing	Materials	DB Volume 12.0
Lead Time	4 days, domestic delivery		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 30.0 32.0 11.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 960 yen	Prices are valid before Price in Japanese market 1,200 yen
Certifications Products/System	HACCP, JFS-B Standard			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Japan		
Carbonic acid	Japan		
Antioxidant (sulfite)	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
Under the policy of "all stories start with growing of delicious apples," we spend one year from apple cultivation to cider brewing. The carefully brewed cider has a alcohol content of 3% and a sweet taste. You can enjoy the graceful sweetness of apples	As an aperitif or toast, or with appetizers, desserts and other		

Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>Apple</p>

sake and other alcohols

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	TAMURA CIDRE Dry (500 ml)			
JAN Code	4936204415066	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 30.0 500ml
Minimum Units of Delivery	5cs	Packing	Materials	DB Volume 12.0
Lead Time	4 days, domestic delivery		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 30.0 32.0 11.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 960 yen	Prices are valid before Price in Japanese market 1,200 yen
Certifications Products/System	HACCP JFS-B			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Japan		
Carbonic acid	Japan		
Antioxidant (sulfite)	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
A delicious cider will be born from delicious apples. In Hirosaki City, Aomori Prefecture, we spend one year from apple cultivation to cider brewing. The carefully brewed cider has a fruity aroma and bubbles brilliantly. The taste is refreshing with the graceful sourness and the mild bitterness, which are specific to	The dry cider has a alcohol content of 6%. The refreshing after taste is suitable to be drunk during a Japanese meal or Western meal. You can enjoy the sparkling apple cider at the occasion of a		

Product Picture

		<p>フルーティーな香りとともに華やかな泡立ち、りんご特有の上品な酸味とほのかな苦みも感じられるスッキリしたシードルです。充分冷やしてお飲みください。</p> <ul style="list-style-type: none"> ●辛口●飲み頃温度：約8℃ ●キャップシールの切り口に注意しましょう。 ●飲酒は20歳になってから。 ●飲みすぎに注意しましょう。 <p>原材料名：りんご（青森県産） 炭酸、酸化防止剤(亜硫酸塩) 内容量：500ml アルコール分：6% 製造者：タムラファーム株式会社 青森県弘前市大字青柳町18-28 〒036-8246 TEL0172-88-3836 製造所：青森県弘前市大字金風町 5-4</p>
	<p style="text-align: center;">Allergen (Specific Raw Materials)</p> <p style="text-align: center;">Apple</p>	

sake and other alcohols

■ Company's profile

Company's Name		Hachinohe Shuzou Co., Ltd.		
Annual Sales		650 million yen (FY 2018)	Numbers of Employees	30
Name of Representative		Shozaburo KOMAI		
Messages to Purchasers		<p>Around 1740, the first brewery owner Komai Shozaburo left Omi Province for the land of Mutsu (current Tohoku including Aomori Pref.) to find a good place to produce sake. Since the commencement of our sake brewing business in 1775, our brewery has been protected by a long line of brewery owners. The current eighth Shozaburo only uses rice and yeast made in Aomori and uses famous water from the Kanisawa area of Hachinohe to create a safe and delicious local sake that is both environmentally friendly and suitable for today's health-conscious people.</p>		
Website Address		https://mutsu8000.com/		
Company's Address	〒	031-0812	9 Honcho, Minatomachi, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Yumi TAKAHASHI	E-mail Address	info@hachinoheshuzo.co.jp
Phone Number		+81-178-33-1171	Fax Number	+81-178-34-1174

■ Selling Points of the production process

		
Pictures		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Miyamoto	Phone number	+81-178-33-1171
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Mutsu Hassen Special Junmai						
JAN Code	4947965001078	Package	Materials	Paper			
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases (mixed loading is available)	Packing	Materials	DB	Volume	12.0	
Lead Time	1-2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,056	Prices are valid before			
				Price in Japanese market	1,500 yen		
Certifications Products/System	Certified as VEGAN by Vege Project (NPO)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product has been a long-time seller since the establishment of our brand. It has a signature ripe-banana-like aroma and a mild mouthfeel. You may taste the sweetness of rice, but its after taste is rather refreshing. It can be enjoyed as chilled sake and also at ordinary temperature and as hot sake.	Vegetable pickles, roasted mackerel, smoked salmon carpaccio, sauteed pork, Comte 24 Months, <i>oden</i> (hot pot dish with various ingredients), <i>mizore-nabe</i> (hot pot dish with grated radish), and lean tuna		

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Mutsu Hassen Black Label Junmai Ginjo						
JAN Code	4947965002655	Package	Materials	Paper			
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases (mixed loading is available)	Packing	Materials	DB	Volume	12.0	
Lead Time	1-2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1,281	Prices are valid before	Dec. 2021		
				Price in Japanese market	1,800 yen		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
Black Label is our regular product creating a harmony between savoriness and sourness, having a refreshing after taste. The mannish thick taste goes well with fatty meat dishes. We recommend drinking it with a large white-wine glass to enjoy the aroma.		Roasted mackerel, sauteed chicken with whole-grain mustard, beef tongue with salt and lemon, <i>Brie de Meaux</i> (white mold cheese), <i>senbei-jiru</i> (Aomori cuisine soup), <i>toridango-nabe</i> (chicken ball pot dish)	

■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hachinohe Shurui Co., Ltd.		
Annual Sales		Sake brewing for FY 2019: 210 million yen	Numbers of Employees	26
Name of Representative		Hachiuemon HASHIMOTO		
Messages to Purchasers		Hachinohe Shurui was founded by merging sake breweries located in Hachinohe City and its suburbs upon the issuance of the imperial order for controlling companies in 1944 during the war. Presently, we brew sake at two breweries: "Hachitsuru" in Hachinohe City and "Joku" in Gonohe-machi. We are striving to brew local sake loved by the community and also by many other people.		
Website Address		https://hachinohe-syurui.com/		
Company's Address	〒	031-0096	1 Youkamachi, Hachinohe, Aomori	
Factory's Address	〒	031-0086	1 Youkamachi, Hachinohe, Aomori	
Name of the Person in Charge		Tatsuo SHIMOMURA	E-mail Address	hathisyu7@m18.alpha-ne-ne.jp
Phone Number		+81-178-43-0011	Fax Number	+81-178-43-0313



■ Selling Points of the production process

Rice polishing → washing → soaking → steaming → cooling down → *koji* (rice malt) making → *shubo* (yeast starter) making → *moromi* (fermenting mash) making → fermenting → pressing → heat processing → storing → filtering → adding water → bottling → heat processing

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual check and tasting check			
Hygiene Management	Production Process	Standardizing work procedures and sharing them among all employees			
	Employees	Education and hands-on trainings on quality			
	Facilities and Equipments	Cleaning, washing, sterilization, and regular checking			
Emergency Response	The Contact Points	The person in charge	Tatsuo SHIMOMURA	Phone number	+81-178-43-0011
	Documentation	Record keeping for traceability and cause finding upon a recall			

■ Product Profile / Terms and Conditions

Name of Product	Joku Junmai Ginjyo				
JAN Code	4932611712002	Package	Materials	Glass bottle	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	1c/s	Packing	Materials	Cardboard	Volume 6.0
Lead Time	3 days (within Japan)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	1,712 yen
Certifications Products/System				Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		100g/286kcal
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is brewed in the southern style, which ferments sake at a low temperature for a long period of time. Since it is brewed with soft water, which is a feature of Joku, it has a mild mouth feel and also a fruity taste of rice. If the product is drunk during a meal, the pleasant aroma will enhance tastes of dishes and deliver the deliciousness of sake.			

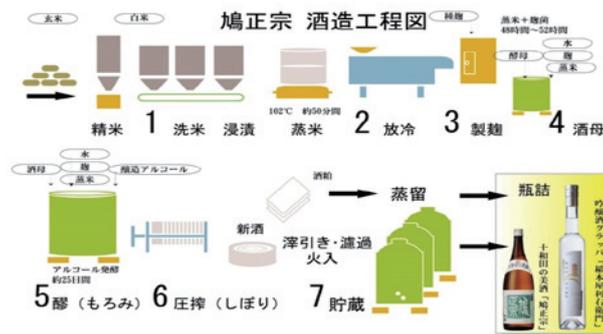
■ Product Picture

	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		Hatomasamune Co.,Ltd.			
Annual Sales		150 million yen		Numbers of Employees	10
Name of Representative		Shuumei INAMOTO			
Messages to Purchasers		Under the policy of "local sake is the product of local cuisine culture," we brew many types of local sake by using underflow water of Oirase Gorge in the Hakkoda Mountains in Aomori and sticking to a traditional method while introducing new techniques. We wish more people to know that there is a sake brewery rooting in the local community and producing local sake earnestly in Towada City of Aomori Prefecture.			
Website Address		https://www.hatomasa.jp/			
Company's Address	〒	034-0001	176-2, Inayoshi, Sanbongi, Towada, Aomori		
Factory's Address	〒	034-0001	176-2, Inayoshi, Sanbongi, Towada, Aomori		
Name of the Person in Charge		Nishino		E-mail Address	sake@hatomasa.jp
Phone Number		+81-176-23-0221		Fax Number	+81-176-24-2532

■ Selling Points of the production process



Pictures



Koji (rice malt) making



Koji making



Koji making

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Water quality test			
Hygiene Management	Production Process	Establishing a system for strict checking and management of processes			
	Employees	Establishing a system for strict control of body temperature and health condition			
	Facilities and Equipments	Establishing a system for strict cleaning and management			
Emergency Response	The Contact Points	The person in charge	Sato	Phone number	+81-176-23-0221
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Hatomasamune Junmai Daiginjo Hanaomoi						
JAN Code	4956973128035	Package	Materials	Paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	3 cases	Packing	Materials	DB	Volume	12.0	
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 2500	Prices are valid before			
				Price in Japanese market	2,500 yen		
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product uses "Hanaomoi," a rice brand grown in Aomori that is suitable for sake brewing. The rice, water, and skill used for the junmai daiginjo are all from Aomori Prefecture.		It goes well with meat dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Hakkoda Oroshi Junmai-shu Hanafubuki 60						
JAN Code	4956973208324	Package	Materials	Paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				7.5	7.5	300.0	720ml
Minimum Units of Delivery	3	Packing	Materials	DB		Volume	12.0
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				24.5	34.3	32.0	14.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 1150 yen		Prices are valid before	
					Price in Japanese market	1150 YEN	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Japan		
Malted rice	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product uses 100% "Hanafubuki," a rice brand grown in Aomori that is suitable for sake brewing. The rice, water, and skill used for the junmai-shu are all from Aomori Prefecture.		It goes well with meat dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Company's profile

Company's Name		MATSUMIDORI BREWERY CO., LTD.			
Annual Sales		Numbers of Employees		9	
Name of Representative		Yuriko CHIDA			
Messages to Purchasers		Matsumidori Brewery is located at Josei of Hirosaki City of Aomori Prefecture, which is famous for cherry blossoms and Hirosaki Castle. It began as a manufacturer of <i>shubo</i> (yeast starter) using a method hidden within the family and has passed down a brewing technique of handcrafted sake for generations. "Matsumidori (Japanese pine's green)" is named after 18 old Japanese pines that were planted within the premises and are 300-400 years of age.			
Website Address		https://matsu-midori.com/			
Company's Address	〒	036-8366	58 Oaza Komagoshimachi Hirosaki, Aomori		
Factory's Address	〒	036-8366	58 Oaza Komagoshimachi Hirosaki, Aomori		
Name of the Person in Charge		Tashiro		E-mail Address	customer-service@matsumidori-s.com
Phone Number		+81-172-34-2233		Fax Number	+81-172-34-2234



■ Selling Points of the production process

Rice washing → soaking → steaming → *koji* (rice malt) making → *shubo* (yeast starter) making → *moromi* (main mash) fermenting → pressing → filling into bottles → heat sterilization → storing → shipping

Pictures



Taking out rice steamed in a utensil



Mixing *moromi* in a fermentation tank with a bar



Getting off sake lees from a presser

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Products are visually checked for foreign bodies using light before shipping (upon filling into bottles and labelling). We are preparing for obtaining a HACCP certification.			
Hygiene Management	Production Process	Records are maintained and retained as documents for the manufacturing process and analysis results for each process.			
	Employees	The morning assembly is held every day. Workers wear uniforms, caps, and boots and wash their hands before starting work. Gloves are worn and sterilized for some work.			
	Facilities and Equipments	Machines are washed and cleaned after the completion of each process every day.			
Emergency Response	The Contact Points	The person in charge	Tashiro	Phone number	+81-172-34-2233
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Sapphire						
JAN Code	4933180101556	Package	Materials	Glass bottle			
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	1,870 yen	
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
The product has the spreading savoriness of Hanaomoi, a rice brand grown in Aomori Prefecture that is suitable for sake brewing, as well as mild sourness. Since it is filled into a bottle and stored without being filtered, you can enjoy the taste of rice more than a filtered product. The junmai ginjo goes well with Japanese dishes, Western dishes and other various dishes.		-The thick taste goes well with Japanese dishes, as well as Western dishes and Asian dishes. -Recommended way to drink: chilled or at ordinary temperature	

■ Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Tiger's Eye			
JAN Code	4933180101976	Package	Materials	Glass bottle
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard Volume 12.0
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 25.5 33.5 32.5 13.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	1,650 yen
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
It is the most popular product in our brewery. You can drink it easily but also enjoy a complicated and fine taste brought out by Hanafubuki, a rice brand grown in Aomori Prefecture that is suitable for sake brewing. It is not filtered and is sterilized by heat only once to keep the savoriness of rice. The dry sake has well-balanced tastes.	-The refreshing and dry taste goes well with any dishes but especially goes well with sashimi and other seafood. - Recommended way to drink: chilled, at ordinary temperature, or warmed		

■ Product Picture

	Allergen (Specific Raw Materials)
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Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo Rokkon Ruby					
JAN Code	4933180101273	Package	Materials	Glass bottle		
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	720ml
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0
Lead Time	2 days within Japan 1 week or more for export		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
					Price in Japanese market	1,760 yen
Certifications Products/System	Certified by Kosher Japan, and preparing for HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
With a soft mouth feel, a clear sweet taste spreads in mouth slowly. The after taste is refreshing. The product is recommended for those who want to enjoy sake more deeply.	When you drink The sake, first sweetness and then sourness spread in your mouth like wine. It goes well with cheeses and other Western dishes. - Recommended way to drink: chilled, at ordinary temperature, or warmed		

Product Picture

	Allergen (Specific Raw Materials)
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sake and other alcohols

■ Company's profile

Company's Name		Momokawa Brewing, Inc.		
Annual Sales		1,000,000,000 yen	Numbers of Employees	80
Name of Representative		Yuji UEDA		
Messages to Purchasers		<p>Since the foundation in 1889, Momokawa's motto has been to brew top-quality sake. Therefore, our products have been highly appreciated in various competitions and contests. We want to make people happy by providing good (delicious) sake. Good sake will let you wake up feeling good in the morning—such sake is what we want to brew.</p>		
Website Address		http://www.momokawa.co.jp		
Company's Address	〒	039-2293	112 Kamiakedo, Oirase, Kamikita, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Nakamura	E-mail Address	masatoshi_nakamura@momokawa.co.jp
Phone Number		+81-178-52-2241	Fax Number	+81-178-52-3145



■ Selling Points of the production process

- ① Washing polished rice and letting it soak water
- ② After draining, steaming the rice at 105°C to make *koji* (rice malt) and steamed rice
- ③ Mixing water, *koji*, steamed rice, and yeast to make *shubo* (yeast starter) after two weeks
- ④ Adding water, *koji*, and steamed rice to the *shubo* in three batches to make *moromi* (fermenting mash) after about three weeks
- ⑤ When components of the *moromi* reaches the targeted components, pressing it (it will be separated into sake and sake lees)
- ⑥ Aging sake in a cool storehouse fully until the taste reaches the targeted taste, and then adjusting and filtering the sake
- ⑦ Transferring the sake for each product to the manufacturing plant and filling it into bottles
- ⑧ Finishing the sake for each product and then shipping products

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
Hygiene Management	Production Process	ISO9001:2015 certification is obtained.		
	Employees			
	Facilities and Equipments			
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

■ Product Profile / Terms and Conditions

Name of Product	Momokawa Daiginjo Junmai Hanaomoi (720 ml)						
JAN Code	4904170007387	Package	Materials	Glass bottle			
Use by date	Recommended for one year from the manufacture date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	5 cases (mixed load)	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	3 weeks		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	参考価格	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	2000 yen	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Japan)	Aomori		
Malted rice (Japanese rice)	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The daiginjo junmai-shu is our brewers' specialty using "Hanaomoi," an Aomori rice brand suitable for sake brewing, and "Mahoroba-gin," an Aomori yeast that brings out the taste of rice, to ferment sake carefully at a low temperature. You can smell an elegant aroma and enjoy a soft and pleasant taste of rice harmonizing with a rich flavor and spreading in your mouth. Please try it chilled or at ordinary temperature.		Sashimi or sushi (It goes especially well with white-meat fish.) It also goes well with <i>tofu</i> dishes (with a light taste) and chicken dishes.	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Momokawa Ginjo Junmai-shu (720 ml)						
JAN Code	4904170005376	Package	Materials	Glass bottle			
Use by date	Recommended for one year from the manufacture date		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	5 cases (mixed load)	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	1250 yen	
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Japan)	Aomori		
Malted rice (Japanese rice)	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
The ginjo junmai-shu is brewed with a yeast grown in Aomori and soft water from Oirase Gorge. It has a spreading aroma and a refreshing but thick taste, being a satisfactory work of the master brewer of Momokawa.		It goes well with fried shiba shrimps and flounder and other dishes eaten with salt or lemon. Drinking it with unseasoned-grilled conger eels is also	

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		Morita Shoube Co., Ltd.		
Annual Sales		FY 2020: 100 million yen	Numbers of Employees	10 (FY 2020)
Name of Representative		Heijibe MORITA		
Messages to Purchasers		Shichinohe Town has been known as a horse-breeding area within the Nanbu (eastern Aomori and northern Iwate). "Komaizumi (horses' spring)" was named for the legend of pure water springing out of a village of horses. In 1777, Morita Shoube Co., Ltd. was founded by an Omi Shonin merchant with roots in present day Noda Village, Shiga Prefecture.		
Website Address		http://www.morishou.co.jp		
Company's Address	〒	039-2525	230 Shichinohe Shichinohemachi Kamikita, Aomori	
Factory's Address	〒	039-2525	230 Shichinohe Shichinohemachi Kamikita, Aomori	
Name of the Person in Charge		Keiko MORITA	E-mail Address	morishou@morishou.co.jp
Phone Number		+81-176-62-2010	Fax Number	+81-176-62-2036



■ Selling Points of the production process

We use 100% rice grown in Aomori, including "Hanaomoi" and "Hanafubuki," which are rice brands developed in Aomori Prefecture and favored by sake brewers.

The water we use for brewing is pure underground water (soft water) from a stream flowing from the Hakkoda Mountains. Our annual production volume is about 118,800 liters.

An Aomori Prefecture Governor Certified Aomori Meister (the eleventh chief brewer Morita Heijibe) uses traditional Nanbu brewing methods and a steadfast management system.

Pictures



Water and rice



Koji (rice malt) making



Fermentation control

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria testing (using a kit of the Brewing Society of Japan) Measurement at the fixed times using the analysis method prescribed by the NTA			
Hygiene Management	Production Process	The manufacturing control manager, the food sanitation manager, and the quality control manager are in place.			
	Employees	Gargling, and washing and alcohol sterilization of hands are required before and after wearing uniforms.			
	Facilities and Equipments	Surveillance cameras are installed at places before and after entering rooms to prevent incidents.			
Emergency Response	The Contact Points	The person in charge	Heijibe MORITA	Phone number	+81-176-62-2010
	Documentation	Product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	Kijoshu "Kachou Aged Sake"						
JAN Code	4997613012499	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard		Volume	12.0
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	(15°C ~ 20°C)	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	1,529 yen
Certifications Products/System	According to the guidelines for sanitation control provided by the Japan Sake and Shochu Makers Association						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
This luxury sake uses junmai ginjo-shu sake in place of water. Aging proceeds during storage to increase its aroma, making this sake rich and sweet and giving it a delicate and elegant taste. A BRONZE award was granted in the vintage section in the IWC 2020 (in London, England).	Drink chilled as an aperitif or digestif. Putting several drops of this sake on vanilla ice cream will mix sweetness and richness and create an elegant taste. This sake is also recommended as a gift.		

■ Product Picture

	Allergen (Specific Raw Materials)

■ Product Profile / Terms and Conditions

Name of Product	Junmai Ginjo "Shichiriki"						
JAN Code	4997613019429	Package	Materials				
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity 720ml
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market	1,527 yen		
Certifications Products/System	According to the guidelines for sanitation control provided by the Japan Sake and Shochu Makers Association						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics		Use Scenes (Usage · Recipes)	
This sake uses 100% Hanaomoi, a rice brand developed in Aomori and favored by sake brewers. It has a fruity aroma like that of green apples and the thick taste of rice, as well as a savory dryness that can be felt subsequently. A GOLD award was granted in the junmai shu section in Kura Master 2020 (in Paris, France).		Its impressive smooth mouth feel and dryness that can be felt subsequently go well with seafood, as well as roasted beef and other meat dishes.	

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p>
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sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Daiginjo Junmai "Magokoro Black Label"						
JAN Code	4997613011041	Package	Materials	Paper			
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	720ml	
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	6.0	
Lead Time	5-7 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	9.5	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	3,101 yen		
Certifications Products/System	According to the guidelines for sanitation control provided by the Japan Sake and Shochu Makers Association						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
This junmai daiginjo sake uses 100% Hanaomoi, a rice brand developed in Aomori and favored by sake brewers, with a 40% rice polishing ratio. It has an impressive smooth mouth feel and fruity aroma. A SILVER award was granted in the junmai daiginjo section in the IWC 2020 (in London, England).	It goes well with appetizers, seafood carpaccio, and cheeses, as well as nuts and chocolates. The decorated packaging box is good as a gift.		

■ Product Picture

	Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		MORIYAMAEN Co., Ltd.			
Annual Sales		FY 2020: 52 million yen (for the sixth term of incorporation)		Numbers of Employees	13
Name of Representative		Toshihiko MORIYAMA			
Messages to Purchasers		New ideas from the birthplace of Aomori apples—introducing the PDCA cycle by ICT, and manufacturing TEKIKAKA CIDRE and non-alcohol TEKIKAKA APPLE SODA using unripe apples picked for thinning. We propose a circulating and lean cultivation system. In Feb. 2020, the management model of MORIYAMAEN including utilization of thinning apples received the Minister of Agriculture, Forestry and Fisheries Award in the 21st National Fruit Farm Technique and Management Contest. In Dec. 2020, the cider was certified as 2021 Cuisine Kingdom Top 100.			
Website Address		https://moriyamaen.jp/			
Company's Address	〒	036-8253	1-10-4 Midorigaoka, Hirosaki, Aomori		
Factory's Address	〒	036-8253	1-10-4 Midorigaoka, Hirosaki, Aomori		
Name of the Person in Charge		Toshihiko MORIYAMA		E-mail Address	info@moriyamaen.com
Phone Number		+81-172-78-3395		Fax Number	+81-172-78-0865

■ Selling Points of the production process

We reviewed our cultivation method to utilize apples picked for thinning, which are rich in apple polyphenol.

After gathering apples picked for thinning, outsourcing pressing to Gold-Pak Co., Ltd.
(Apple selecting and washing → breaking and pressing → sterilizing by heat → foreign body removal by centrifugation and using magnets → transferring to drum cans and storing in a freezer)

Thawing a drum can depending on demand and manufacturing products at the TEKIKAKA CIDRE plant of MORIYAMAEN

(Transferring and carbonating juice in pressure-proof tanks → filling into bottles and sterilizing by heat →

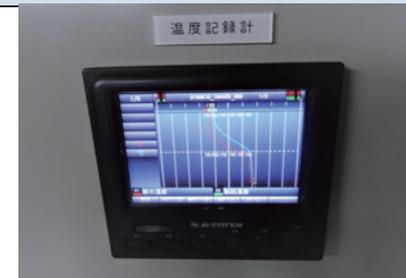
Pictures



Filling into bottles



Exterior of a pasteurizer



Thermometer and temperature records of water and products in the pasteurizer

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing, visual checking, and bacteria testing (by the Aomori Pharmaceutical Association)			
Hygiene Management	Production Process	The juice analysis result is confirmed to conform to quality standards, the storage condition is checked, and in sterilization after filling, internal temperatures are confirmed to conform to standards using a data logger, and records are maintained.			
	Employees	Information is managed in ledgers to be shared among all employees. Reporting and other communication is ensured by introducing a project manager and a work record system			
	Facilities and Equipments	Utensils and the inside of the plant are cleaned with ozone water, and utensils are dried in a drier storage.			
Emergency Response	The Contact Points	The person in charge	Toshihiko MORIYAMA	Phone number	+81-172-78-3395
	Documentation	Covered by product liability insurance			

■ Product Profile / Terms and Conditions

Name of Product	TEKIKAKA APPLE SODA			
JAN Code	4589752770431	Package	Materials	Glass bottle
Use by date	12 months from the manufacture month		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 24.0
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before
				Price in Japanese market
Certifications Products/System	Certified as an agricultural product cultivated specially in Aomori (reducing target pesticides by 50% and free of chemical fertilizers) Manufacturing processes are recorded in the self-developed database.			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is non-alcohol apple soda of 100% apples picked for thinning, which are rich in polyphenol. Early summer apples before getting ripe and sweet are used as a raw material to give a refreshing taste to the product for summer.	Drink it chilled for both indoors and outdoors in the season with rising temperature. The refreshing apple soda can be enjoyed with a meal.		

■ Product Picture






Allergen (Specific Raw Materials)

sake and other alcohols

Product Profile / Terms and Conditions

Name of Product	TEKIKAKA CIDRE			
JAN Code	4589752770240	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 330m l
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 24.0
Lead Time	3 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 28.0 41.5 23.0 16.3
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	570 yen (tax excluded)
Certifications Products/System	Certified as an agricultural product cultivated specially in Aomori (reducing target pesticides by 50% and free of chemical fertilizers) Manufacturing processes are recorded in the self-developed database.			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product creates gorgeous bubbles and has the aroma of apples, and the sharp bitterness and sourness of apples picked for thinning, making you feel refreshing and enjoy a meal. It was awarded the Grand Prize in JAPAN CIDER AWARDS 2019 for the first time as a Japanese brand (receiving 3 Stars in the sections of labelling and tastes). In December 2020, it was selected as one of 2021 Cuisine Kingdom Top 100.	The mild sweetness goes well with a meal. Please enjoy it chilled.		

Product Picture







Allergen (Specific Raw Materials)

sake and other alcohols

■ Company's profile

Company's Name		Rokka Shuzo Co., Ltd.		
Annual Sales		350 million yen	Numbers of Employees	25
Name of Representative		Hiroshi KITAMURA		
Messages to Purchasers		Rokka Sake Brewery was established in 1972, when it merged three breweries in Hirosaki City. Its original business started in 1719. We manufacture and sell the main brand Joppari <i>seishu</i> , as well as rice <i>shochu</i> and liqueurs using ingredients from Aomori, with a spirit of enterprise while passing down the history and the tradition of handcrafted sake.		
Website Address		http://www.joppari.com/		
Company's Address	〒	036-8066	217 Toyoda, Mukaitonose, Hirosaki, Aomori	
Factory's Address	〒	036-8066	217-1 Toyoda, Mukaitonose, Hirosaki, Aomori	
Name of the Person in Charge		Tomonobu OSE	E-mail Address	t.oose@joppari.com
Phone Number		+81-172-35-4141	Fax Number	+81-172-35-4147



■ Selling Points of the production process

For sake manufacturing, we use rice grown in Aomori and devote a great deal of time and care to handcrafting. We once brewed sake in large quantity at one time but recently changed the style into small-quantity brewing to put priority on tastes and aromas. Products are sterilized by heat using a pasteurizer, and in the case of chilled sake, stored in a large-size refrigerator, before shipment.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Upon brewing, alcohol content checking, and aroma/taste sensory testing by the chief brewer (manufacture manager); and upon filling, checking of labels and foreign bodies			
	Production Process	In brewing, each division works in accordance with the process chart prepared by the chief brewer.			
Hygiene Management	Employees	Safety checking on the occasion of daily morning assemblies			
	Facilities and Equipments	Daily tidying up and cleaning			
Emergency Response	The Contact Points	The person in charge	Noda	Phone number	+81-172-35-4141
	Documentation	Covered by product liability insurance			

Product Profile / Terms and Conditions

Name of Product	Junmai Daiginjo Joppari Hanaomoi			
JAN Code	4903457606039	Package	Materials	Glass bottle
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9.0 9.0 28.0 720ml
Minimum Units of Delivery	5 cases (mixed loading)	Packing	Materials	Cardboard Volume 6.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 20.0 29.0 31.0 8.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerate <input type="checkbox"/> Frozen Less than about 30°C	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 2,121 yen	Prices are valid before Until the next quotation
Certifications Products/System			Price in Japanese market 3,400 yen	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Water	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The junmai daiginjo is brewed in a brewery at mid-winter Tsugaru using 100% "Hanaomoi," an Aomori rice brand suitable for sake brewing. It received the Grand Gold in the premium daiginjo section in The Fine SAKE Award, Japan 2021. In 2020, it also received the Gold for the forth time and the Regional Trophy in sake section in the International Wine Challenge. As the recently hottest contest targets at sake in the marketplace, consumers can purchase and enjoy the participant products directly.	Enjoying it yourself on a special day, or giving it as a gift		

Product Picture

	<p>純米大吟醸じよっぱり華想い</p> <p>優雅な香りと、米の旨みが調和している純米大吟醸酒です。</p> <table border="1"> <tr> <td>品目</td> <td>清酒</td> <td>アルコール分</td> <td>16度</td> </tr> <tr> <td></td> <td></td> <td>内容量</td> <td>720ml</td> </tr> <tr> <td>原材料名</td> <td colspan="3">米(国産)・米麹(国産米)・精米歩合 40%</td> </tr> <tr> <td>原料米</td> <td colspan="3">青森県産「華想い」100%使用</td> </tr> </table> <p>甘辛濃淡度</p> <p>●お酒は、20歳になってから。 製造年月 30.8 ●お酒はあしく適量を。●妊娠中や 授乳期の飲酒は、お控え下さい。 ●開栓後、指を電めぬよう ご注意下さい。</p> <p>製造者 六花酒造株式会社 青森県弘前市内外黒字豊田217-1 4 903457606039</p>	品目	清酒	アルコール分	16度			内容量	720ml	原材料名	米(国産)・米麹(国産米)・精米歩合 40%			原料米	青森県産「華想い」100%使用		
	品目	清酒	アルコール分	16度													
		内容量	720ml														
原材料名	米(国産)・米麹(国産米)・精米歩合 40%																
原料米	青森県産「華想い」100%使用																
<p>Allergen (Specific Raw Materials)</p>																	

sake and other alcohols

■ Product Profile / Terms and Conditions

Name of Product	Junmai-shu Joppari						
JAN Code	4903457571030		Package	Materials	Glass bottle		
Use by date	12 months			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	5 cases (mixed loading)		Packing	Materials	Cardboard	Volume	6.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Less than about 30°C		参考価格	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 721 yen	Prices are valid before	Until the next quotation	
Certifications Products/System					Price in Japanese market	1200 yen plus tax	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice	Aomori		
Malted rice	Aomori		
Water	Aomori		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is brewed with only rice (with a polishing rate of 60%) and malted rice, maintaining the thick pleasant taste specific to rice. Its taste and aroma are rich. This satisfying sake goes well with various dishes, such as Japanese dishes and Western dishes with thick tastes.	Enjoying it yourself on a special day, or giving it as a gift		

■ Product Picture

	<p>純米酒 じょっぱり</p> <table border="1"> <tr> <td>品名</td> <td>清酒</td> <td>アルコール分</td> <td>15度</td> </tr> <tr> <td>原材料名</td> <td colspan="3">米(国産)、米麹(国産米)</td> </tr> <tr> <td>精米歩合</td> <td colspan="3">60%</td> </tr> <tr> <td>甘辛濃淡度</td> <td colspan="3"> 甘辛濃淡度 濃い ← 薄い 辛い ← 甘い </td> </tr> </table> <p>●お酒は、20歳になってから。●お酒は楽しく適量で。●妊娠中や授乳期の飲酒は、胎児・乳児の発育に影響する恐れがありますので気をつけましょう。●開栓時、指を傷めぬようご注意ください。</p> <p>製造者 六花酒造株式会社 青森県弘前市向馬字畑田217-1 製造年月</p>	品名	清酒	アルコール分	15度	原材料名	米(国産)、米麹(国産米)			精米歩合	60%			甘辛濃淡度	甘辛濃淡度 濃い ← 薄い 辛い ← 甘い		
	品名	清酒	アルコール分	15度													
原材料名	米(国産)、米麹(国産米)																
精米歩合	60%																
甘辛濃淡度	甘辛濃淡度 濃い ← 薄い 辛い ← 甘い																
<p>Allergen (Specific Raw Materials)</p>																	

sake and other alcohols

Product Profile / Terms and Conditions

Name of Product	Sakura-shu (cherry Liqueur) Liqueur Joppari			
JAN Code	4903457513054	Package	Materials	Glass bottle
Use by date	None		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.8 6.8 15.1 300ml
Minimum Units of Delivery	5 cases (mixed loading)	Packing	Materials	Cardboard Volume 12.0
Lead Time	Order in the morning of a BD, shipment on the day Kanto: arrival in the afternoon of the following day or later		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 15.0 43.0 21.0 7.0
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen Less than about 30°C	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 310 yen	Prices are valid before Until the next quotation Price in Japanese market 500 yen plus tax
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
North Japanese hill cherry	Aomori		
Brewer's alcohol	Brewed in Japan		
Sugars	Finland and Japan		
Citric acid			
Product Characteristics	Use Scenes (Usage · Recipes)		
With this mildly sweet liqueur, you can enjoy eating while keeping healthy. Since it has a low alcohol content, even those who cannot drink a lot of alcohol can drink this product easily.	Enjoying it yourself at home		

Product Picture

Allergen (Specific Raw Materials)	

