

# agricultural/livestock products and processed agricultural products

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Sliced burdock root  
Black Garlic L
- P28 Growth Co., Ltd.  
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- P30 KS Seika Co., Ltd.  
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Joppari Black Garlic from Aomori Separate Type  
Joppari Black Garlic from Aomori
- P34 Gold-Pak Co., Ltd.  
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- P38 Seiken Co., Ltd.  
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- P41 Taishi Food Inc.  
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- P45 Takara Inc.  
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Matured Black Garlic
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JA Aoren Kibo no Shizuku Blended Apple Juice  
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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  
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- 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

<b>Company`s Name</b>		<b>Shiny Apple Co., Ltd.</b>			
<b>Annual Sales</b>		2,234 million yen *FY2020		<b>Numbers of Employees</b>	
<b>Name of Representative</b>		Koichi TAKEHANA			
<b>Messages to Purchasers</b>		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.			
<b>Website Address</b>		<a href="http://www.shinyapple.co.jp/">http://www.shinyapple.co.jp/</a>			
<b>Company`s Address</b>		〒 036-0516	178-2 Aino, Kuroishi, Aomori		
<b>Factory`s Address</b>		〒 036-0516	178-2 Aino, Kuroishi, Aomori		
<b>Name of the Person in Charge</b>		Takahiro SHOJI		<b>E-mail Address</b>	
<b>Phone Number</b>		81-172-52-2321		<b>Fax Number</b>	
				+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

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

<b>Name of Product</b>	Shiny Aomori Fully Ripened Apple Juice 1000 ml bottle			
<b>JAN Code</b>	4970180100196	<b>Package</b>	<b>Materials</b>	Bottle: glass, cap: aluminum, label: paper
<b>Use by date</b>	D+ 12 months		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm) 8.9      8.9      26.8      Inner Capacity 1.05kg
<b>Minimum Units of Delivery</b>	10 cases in consolidated freight	<b>Packing</b>	<b>Materials</b>	Cardboard box      Volume      6.0
<b>Lead Time</b>	<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>		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm) 18.5      27.5      28.5      Weight(kg) 9.1
<b>Storage Condition</b>	<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.	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF * varied by terms and conditions	Prices are valid before Price in Japanese market 520 YEN
<b>Certifications Products/System</b>	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

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

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	Shiny Sparkling Apple Dry 200 ml bottle			
<b>JAN Code</b>	4970180200162	<b>Package</b>	<b>Materials</b>	Bottle: glass, cap: aluminum, label: OPS
<b>Use by date</b>	D+18 months		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm) / Inner Capacity 5.3 / 5.3 / 18.2 / 210g
<b>Minimum Units of Delivery</b>	10 cases in consolidated freight	<b>Packing</b>	<b>Materials</b>	Cardboard box / Volume / 24.0
<b>Lead Time</b>	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)		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm) / Weight(kg) 22.3 / 33.5 / 18.8 / 9.7
<b>Storage Condition</b>	<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.	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	145 YEN
<b>Certifications Products/System</b>	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

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

# 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		<b>Aomori Trading Co., Ltd.</b>					
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		<a href="http://www.facebook.com/aomoritrading">www.facebook.com/aomoritrading</a>					
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		<a href="mailto:info@aomoritrading.com">info@aomoritrading.com</a>	
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		<a href="https://www.zennoh.or.jp/am/">https://www.zennoh.or.jp/am/</a>			
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	<a href="mailto:kudou-kousei@zennoh.or.jp">kudou-kousei@zennoh.or.jp</a>
Phone Number		+81-17-729-8615		Fax Number	+81-17-762-1075

### ■ Selling Points of the production process

<b>Pictures</b>		

### ■ 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
				73.0	23.0	17.0	10 k g
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)
				73.0	23.0	17.0	12 k g
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	
						Price in Japanese market	
Certifications Products/System							

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><b>Allergen</b> (Specific Raw Materials)</p>
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### ■ Company's profile

Company's Name		<b>Apple &amp; Snack Co., Ltd.</b>			
Annual Sales		117 million yen		Numbers of Employees	14
Name of Representative		Takashi INABA			
Messages to Purchasers					
Website Address		<a href="https://www.applesnack.com/">https://www.applesnack.com/</a>			
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	<a href="mailto:info@applesnack.com">info@applesnack.com</a>
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>
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### ■ 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			







## ■ Company's profile

<b>Company's Name</b>		<b>Itayanagi Town Industrial Promotion Public Corporation Ringo Work Research Institute</b>			
<b>Annual Sales</b>		FY2019: 280 million yen		<b>Numbers of Employees</b>	
				67	
<b>Name of Representative</b>		Makoto NARITA			
<b>Messages to Purchasers</b>		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.			
<b>Website Address</b>		<a href="https://www.ringo-work.com/">https://www.ringo-work.com/</a>			
<b>Company's Address</b>	〒	038-3690	34-6 Honizumi, fukunoda, Itayanagi, Kitatsugaru, Aomori		
<b>Factory's Address</b>	〒	038-3690	34-6 Honizumi, fukunoda, Itayanagi, Kitatsugaru, Aomori		
<b>Name of the Person in Charge</b>		Miyazaki		<b>E-mail Address</b>	ita-furusen@town.itayanagi.aomori.jp
<b>Phone Number</b>		+81-172-72-1500		<b>Fax Number</b>	+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>
<b>Pictures</b>
 

## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<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.			
<b>Hygiene Management</b>	<b>Prodction Process</b>	Temperature control, raw material management, keeping the workplace organized and tidy, formulation, management standards, recording, categorization, display, measures to prevent contamination, weight, etc.			
	<b>Employees</b>	Stool examination, health management, recording, handwashing, disinfection, glove management, etc.			
	<b>Facilities and Equipments</b>	Airtightness, layout, production room, machinery and equipment, recording, temperature control, etc.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Matsuyama	<b>Phone number</b>	+81-172-72-1500
	<b>Documentation</b>	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良 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>
<b>Allergen (Specific Raw Materials)</b>	

# 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
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		<b>WingApple Co., Ltd.</b>			
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		<a href="https://rm-farm.stores.jp/">https://rm-farm.stores.jp/</a>			
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	<a href="mailto:open@apple-factory.biz">open@apple-factory.biz</a>
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>
<b>Pictures</b>


### ■ 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

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

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

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Apple Juice						
<b>JAN Code</b>	Depends on the variety		<b>Package</b>	Materials	Bottle, aluminum		
<b>Use by date</b>	1 year from production			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
<b>Minimum Units of Delivery</b>	40 bottles x 5 cases		<b>Packing</b>	Materials	DB	Volume	40.0
<b>Lead Time</b>	3 days to Tokyo Port area			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	
						Price in Japanese market	324 YEN
<b>Certifications Products/System</b>							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Hirosaki City, Aomori		
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
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

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

## 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"/> Refrigeration <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

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

### ■ Company's profile

Company's Name		<b>SKS Farm Co., Ltd.</b>		
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		<a href="http://bejin-sksfarm.co.jp/">http://bejin-sksfarm.co.jp/</a>		
Company's Address	〒	038-3105	98 Kashiwahirosuteruhi, Tsugaru, Aomori	
Factory's Address	〒			
Name of the Person in Charge	Tsushima		E-mail Address	<a href="mailto:tsushima.skz@gmail.com">tsushima.skz@gmail.com</a>
Phone Number	+81-173-27-5080		Fax Number	+81-173-27-5080



### ■ Selling Points of the production process

<b>Pictures</b>		
		
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		
				21.0	12.0	2.5	50 g
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)		
				19.5	32.0	16.0	1.7
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 Prices are valid before Price in Japanese market	324 YEN		
Certifications Products/System	ISO22000						

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

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
※食物繊維4.9g	
※水溶性食物繊維3.0g	
※不溶性食物繊維1.9g	



4 580064 400337

**Allergen (Specific Raw Materials)**

## ■ Company's profile

<b>Company's Name</b>		<b>Kashiwazaki Seika LLC</b>		
<b>Annual Sales</b>		1,740 million yen	<b>Numbers of Employees</b>	90
<b>Name of Representative</b>		Shinichi KASHIWAZAKI		
<b>Messages to Purchasers</b>		<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>		
<b>Website Address</b>		<a href="https://kashiwazakiseika.com/">https://kashiwazakiseika.com/</a>		
<b>Company's Address</b>	〒 039-2116	54-1 Akido, Oirase, Kamikita, Aomori		
<b>Factory's Address</b>	〒 039-2116	54-1 Akido, Oirase, Kamikita, Aomori		
<b>Name of the Person in Charge</b>		Shinichi KASHIWAZAKI	<b>E-mail Address</b>	<a href="mailto:seika_01@aomori96229.jp">seika_01@aomori96229.jp</a>
<b>Phone Number</b>		+81-178-56-5030	<b>Fax Number</b>	+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

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Pesticide residues, general bacteria (6 types), radioactive substance tests			
<b>Hygiene Management</b>	<b>Production Process</b>	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.			
	<b>Employees</b>	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.			
	<b>Facilities and Equipments</b>	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.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Shinichi KASHIWAZAKI	<b>Phone number</b>	+81-178-56-5030
	<b>Documentation</b>	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
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)
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 700	Prices are valid before			
Certifications Products/System	HACCP						
				Price in Japanese market	1000 YEN		

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

<b>Name of Product</b>	Sliced burdock root						
<b>JAN Code</b>	4519727 300110	<b>Package</b>	Materials	PE/PA			
<b>Use by date</b>			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				22.0	14.0	3.0	20g
<b>Minimum Units of Delivery</b>	6 cases	<b>Packing</b>	Materials	DB	Volume	35.0	
<b>Lead Time</b>	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
				30.0	41.0	19.0	3.5
<b>Storage Condition</b>		<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
			140	Price in Japanese market	140 YEN		
<b>Certifications Products/System</b>	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		Inner Capacity 45.0
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		Weight(kg) 2.0
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		
Certifications Products/System	HACCP					
				Price in Japanese market	420YEN	

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

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

## ■ Company's profile

Company's Name		<b>Growth Co., Ltd.</b>			
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		<a href="http://aomori-growth.com">http://aomori-growth.com</a>			
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	<a href="mailto:k.sudo@aomori-growth.com">k.sudo@aomori-growth.com</a>
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		<b>KS Seika Co., Ltd.</b>			
Annual Sales		200 million yen		Numbers of Employees	18
Name of Representative		Toyohide KASAI			
Messages to Purchasers		<p>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.</p>			
Website Address		<a href="http://www.ks-seika.com/">http://www.ks-seika.com/</a>			
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	<a href="mailto:ks.asami.280601@gmail.com">ks.asami.280601@gmail.com</a>
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	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF JPY540	Prices are valid before	March 2022	
				Price in Japanese market	810 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	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"> <li>• Peel and enjoy like dessert.</li> <li>• You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.</li> </ul>

## ■ Product Picture

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

# FCP Format for Exhibition and Business Meeting



<b>Name of Product</b>	<b>Joppari Black Garlic from Aomori Separate Type</b>					
<b>JAN Code</b>	4582385450756	<b>Package</b>	Materials	PE, PA		
<b>Use by date</b>	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
<b>Minimum Units of Delivery</b>	90 packs (3 C/S)	<b>Packing</b>	Materials	DB	Volume	30.0
<b>Lead Time</b>	5 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			47.5	4.1	15.0	3.7
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF JPY390	Prices are valid before	March 2022	
					Price in Japanese market	600 yen
<b>Certifications Products/System</b>	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"> <li>· Peel and enjoy like dessert.</li> <li>· You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.</li> </ul>

## ■ Product Picture

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

## ■ 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"> <li>• Peel and enjoy like dessert.</li> <li>• You can easily mash it and make garlic paste. Use it as an ingredient of various dishes.</li> </ul>

## ■ Product Picture

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

**■ 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	<a href="https://www.gold-pak.com/">https://www.gold-pak.com/</a>			
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	<a href="mailto:cr_momose@goldpak.co.jp">cr_momose@goldpak.co.jp</a>	
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

<b>Name of Product</b>	SunPack Apple Juice 1 liter						
<b>JAN Code</b>	4972251228853	<b>Package</b>	Materials	Bottle			
<b>Use by date</b>	12 months (expiration date)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
<b>Minimum Units of Delivery</b>	10 cases or more	<b>Packing</b>	Materials	Cardboard box	Volume	6.0	
<b>Lead Time</b>	3 days (delivered at port from Tohoku to Kanto)		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 265 YEN	Prices are valid before			
<b>Certifications Products/System</b>	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)
<p>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.</p>	<p>Large bottle for families. Chill well before serving.</p>

## ■ Product Picture

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

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

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

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

## Product Profile / Terms and Conditions

<b>Name of Product</b>	Aomori Apple Straight Juice						
<b>JAN Code</b>	4571247510950	<b>Package</b>	Materials	PET			
<b>Use by date</b>	9 months (expiration date)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
			5.6	5.6	15.0	280ml	
<b>Minimum Units of Delivery</b>	10 cases or more	<b>Packing</b>	Materials	Cardboard box	Volume	24.0	
<b>Lead Time</b>	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	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 78 YEN	Prices are valid before		
					Price in Japanese market		
<b>Certifications Products/System</b>	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

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

## ■ Company's profile

<b>Company's Name</b>		<b>Seiken Co., Ltd.</b>			
<b>Annual Sales</b>		1,548 million yen (FY ended June 2020)		<b>Numbers of Employees</b> 7	
<b>Name of Representative</b>		Yusho TAKEYA			
<b>Messages to Purchasers</b>		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.			
<b>Website Address</b>		<a href="https://www.ringo-seiken.co.jp">https://www.ringo-seiken.co.jp</a>			
<b>Company's Address</b>		〒 036-1331	213 Hakusando, Godai, Hirosaki, Aomori		
<b>Factory's Address</b>		〒 036-1331	247-1 Hakusando, Godai, Hirosaki, Aomori		
<b>Name of the Person in Charge</b>		Kumiko SAWADA		<b>E-mail Address</b> <a href="mailto:info@ringo-seiken.co.jp">info@ringo-seiken.co.jp</a>	
<b>Phone Number</b>		+81-172-55-6969		<b>Fax Number</b> +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

<b>Inspection of Products</b>	<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.			
<b>Hygiene Management</b>	<b>Production Process</b>	Regular safety team meetings are held.			
	<b>Employees</b>	Same as above			
	<b>Facilities and Equipments</b>	Same as above			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Yusho TAKEYA	<b>Phone number</b>	080-5561-5617
	<b>Documentation</b>				

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Seiken's Hatorazu Apple 100				
JAN Code	4958757000308	<b>Package</b>	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	<b>Packing</b>	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	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>Price for delivery at designated warehouse in Japan</small> To Kanto: 245 yen per bottle	Prices are valid before	
				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



<p>●栄養成分表示(100g当たり)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td>エネルギー</td> <td>52kcal</td> <td>炭水化物</td> <td>12.8g</td> </tr> <tr> <td>たんぱく質</td> <td>0.1g</td> <td>一糖類</td> <td>11.6g</td> </tr> <tr> <td>脂</td> <td>0.1g</td> <td>食塩相当量</td> <td>0g</td> </tr> </table>	エネルギー	52kcal	炭水化物	12.8g	たんぱく質	0.1g	一糖類	11.6g	脂	0.1g	食塩相当量	0g
エネルギー	52kcal	炭水化物	12.8g									
たんぱく質	0.1g	一糖類	11.6g									
脂	0.1g	食塩相当量	0g									
<p>名称 りんごジュース(ストレート)</p> <p>原材料名 りんご(青森県産)/酸化防止剤(ビタミンC)</p> <p>内容量 1000g</p> <p>賞味期限 容器上部に記載</p> <p>保存方法 直射日光を避けて常温で保存して下さい</p> <p>製造者 株式会社青研 〒036-1331 青森県弘前市五代字白山堂213 TEL:0172-82-4637 (株)青研 加工センター 青森県弘前市五代字白山堂247-1</p>												

**Allergen (Specific Raw Materials)**

# FCP Format for Exhibition and Business Meeting



**■ 商品特性と取引条件**

<b>Name of Product</b>	Seiken's Hatorazu Apple 100 Cart Can					
<b>JAN Code</b>	4958757000407	<b>Package</b>	<b>Materials</b>	Package: PE, paper, PET, GL, PE (Inside) Tab: PET, paper, GL, PP/ Straw: PP		
<b>Use by date</b>	10 months		<b>Size/Inner Capacity</b>	Length(cm)	Width(cm)	Height (cm)
			5.5	5.5	11.2	195 g
<b>Minimum Units of Delivery</b>	10	<b>Packing</b>	<b>Materials</b>	Paper	<b>Volume</b>	30.0
<b>Lead Time</b>	Approx. 7 days (for the Kanto area, 3 days after shipment)		<b>size/Gross weight</b>	Length(cm)	Width(cm)	Height (cm)
			35.5	27.7	11.9	6.4
<b>Storage Condition</b>		<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
			Price for delivery at designated warehouse in Japan To Kanto: 82 yen per bottle		Price in Japanese market	150 YEN
<b>Certifications Products/System</b>						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori Prefecture	Calories	101 kcal/100 g
Vitamin C	China	Protein	0.2g/100 g
		Fat	0.1g/100 g
		Carbohydrate	25.0g/100 g
		— Sugar	22.6g/100 g
		Sodium chloride equivalent	0g/100 g
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
Single-serving Seiken's Hatorazu Apple 100 made from apples from Aomori Prefecture. Eco-friendly cart can, made from thinned wood, with a straw. You can enjoy it outdoors.		Portable cart can. Enjoy it outdoors or for lunch.	

**■ Product Picture**

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

**■ Company's profile**

Company's Name		<b>Taishi Food Inc.</b>		
Annual Sales		18 billion yen in FY 2020	Numbers of Employees	640 in FY 2020
Name of Representative		<b>Shigeo KUDO</b>		
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		<a href="https://www.taishi-food.co.jp/">https://www.taishi-food.co.jp/</a>		
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	<a href="mailto:s-yamamoto@taishi-food.co.jp">s-yamamoto@taishi-food.co.jp</a>
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

<b>Name of Product</b>	Kita no Daizu Natto Otsubu 40 g × 2					
<b>JAN Code</b>	4904540 104166	<b>Package</b>	Materials	Plastic		
<b>Use by date</b>	11 days (including the date of production)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
			8.5	8.5	8.6	0.8
<b>Minimum Units of Delivery</b>	3 cases	<b>Packing</b>	Materials	Paper	Volume	6.0
<b>Lead Time</b>	4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
			26.0	19.0	10.0	1.0
<b>Storage Condition</b>	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 120YEN	Prices are valid before		
	10°C or lower			Price in Japanese market		160YEN
<b>Certifications Products/System</b>						

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"> <li>Made from carefully selected soybeans from Hokkaido.</li> <li>Flavor of soybeans are fully brought out. Soft and plump texture.</li> <li>We soak soybeans in water for a long time and ferment slowly.</li> <li>After bringing out the flavor to the full, umami is contained in the pack with seal on the top.</li> </ul>	

## ■ Product Picture

	
<b>Allergen (Specific Raw Materials)</b>	
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.		<ul style="list-style-type: none"> <li>• 120 g single-portion tofu. Three packs. For a group of small number of people or for single servings.</li> <li>• Easy-to-open "Easy Open Film"</li> </ul>	

## ■ Product Picture

	<b>Allergen (Specific Raw Materials)</b>  Soybean
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# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Tsuzukeru Oligo (food with function claims) 125 ml					
<b>JAN Code</b>	4904540680554	<b>Package</b>	<b>Materials</b>	Pack: paper, straw bag: plastic		
<b>Use by date</b>	180 days (including the date of production)		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
<b>Minimum Units of Delivery</b>	10 cases	<b>Packing</b>	<b>Materials</b>	Paper	Volume	12入
<b>Lead Time</b>	4 days		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
<b>Storage Condition</b>	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <b>Keep at room temperature, avoid direct sunlight</b>	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
			80YEN	Price in Japanese market	120YEN	
<b>Certifications Products/System</b>	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)
<p>“Tsuzukeru Oligo” is a food with function claims that improves your stomach conditions.</p> <p>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</p>	<p>Refreshing taste, blended with apple juice. You can develop the habit of drinking this every day without trying too hard.</p>

## ■ Product Picture

	<p><b>Allergen (Specific Raw Materials)</b></p> <p>Apple, Soybean</p>
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**■ Company's profile**

<b>Company's Name</b>		<b>Takara Inc.</b>			
<b>Annual Sales</b>		1,000,000,000円		<b>Numbers of Employees</b>	
<b>Name of Representative</b>		Kimio TAKARADA			
<b>Messages to Purchasers</b>		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. 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".			
<b>Website Address</b>		<a href="http://takara229.com">http://takara229.com</a>			
<b>Company's Address</b>	〒	390313	15-3 Sanaida, Moichi, Takko, Sannohe, Aomori		
<b>Factory's Address</b>	〒	390313	73-2 Moichi, Moichi, Takko, Sannohe, Aomori		
<b>Name of the Person in Charge</b>		Katsuyo TAKARADA		<b>E-mail Address</b>	<a href="mailto:kachiyo1@p1.hi-net.ne.jp">kachiyo1@p1.hi-net.ne.jp</a>
<b>Phone Number</b>		+81-179-20-8550		<b>Fax Number</b>	+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**

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

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

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

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

## ■ 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

**Allergen (Specific Raw Materials)**

■ Company's profile

Company's Name		<b>Tsugaruya Inc.</b>			
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		<a href="http://tsugaruya.com">http://tsugaruya.com</a>			
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	<a href="mailto:shishido@tsugaruya.com">shishido@tsugaruya.com</a>
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				

## 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 Tempreture <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)**



## 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

			<table border="1"> <tr> <td>名称</td> <td>ほたて塩焼</td> </tr> <tr> <td>原材料名</td> <td>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)</td> </tr> <tr> <td>殺菌方法</td> <td>気密性容器に密封し、加圧加熱殺菌</td> </tr> <tr> <td>内容量</td> <td>裏面上部記載</td> </tr> <tr> <td>賞味期限</td> <td>裏面上部記載</td> </tr> <tr> <td>保存方法</td> <td>直射日光を避けて常温で保存して下さい。</td> </tr> <tr> <td>製造者</td> <td>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</td> </tr> </table>	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
			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																
<b>Allergen (Specific Raw Materials)</b>  Wheat																	

**■ Company's profile**

<b>Company's Name</b>		<b>Nanbu Souken Co., Ltd.</b>		
<b>Annual Sales</b>		20 million yen	<b>Numbers of Employees</b>	31
<b>Name of Representative</b>		Susumu HAYAKARI		
<b>Messages to Purchasers</b>		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.		
<b>Website Address</b>		<a href="http://nanbusouken.com/">http://nanbusouken.com/</a>		
<b>Company's Address</b>	〒	031-0077	1-9-6 Nagane, Hachinohe, Aomori	
<b>Factory's Address</b>	〒			
<b>Name of the Person in Charge</b>		Mariko MATSUBAYASHI	<b>E-mail Address</b>	<a href="mailto:info@nanbusouken.com">info@nanbusouken.com</a>
<b>Phone Number</b>		+81-178-32-0258	<b>Fax Number</b>	+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**

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

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

## ■ Company's profile

<b>Company's Name</b>		<b>Nikuno Hiroaki Co., Ltd.</b>		
<b>Annual Sales</b>		100 million yen	<b>Numbers of Employees</b>	10
<b>Name of Representative</b>		Hiroaki IBATA		
<b>Messages to Purchasers</b>		<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>		
<b>Website Address</b>		<a href="http://www.nikuno-hiroaki.jp/">http://www.nikuno-hiroaki.jp/</a>		
<b>Company's Address</b>	〒	039-0201	41-5 Tenjindomukai, Takko, Takko, Sannohe, Aomori	
<b>Factory's Address</b>	〒			
<b>Name of the Person in Charge</b>		Hideki KAMATA	<b>E-mail Address</b>	<a href="mailto:info@nikuno-hiroaki.jp">info@nikuno-hiroaki.jp</a>
<b>Phone Number</b>		+81-179-32-3307	<b>Fax Number</b>	+81-179-32-2455



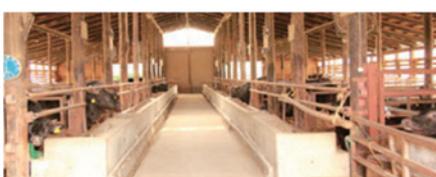
## ■ Selling Points of the production process

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

<b>Inspection of Products</b>	<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			
<b>Hygiene Management</b>	<b>Production Process</b>	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.			
	<b>Employees</b>	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.			
	<b>Facilities and Equipments</b>	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.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Hideki KAMATA	<b>Phone number</b>	+81-179-32-3307
	<b>Documentation</b>	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.			

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	Sannohe Takko Beef from Aomori Prefecture (Kuroge Washu)						
<b>JAN Code</b>		<b>Package</b>	Materials				
<b>Use by date</b>	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
<b>Minimum Units of Delivery</b>	from 1 bloc	<b>Packing</b>	Materials	Volume			
<b>Lead Time</b>	15-30 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
<b>Storage Condition</b>	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input checked="" type="checkbox"/> Frozen	(-18 degrees or lower)	<b>Reference Price</b>	<input type="checkbox"/> FOB	<input type="checkbox"/> CIF	Prices are valid before	
						Price in Japanese market	
<b>Certifications (Products/System)</b>	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)
<p>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.</p>	<p>Vietnam Thailand, Macau, Myanmar, Cambodia, Laos</p>

## Product Picture

	<p>Obtained health for export Frozen vacuum packs are available.</p>
	<p><b>Allergen (Specific Raw Materials)</b></p>
	<p>Beef</p>

## ■ Company's profile

<b>Company's Name</b>		<b>Hirosaki Soko Co., Ltd. (Agriculture Business)</b>			
<b>Annual Sales</b>		1 billion yen		<b>Numbers of Employees</b>	46
<b>Name of Representative</b>		Tatsuya Omizu			
<b>Messages to Purchasers</b>		<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>			
<b>Website Address</b>		<a href="https://daishu-hirosoko.co.jp/service/aqri-food/">https://daishu-hirosoko.co.jp/service/aqri-food/</a>			
<b>Company's Address</b>	〒	036-8101	3-5-1 Toyoda, Hirosaki, Aomori		
<b>Factory's Address</b>	〒				
<b>Name of the Person in Charge</b>	Noro / Takamura			<b>E-mail Address</b>	<a href="mailto:agriculture-food@daishu-hirosoko.co.jp">agriculture-food@daishu-hirosoko.co.jp</a>
<b>Phone Number</b>	+81-172-88-8731			<b>Fax Number</b>	+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

<b>Inspection of Products</b>	<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			
<b>Hygiene Management</b>	<b>Production Process</b>	Records of the processing process and temperature			
	<b>Employees</b>	Hygiene management and health check of workers			
	<b>Facilities and Equipments</b>	Pest control and thorough hygiene management of processing equipment			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Noro	<b>Phone number</b>	+81-172-88-8731
	<b>Documentation</b>	Management system			



■ Company's profile

Company's Name		<b>First International Corp.</b>			
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		<a href="https://www.firstintl.co.jp/">https://www.firstintl.co.jp/</a>			
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	<a href="mailto:keiichi.tachizaki@firstintl.co.jp">keiichi.tachizaki@firstintl.co.jp</a> <a href="mailto:inf@firstintl.co.jp">inf@firstintl.co.jp</a>	
Phone Number		+81-178-71-2282	Fax Number	+81-178-71-2285	

■ Selling Points of the production process

<b>Pictures</b>		

■ 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

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

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"> <li>• Apple juice</li> <li>• Apple pie</li> <li>• Apple chips</li> </ul>	

## ■ Product Picture

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

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

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

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"> <li>• Grated Chinese yam</li> <li>• Sautee</li> <li>• Deep-fry</li> </ul>

## Product Picture



**Allergen**  
(Specific Raw Materials)

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

<b>Name of Product</b>	Frozen Marine Products						
<b>JAN Code</b>		<b>Package</b>	<b>Materials</b>				
<b>Use by date</b>	2 years when frozen		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
<b>Minimum Units of Delivery</b>	1600 cartons (24 tons)	<b>Packing</b>	<b>Materials</b>	Cardboard box/ paper bag	<b>Volume</b>		
<b>Lead Time</b>	Varies depending on the destination port and timing		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
<b>Storage Condition</b>	<input type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen ( <b>minus 20 degrees</b> )	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
<b>Certifications Products/System</b>	Facility registration required depending on the country						
					Price in Japanese market		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
We export frozen fish from Japan, including mackerel, young yellowtail, sardine, mullet, Spanish mackerel, striped bonito, scallop, squirt, gizzard shad, Atka mackerel, pacific cod and flatfish.			

## Product Picture

	<p><b>Allergen</b> (Specific Raw Materials)</p>
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### ■ Company's profile

Company's Name		<b>Fukauracho Food Industry Promotion Corporation</b>		
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		<a href="https://www.fukashoku.com">https://www.fukashoku.com</a>		
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	<a href="mailto:fukashoku4@arion.ocn.ne.jp">fukashoku4@arion.ocn.ne.jp</a>
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	0.2    13.3    18.5    160 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    2.6
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;"> <span style="font-size: 2em;">{</span> <span style="font-size: 1.5em; font-weight: bold;">10°C~35°C</span> <span style="font-size: 2em;">}</span> </div>	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 360YEN	Prices are valid before		
Certifications Products/System			Price in Japanese market		360 YEN	

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;"> <p>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 <a href="http://www.fukashoku.com">http://www.fukashoku.com</a></p> </div> <div style="border: 1px solid gray; padding: 5px; margin-bottom: 10px;"> <p style="text-align: center;">栄養成分表示1包(160g)当たり</p> <p>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</p> <p style="font-size: 0.8em;">青森県畜産試験会衛生検査センター分析値</p> </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

<b>Name of Product</b>	<b>Pasta Sauce of Snow Carrot and Scallop</b>					
<b>JAN Code</b>	4560452310271	<b>Package</b>	Materials	Exterior: paper, inner bag: aluminium pouch		
<b>Use by date</b>	12 months after production		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
<b>Minimum Units of Delivery</b>	4 cases (consolidated cargo with other products allowed)	<b>Packing</b>	Materials	Cardboard	Volume	12
<b>Lead Time</b>	7 business days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 5px; margin-left: 10px;">                     10°C~35°C                 </div>	<b>Reference Price</b>	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 550 YEN	Prices are valid before	Jun-23	
<b>Certifications Products/System</b>						
				Price in Japanese market	550 YEN	

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), ボイルはたて, 牛乳, はたてエキス, 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	150 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)	3.8	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	( 10°C~35°C )	Reference Price	<input type="checkbox"/> FOB <input checked="" type="checkbox"/> CIF 400 YEN	Prices are valid before	Jun-23	
					Price in Japanese market	400 YEN	
Certifications Products/System							

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		Protein	0.5g
Juice		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(ガラス):ビン 分別区分(スチール):キャップ													
	<table border="1"> <thead> <tr> <th colspan="2">栄養成分表示 (100gあたり)</th> </tr> </thead> <tbody> <tr> <td>エネルギー</td> <td>189kcal</td> </tr> <tr> <td>たんぱく質</td> <td>0.5g</td> </tr> <tr> <td>脂質</td> <td>0.2g</td> </tr> <tr> <td>炭水化物</td> <td>46.3g</td> </tr> <tr> <td>食塩相当量</td> <td>0.03g</td> </tr> <tr> <td colspan="2" style="text-align: center;">(推定値)</td> </tr> </tbody> </table>	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)
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)														
<b>Allergen (Specific Raw Materials)</b>														

**■ Company's profile**

<b>Company's Name</b>		<b>Magokoro Farm LLC</b>		
<b>Annual Sales</b>		250 million yen	<b>Numbers of Employees</b>	26
<b>Name of Representative</b>		Yasuhiko SAITO		
<b>Messages to Purchasers</b>		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.		
<b>Website Address</b>		<a href="https://magokoro-tomato.com">https://magokoro-tomato.com</a>		
<b>Company's Address</b>	〒	036-8121	16 Kumamoto, Yakushido, Hirosaki, Aomori	
<b>Factory's Address</b>	〒	036-0143	308 Yasuda, fukiage, Hirakawa, Aomori	
<b>Name of the Person in Charge</b>		Takashi OSANAI	<b>E-mail Address</b>	<a href="mailto:info@magokoro-tomato.com">info@magokoro-tomato.com</a>
<b>Phone Number</b>		+81-172-92-2054	<b>Fax Number</b>	+81-172-92-2057

**■ Selling Points of the production process**

<b>Pictures</b>		
		
Exterior of the plant	Production room in the plant	

**■ Information of Quality Assurance**

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





## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Aomori Semidry Lemon Flavored Apples						
<b>JAN Code</b>	4582286224210	<b>Package</b>	Materials	Aluminium-metallized bag			
<b>Use by date</b>	180 days		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
<b>Minimum Units of Delivery</b>	400 (we can accept orders for consolidated cargo with other products by the unit of 10)	<b>Packing</b>	Materials	Cardboard		Volume	100.0
<b>Lead Time</b>	5 days (Yokohama Port)		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 180 JPY	Prices are valid before			
<b>Certifications Products/System</b>			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"> <li>• Ideal snack between meals.</li> <li>• You can eat a little at a time as the bag has a zipper.</li> </ul>	

## ■ Product Picture

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

**Company's profile**

<b>Company's Name</b>		<b>Yamano Apple Co., Ltd.</b>			
<b>Annual Sales</b>		30 million yen		<b>Numbers of Employees</b>	
<b>Name of Representative</b>		Yutaka YAMANO			
<b>Messages to Purchasers</b>		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.			
<b>Website Address</b>		<a href="https://www.youtube.com/watch?v=wvy99rRPkpw">https://www.youtube.com/watch?v=wvy99rRPkpw</a>			
<b>Company's Address</b>		〒 036-8076		57-1 Nishida, Sakaizeki, Hirosaki, Aomori	
<b>Factory's Address</b>		〒			
<b>Name of the Person in Charge</b>		Yutaka YAMANO		<b>E-mail Address</b>	
<b>Phone Number</b>		+81-172-88-7321		<b>Fax Number</b>	
				<a href="mailto:y.yamano@r8.dion.ne.jp">y.yamano@r8.dion.ne.jp</a>	
				+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>		
<b>Pictures</b>		
		
Large-sized apples for gift	Chiyuki juice	Ajiwai Ringo Juice (different varieties)

**Information of Quality Assurance**

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No					
<b>Hygiene Management</b>	<b>Production Process</b>	Responsible persons attend HACCP/ Aomori Prefecture Practical Seminars for Food Hygiene Managers				
	<b>Employees</b>	Hygiene education for employees				
	<b>Facilities and Equipments</b>	Hygiene management by persons with practical experience of more than 20 years				
<b>Emergency Response</b>	<b>The Contact Points</b>	<table border="1"> <tr> <td><b>The person in charge</b></td> <td>Yutaka YAMANO</td> <td><b>Phone number</b></td> <td>090-3402-4408</td> </tr> </table>	<b>The person in charge</b>	Yutaka YAMANO	<b>Phone number</b>	090-3402-4408
	<b>The person in charge</b>	Yutaka YAMANO	<b>Phone number</b>	090-3402-4408		
<b>Documentation</b>	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	Apples for Gift						
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	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Current value	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
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
High-grade large apples, a specialty of Aomori Prefecture Sekaiichi, Daikoei, Kinsei, Mutsu		For Christmas/Valentine's Day/Chinese New Year or other	

## ■ Product Picture



**Allergen (Specific Raw Materials)**

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Chiyuki Juice				
JAN Code		Package	Materials		
Use by date	2 years after production		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"/> Refrigerative <input type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF 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	44kcl
		Protein	0.2g
		Fat	0.1g
		Carbohydrate	11.8 g
		Sodium chloride equivalent	0 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Chiyuki, a rare apple variety whose color does not turn brownish when exposed to air; Chiyuki 100 juice			
Without vitamin C			

## ■ Product Picture

	アレルギー表示 (特定原材料)

# 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 <span style="font-size: 2em; vertical-align: middle;">( )</span>	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
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
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

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

## ■ Company's profile

<b>Company's Name</b>		<b>RIKET Co., Ltd.</b>		
<b>Annual Sales</b>		3.6 billion yen	<b>Numbers of Employees</b>	47
<b>Name of Representative</b>		Tadao KAWAMURA		
<b>Messages to Purchasers</b>		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.		
<b>Website Address</b>		<a href="http://www.riket.co.jp">http://www.riket.co.jp</a>		
<b>Company's Address</b>	〒	031-0055	22 Aramachi, Hachinohe, Aomori	
<b>Factory's Address</b>	〒	039-2246	3-7-50 kikyounokougyoudannchi Hachinohe, Aomori	
<b>Name of the Person in Charge</b>		Toshimasa MORI	<b>E-mail Address</b>	<a href="mailto:t_mori@riket.co.jp">t_mori@riket.co.jp</a>
<b>Phone Number</b>		+81-178-28-2750	<b>Fax Number</b>	+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**

<p>Each grain of rice is checked with the color sorting machine to detect and remove foreign matters</p>	<p>Each lot is inspected in the quality control room</p>	<p>Rice milling machine</p>
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## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Checks for water content, protein, amylose, grain quality, whiteness, etc.			
<b>Hygiene Management</b>	<b>Production Process</b>	In compliance with the HACCP by the Japan Rice Millers Association			
	<b>Employees</b>	In compliance with the HACCP by the Japan Rice Millers Association			
	<b>Facilities and Equipments</b>	In compliance with the HACCP by the Japan Rice Millers Association			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Toshimasa MORI	<b>Phone number</b>	+178-28-2750
	<b>Documentation</b>	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	<b>Package</b>	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	<b>Packing</b>	Materials	Cardboard	Volume	15.0
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		
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	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Negotiable	Prices are valid before
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)

