

NO

## Product information

Product name	(Frozen Mackerel with Kelp extract)	Date	2020.10.12			
	Frozen Mackerel with Kelp extract (fillet)	Manufacturer name	Minori Foods Co., Ltd.			
		Contact name	Daisuke Shibuta			
		Phone No.	090-1493-4201			
JAN Code	None	PB or NB	<input checked="" type="radio"/>	NB	<input type="radio"/>	PB
Brabd name	None	Packaging	Cardboard box			

Package/ Product size	
Product size	Approx.70pcs/box
N/W	10 kgs
Case size	58 x 31 x 14 cm
G/W	11 kgs
Container material	Nylon poly
Label material	Paper
Outer box material	Cardboard box

### 【Product image】



名称	塩さばフィーレ
原材料名	さば（宮城県産） 食塩、昆布
内容量	枠外左側に記載
保存方法	要冷凍 （-18℃以下で保存してください）
製造者	宮城県石巻市魚町2丁目5-6 ミノリフーズ（株）
販売者	宮城県石巻市魚町2丁目5-6 ミノリフーズ（株）

Product Information ①					
Best-before date or Expiry date	<input checked="" type="radio"/>	best-before date		expiry	
Best-before date		365 days in freezer			
Showing date of manufacture		Yes	No		
Showing best-before date	<input checked="" type="radio"/>	Yes	No		
Storage temperature		Chilled	<input checked="" type="radio"/>	Freezed	Room
Product Features	We select "Kinka Mackerel" with a lot of fat, caught from October to January in Ishinomaki, Miyagi-pref., Japan. It is marinated in kelp by our own manufacturing method to make it soft and delicious. We only supply "Kinka Mackerel" as it has a dainty fat that is very different from other mackerels, and it is easy for children to eat also. By marinating in kelp, the harmony of glutamic acid (animal fat) and inosinic acid (vegetable fat) removes salty taste and makes them mellow. □				

Date management	Temperature control	Nomal	Chilled	Freezed
Showing date	no			below -18℃
Showing Mfg. date	no			below -18℃
Showing best-before date	yes			below -18℃
Showing date with other	no			

Have Product Liability Insurance or not	<input checked="" type="radio"/>	Yes		No
Have import customs clearance certificate or not		Yes	<input checked="" type="radio"/>	No

Product Label Information	
Product name	Frozen Mackerel with Kelp extract
Raw material	Mackerel (Miyagi pref. origin), salt, kelp extract
Net	10 kgs (Approx.70pcs)
Drained weight	
Net Amount	
Storage Instruction	(Keep frozen) below -18℃
Origin Country	Japan
Raw material production region	Miyagi pref.
Cooking method	Heat-treat (cooked)
With or without of heating before	Without
Need for cooking	Needed
Expiry date	365 days from manufacturing date.

Microbial test information				
	First	Second	Third	Remarks
General viable cell count	<300 (0)	<300 (0)	<300 (0)	
Coliforms	Negative	Negative	Negative	
Staphylococcus aureus	Negative	Negative	Negative	
Vibrio parahaemolyticus	Negative	Negative	Negative	

Have metal detector, etc. or not		Type of test piece	
Metal detector	<input checked="" type="radio"/> Yes <input type="radio"/> No	Fe1.5・Sus3.0	
X-ray detector	Yes <input checked="" type="radio"/> No <input type="radio"/>		

Nutritional information			
Analysis / Calculation unit	per 100g		
Energy	291 kcal	Protein	26.2 g
Lipid	19.1 g	Carbohydrate	0.1 g
Sodium	mg	Sodium chloride equivalent	1.8 g
Remarks			

Allergen Labelling	
Mackerel	

Manufacturing flow	
Receiving raw fish ⇒ Filleting ⇒ Bone removal / shaping ⇒ Washing ⇒ Sorting ⇒ Marinating ⇒ Freezing ⇒ Box packing ⇒ Packing ⇒ Storage below -18℃ ⇒ Shipping	

Company information	
Manufacturer	Minori Foods Co., Ltd.
Address	2-5-6 Sakanamachi, Ishinomaki, Miyagi
Phone No.	+81 225-21-2704
Seller	Same as above
Seller Address	
Seller Phone No.	