

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Ishikari-nabe / Otaru's small pot						
JAN Code	4580440710401	Package	Materials	container : PP,T lid : PP			
Use by date	Freezing 180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	36 pieces	Packing	Materials	Cardboard	Volume	36.0	
Lead Time	Consultation		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *varied by terms and conditions	Prices are valid before	700 yen (ex.)		
				Price in Japanese market			
Certifications (Products/System)	HACCP(JFS-B)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
White salmon	Hokkaido	energy	55kcal
Fish ball		protein	4.7g
Radish	Hokkaido	Lipid	2.8g
Scallop	Hokkaido	carbohydrate	2.7g
Pink shrimp	Canada	Salt equivalent	1.5g
Carrot	Hokkaido		
Coloring agent (caramel)			
Thickener (xanthan)			

Product Characteristics	Use Scenes (Usage・Recipes)
Ishikari-nabe hot pot, a quintessential Hokkaido cuisine, is characterized by its rich miso broth. As its ingredients like fat autumn salmon caught in Rausu (Hokkaido), fish balls, deep-water shrimps, and scallops are stewed well before being served, the broth bursts with seafood flavors. A hint of our secret fish sauce made from deep-water shrimp is added to bring depth to the flavor.	All you need is to heat it in the microwave – enjoy an authentic Ishikari-nabe hot pot at home.

Product Picture





小樽の小鍋 原材料配合割合：白鮭20%（仕込み時）

名称	石狩鍋
内容量	280g
賞味期限	仕立て直前
保存方法	衛生凍（-18℃）以下で保存してください
製造者	株式会社小樽海産物産地 北海道小樽市高島1-3-4
規格	規格：T
フィルム	フィルム：PE
A101	

栄養成分表示（100g当たり）
 エネルギー 131kcal
 たんぱく質 16.6g
 脂 4.1g
 炭水化物 5.8g
 食塩相当量 2.7g
 この表示値は、目安です。

Allergen (Specific Raw Materials)

Shrimp, crab, wheat, egg