

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	HI COROCORO 8p					
JAN Code	4904706-600112	Package	Materials	Tray, wrap, seal		
Use by date	Freezing 365 days		e/Inner Capac	Length(cm)	Width(cm)	Height(cm)
Minimum Units of Delivery	12 x 4 boxes x 1 sets	Packing	Materials	Cardboard box	Volume	12.0
Lead Time	Within 2 weeks after placing an order on arrival at the first arrival in and outside Hokkaido		Size/Gross weight	Length(cm)	Width(cm)	Height(cm)
Storage Condition	Frozen -18 °C or less	Reference Price	Prices are valid before	March 2022		
				Price in Japanese market	Free price	
Certifications (Products/System)	varied by terms and conditions					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pickpocket	America	energy	120.0kcal
Color bread crumbs, starch, batter mix	Japan	protein	10.8g
starch	Thailand	Lipid	0.7g
Salt, fermented	Japan	carbohyd	17.5g
seasoning	Japan	sodium	
seasoning	Indonesia	Salt	2.2g
Fee	Japan		

Product Characteristics	Use Scenes (Usage • Recipes)
This is an imitation fish cake with scallop flavor. It has a stringy texture like a genuine scallop. Because minced fish tend to crumble, colored bread crumbs cover it to keep its shape. Fried type is easier to cook, too.	<ul style="list-style-type: none"> As a fry platter ingredient As an appetizer Soak the fry in egg broth in katsu-don style As a lunchbox ingredient As a side dish for bread-based breakfast

Product Picture



帆立風味フライ 冷凍食品 ●調理方法:冷凍のまま 160℃~180℃の熱した油で2分~4分位揚げてください。

JOJO

名称	冷凍フライ類	賞味期限	
原材料	魚肉すり身(米国製造又は国内製造)、でん粉、発酵調味料、ホタテエキス、食塩、砂糖、ホタテエキス調味料、衣(パン粉、小麦粉、コーングリッツ、米粉)／加工デンプン、調味料(アミノ酸等)、香料、カロチノイド色素、(一部に小麦・大豆を含む)	賞味期限	
内容量	160グラム(20グラム×8個)	賞味期限	
保存方法	-18℃以下で保存してください。	賞味期限	
加熱調理の必要性	加熱してあります。	賞味期限	

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栄養成分表示 (100g当たり)
 エネルギー 120 kcal
 たんぱく質 10.9 g
 脂 質 0.7 g
 炭水化物 17.5 g
 食塩相当量 2.2 g

※魚肉すり身の製造地は前年の使用実績値

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Allergen (Specific Raw Materials)

Wheat, soybeans