



product information sheet

Product registered on 31th Mar.2021


Detailed information

Item name	Frozen Shinshu salmon fillet for sashimi		
Offer season	Year-round	Best before date (Content expiration date)	180dates
Net content	About 600 grams per piece	Retail reference price in Japan(before-tax)	Open price
Quantity per case	Negotiable		
Minimum number of orders		Storage temperature	Frozen
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
Means of transportation	Reefer container		
Ingredients	Processed food No description of marine products		
Certification			
Exporter	Kawa Corporation (not exclusive) Koyo Co., Ltd. (not exclusive)()		
Export experience (including under challenge)	USA : (Spot base) Thailand : (Spot base) Hong Kong : (under challenge) Taiwan : (under challenge) Singapore : (under challenge) Vietnam : (under challenge) Malaysia : (under challenge)		
Local distributor			
Selling point	Raised by veteran fishermen in clean water, the umami and nutrition are condensed into a nice and thick salmon body,it has melting texture and rich taste. Good for sashimi,carpaccio, etc.		
Expected use	Retail(high-end) Retail(normal)、 Professional(high-end)、 Professional(normal)		
Description	Shinshu salmon grown in nature-rich Shinshu,we took out the bones and skin and frozen it. Please thaw in a refrigerator and enjoy.		
Promotion video			
Remarks			

Product photo ・ Allergen advice

	<table><tr><th>魚種</th><th>エネルギー (Kcal/100g)</th><th>たんぱく質 (g/100g)</th><th>脂質 (g/100g)</th></tr><tr><td>カラフトマス</td><td>154</td><td>21.7</td><td>6.6</td></tr><tr><td>シロザケ</td><td>133</td><td>22.3</td><td>4.1</td></tr><tr><td>ベニザケ</td><td>138</td><td>22.5</td><td>4.5</td></tr><tr><td>マスノスケ</td><td>200</td><td>19.5</td><td>12.5</td></tr><tr><td>サクラマス</td><td>161</td><td>20.9</td><td>7.7</td></tr><tr><td>アトランティックサーモン(養殖)</td><td>237</td><td>20.1</td><td>16.1</td></tr><tr><td>ギンザケ(養殖)</td><td>204</td><td>19.6</td><td>12.8</td></tr><tr><td>ニジマス(海面養殖)</td><td>226</td><td>20.8</td><td>14.7</td></tr><tr><td>ニジマス(淡水養殖)</td><td>127</td><td>19.7</td><td>4.6</td></tr><tr><td>信州サーモン</td><td>150</td><td>21.2</td><td>7.1</td></tr></table> <p>注) 信州サーモン以外の数値は、「5訂増補日本食品成分表」による 信州サーモンの数値は、平成18年10月体重2.3～3.7kgのもの9尾を分析した平均値</p>	魚種	エネルギー (Kcal/100g)	たんぱく質 (g/100g)	脂質 (g/100g)	カラフトマス	154	21.7	6.6	シロザケ	133	22.3	4.1	ベニザケ	138	22.5	4.5	マスノスケ	200	19.5	12.5	サクラマス	161	20.9	7.7	アトランティックサーモン(養殖)	237	20.1	16.1	ギンザケ(養殖)	204	19.6	12.8	ニジマス(海面養殖)	226	20.8	14.7	ニジマス(淡水養殖)	127	19.7	4.6	信州サーモン	150	21.2	7.1
魚種	エネルギー (Kcal/100g)	たんぱく質 (g/100g)	脂質 (g/100g)																																										
カラフトマス	154	21.7	6.6																																										
シロザケ	133	22.3	4.1																																										
ベニザケ	138	22.5	4.5																																										
マスノスケ	200	19.5	12.5																																										
サクラマス	161	20.9	7.7																																										
アトランティックサーモン(養殖)	237	20.1	16.1																																										
ギンザケ(養殖)	204	19.6	12.8																																										
ニジマス(海面養殖)	226	20.8	14.7																																										
ニジマス(淡水養殖)	127	19.7	4.6																																										
信州サーモン	150	21.2	7.1																																										
Allergen labelling	not used																																												
May contain traces of																																													

Information of seller

Company name	Nagano Fish Farmers Cooperative	Product registered 31th Mar.2021
Company location	Shinken Shimbun 3rd Building 4F,1041-3 Minamiagatamachi, Nagano-city, Nagano	
message	We deliver Shinshu salmon to everyone. The raw material all by our union members have cultivated with great care. In addition, we also sell "Shinshu Salmon Smoke" made from Shinshu salmon as a raw material by fishman masters from all over Nagano prefecture, as well as rainbow trout, yamame trout, rock fish, and Saku carp. Please feel free to contact us about freshwater fish produced in Japan.	
Home page	http://www.naganoken-youshoku.or.jp/	
Industrial sector	Distributor/Wholesaler	
Promotion video		
Language	Japanese only	

Production and manufacturing processes



© Nagano Prefecture. All rights reserved.