

Proton freeze SASHIMI



Vacuum packed sashimi sliced products
High quality proton freezing

brand name	Vacuum packed sashimi sliced products High quality proton freezing		
shipment/ Consumption Period	catching season is ALL /1 year after production		
price/JPY	1pac/600JPY 1ct/12,000JPY	temperature zone	Frozen at minus 18 deg.C or lower.
product appearance	10g/pices (weight/piece is not uniform) 15 pieces/pack (150g net uniform weight/pack)		
packing/size/ weight	20 packs/carton, (minimum order quantity) Carton size is length :36cm , side : 56cm , height: 27cm		
The selling point	<p>①Carefully selected seasonal fish caught in Matsue City, Shimane Prefecture.</p> <p>②Just defrost and you have fresh level sashimi.</p> <p>Individually wrapped, so there is no loss.</p> <p>③All products are vacuum-packed to prevent the entry of foreign substances and reduce deterioration.</p> <p>We do everything from the slicing of sashimi, which requires the skills of a craftsman.We process the fish while it is still fresh, freeze it to keep it fresh, and vacuum pack it.</p>		

Product Image

frozen state



thawing state



frozen state



thawing state





SOL JAPAN Co., Ltd.

Trade name/SOL JAPAN Co. Ltd.

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