


Proton freeze Easy! Red Snapper sashimi kit

Brand name	 <div style="display: inline-block; vertical-align: middle; text-align: center;"> Frozen vacuum packed/Proton frozen Red Snapper sashimi kit </div>			
Shipment/ Consumption Period	catching season is ALL /1 year after production			
Price/JPY	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%; padding: 2px;">1 fish/900 JPY</td> <td style="width: 20%; padding: 2px;">temperature zone</td> <td style="padding: 2px;">Frozen at minus 18 deg.C or lower.</td> </tr> </table>	1 fish/900 JPY	temperature zone	Frozen at minus 18 deg.C or lower.
1 fish/900 JPY	temperature zone	Frozen at minus 18 deg.C or lower.		
Product appearance	Grated into three pieces Main unit/2 boneless fillets(250 ~ 300 kgfor one fish) Frozen vacuum packed/Proton frozen			
packing/size Quantity	Styrofoam box/Length: 36 cm, Width: 56 cm, Height: 28 cm CS / 20 sets			
The selling point	Small sea breams from Shimane Prefecture are grated for sashimi, and the boneless fillet and figure are frozen proton. Even after thawing, it retains the same color and freshness as the fresh fish. This product can be used for various purposes such as sashimi, cooked rice, soup, and baked dishes.			



With the power of fresh fish and the best freezing technology, there is almost no dripping when defrosting. This reproduces the raw taste of the fish without losing the flavor of the ingredients. We offer the highest quality frozen fish by combining Proton Freezing, a hybrid freezing technology that generates magnetic and electromagnetic forces.



SOL JAPAN Co., Ltd.

Trade name/SOL JAPAN Co. Ltd.

Headquarters Location/443 Higashikimachi, Shinji-cho, matsue city, Shimane Prefecture

699-0404 JAPAN

Representative/Representative Director / Shinichi Tanaka