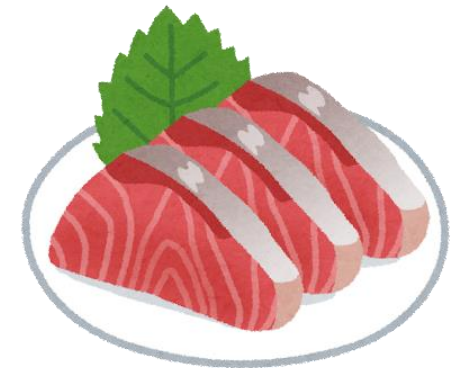


Patent pending!

# Suggestions for flash-frozen yellowtail



Myoko Foods Co., Ltd. general sales agent



BA Trading Co., Ltd.

# About Japanese yellowtail



Yellowtail is a saltwater fish that lives along the North Pacific coast.

In Japan, it is also called "successful fish" because its name changes as it grows, such as Tubasu, Hamachi, Mejiro, Buri, and is widely eaten as a fish that brings good luck.

Yellowtail is used in many dishes in Japan, including sushi, sashimi, grilled dishes, and simmered dishes.

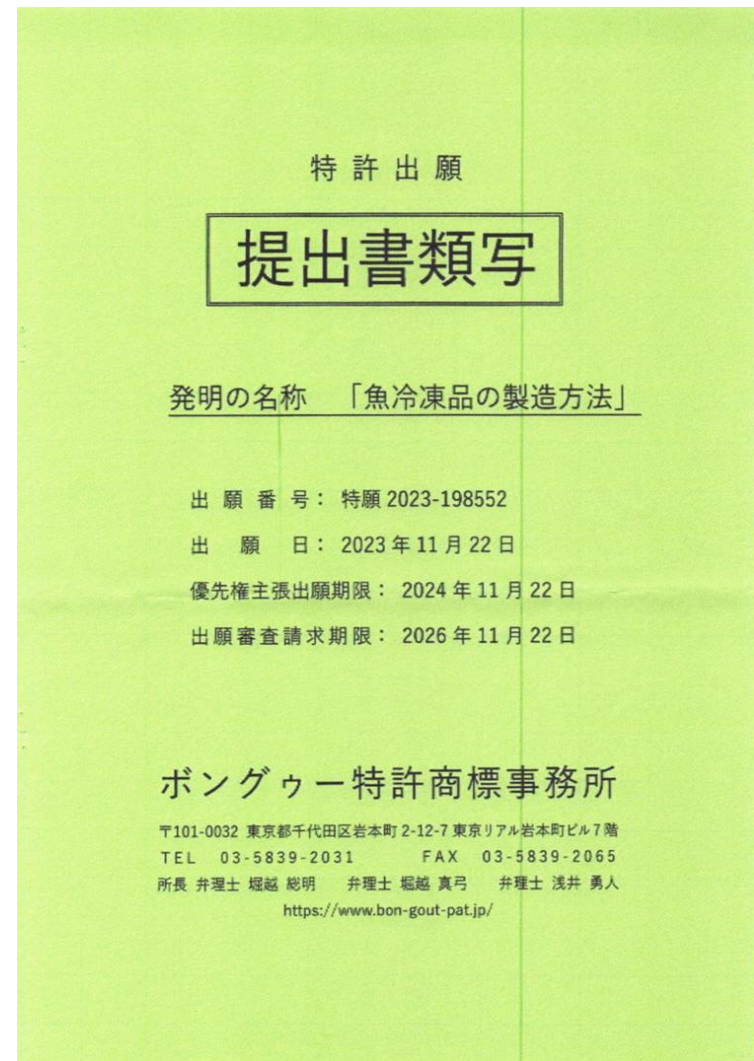
It is said that it becomes more fatty and delicious in the winter, and has been valued as a seasonal fish in Japanese food culture. The hamachi we introduce to you is farmed, processed, packaged, and flash-frozen all within Kochi Prefecture, allowing us to deliver it all over the world while maintaining its freshness.

# Processing using the patent-pending Calcium chloride flash freezing method

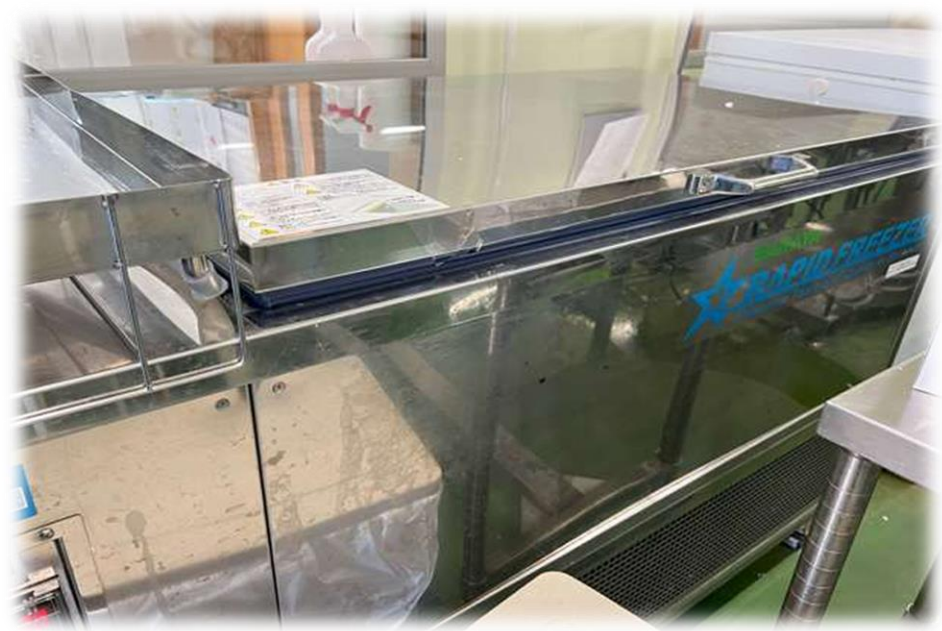
Title of invention: Method for producing frozen fish products

Application date: November 22, 2023

- Patent pending!
- This is a Calcium chloride flash freezing technology that suppresses shrinkage and discoloration of fish and drips during thawing by passing through the maximum ice crystal formation temperature range (usually between  $-1^{\circ}\text{C}$  and  $-5^{\circ}\text{C}$ ) in a short period of time.
- It can be stored for a much longer period than chilled.
- The farming, processing, packaging, and freezing processes are all carried out in Japan.
- We can provide Japanese quality yellowtail to the world.



# Processing by HACCP certified factory



↑ Calcium chloride flash freezing tank  
It has a production capacity of 2 tons per hour with a cooling power of  $-40^{\circ}\text{C}$ .

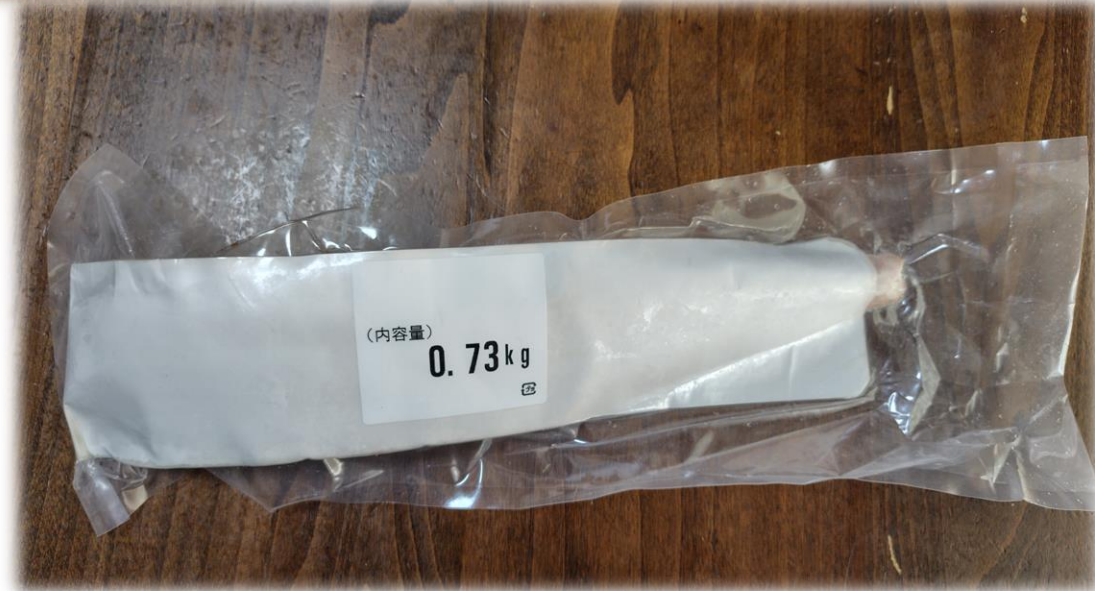
← HACCP certified factory in Sukumo City, Kochi Prefecture  
Processing 1,500 yellowtails/day.  
Freezer 1000 tons + ultra-low temperature storage 200 tons  
Freshness is not compromised as the product is stored frozen immediately after processing.

# packaging



Packaging to protect yellowtail fillets.  
Vacuum packaging prevents oxidation, changes in color and drips after thawing, and also prevents shrinkage of fish meat. When using, we recommend thawing the package under cold running water.

Sheets that prevent the growth of bacteria are also important packaging materials.  
Even if it is for a short time before freezing, the freshness of the fish will not be compromised.  
The weight of each fillet is also listed.



# How to defrost and cook

The skin and bones are removed.

**When cooking, soak the whole bag in cold water, thaw it, open it, cut it on a clean cutting board, and use it for cooking.**

<Prohibited matters>

Once opened, please use up the product as soon as possible without refreezing it.



Patent-pending flash freezing technology allows for much longer storage than chilled food.

This freezing technology has made it possible to eat fatty winter hamachi regardless of the season.

## Cooking example



A beautiful yellowtail cross section.

Since the skin and bones have been removed, you can enjoy its deliciousness by simply thawing and cutting.

The image is from when I actually ate it.

Yellowtail, which is processed in the winter in Japan, is fatty and very delicious. I would like you to try it at least once.



# Example of cooking in Japan



- Hamachi sashimi

Slice into bite-sized pieces and enjoy with wasabi and sashimi soy sauce.



- Deep-fried Hamachi

After cutting the hamachi into bite-sized pieces, marinate them in a sauce made of grated ginger, mirin, and soy sauce. After a while, take it out, shake off the excess sauce, sprinkle it with rice flour, and fry it in oil. Enjoy topped with seasonal vegetables.



- Hamachi bowl

Arrange the rice in a bowl, sprinkle with sesame seeds, and arrange the sliced hamachi on top. Top with chopped onions and green onions, top with wasabi, and enjoy with soy sauce.



# Packaging/packing specifications

## "Flash-frozen yellowtail" single section type

Dorsal segment approximately 650g	ventral segment approximately 550g
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Dorsal segment/ventral segment - each g  
quantity measurement/plain bag sticker affixed

### 10kg cardboard box packing

The upper row is the dorsal segment, the lower row is the ventral segment. →



## "Flash-frozen yellowtail" 2-part type

Dorsal segment, ventral segment - 2-part  
vacuum packaging

Dorsal segment/ventral segment - each g  
quantity measurement/plain bag sticker affixed

### 5kg cardboard box packing

Vacuum package the dorsal and abdominal segments →  
into two parts.





# BA Trading Co., Ltd.

## <Business details>

- ◆ Myoko Foods Co., Ltd. general sales agent
- ◆ Unicoloid Co., Ltd. agent
- ◆ Food additives (phosphate substitutes) sales
- ◆ BY-930 Active Ionized Mineral Sales
- ◆ Other food related businesses
- ◆ Officer Masashi Kato, President and Director
- ◆ 4-8-8 Yamazaki, Shimamoto-cho, Mishima-gun, Osaka
- ◆ TEL/FAX: 075-961-8288
- ◆ E-mail: [ba\\_trading03@ares.eonet.ne.jp](mailto:ba_trading03@ares.eonet.ne.jp)
- ◆ Homepage: <https://www.ba-trading-inc.com>
- ◆ Established October 17, 2003
- ◆ Capital 3,000,000 yen

