


# Fresh fish box for sashimi

brand name	 <b>Fresh fish box for restaurants and hotels</b> <b>Pre-processed or No processing</b>		
price/JPY	We will introduce it daily on the LINE app.	temperature zone	Store at 10°C or below
product appearance	Process offal / vacuum for filet / use quality retention sheet		
packing/size/weight	Carton size Length : 36cm, Width : 56cm, Height : 28cm cs/ about 5kg(fish)		

## Product Features

Fresh fish landed off the coast of the Shimane Peninsula are carefully processed by us and delivered ready to use. No need to bother with the cooking staff. The hardest part of handling fresh fish is quality control and preparation. Our company prepares the fresh fish landed that day and vacuum packs it to maintain the quality before shipping it to the customer.

If you wish, we can also ship the fish without processing.

### Advantages of pre-processed products

#### Reduction of labor costs/reduction of labor burden/easier cost calculation

※Even if raw materials are inexpensive, the labor costs associated with them will push up the overall manufacturing costs as FL costs, which will essentially put pressure on profits.

<b>The selling point</b>	<b style="color: red;">Direct delivery of fresh fish caught in the morning from Shimane Prefecture / Reduce labor costs and maintain quality!</b>
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## SOL JAPAN Co., Ltd.

Trade name/SOL JAPAN Co. Ltd.

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