



TASTE THE DIFFERENCE



JAPANESE BURI OR "AMBERJACK"



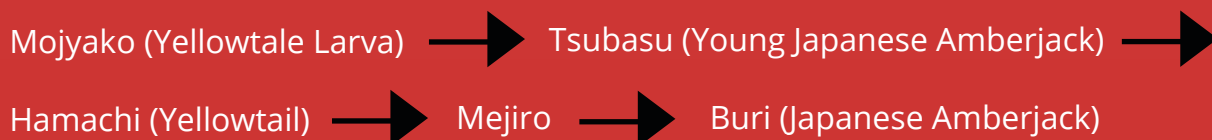
the waters around Japan, and is considered to symbolize Japan. Kindai University's Fisheries Lab cultured with this new technology at that time.

(15lbs) with wild buri sometimes weighing over 10kg (22lbs).

of whipcord muscle with smooth fat, can be compared to marbled beef. It has a rich, mouth-watering taste (umami).

The aquaculture technology has been so successful that Buri can be found in many Sushi shops, both in sushi and sashimi but also baked, broiled and in soups and broth, making it ideal for use in recipes and dishes around the world.

BURI NAMES* AT DIFFERENT STAGES OF LIFE:



*Name may vary in some regions of Japan

ABOUT OUR PRODUCT



1. Ecologically sustainable = unique and technologically advanced aquaculture technique
2. beef, with well-balanced fat-to-meat ratio due to proprietary feed, giving it a rich, mouth-watering taste
3. CO-free = Shoku En buri is not treated with Carbon Monoxide to maintain freshness longevity; rather, a unique 3D freezing process is utilized that captures taste and quality of prime-season buri year round
4. Nutritionally rich in unsaturated fat and DHA with lower histamine levels than global standards
5. Decreased food waste = versatility with using all parts of buri for various recipes makes for

CLOUD TRACEABILITY SYSTEM FOR CONSISTENCY AND TRUST

Shoku En believes in transparency with its customers. Our cloud system electronic database enables our customers to see all production records and allows us to deliver uniform quality and uphold consumer trust in our product.

PRODUCT SPECIFICATIONS

Filets per box: 6 [Cardboard/Corrugated: L 590mm (23.23") x W 400mm (15.75") x H 190mm (7.48")]

General Coliform is negative and the Histamine level is at an undetectable level, meaning 50ppm or less.

NUTRITIONAL SUPERIORITY AND VERSATILITY

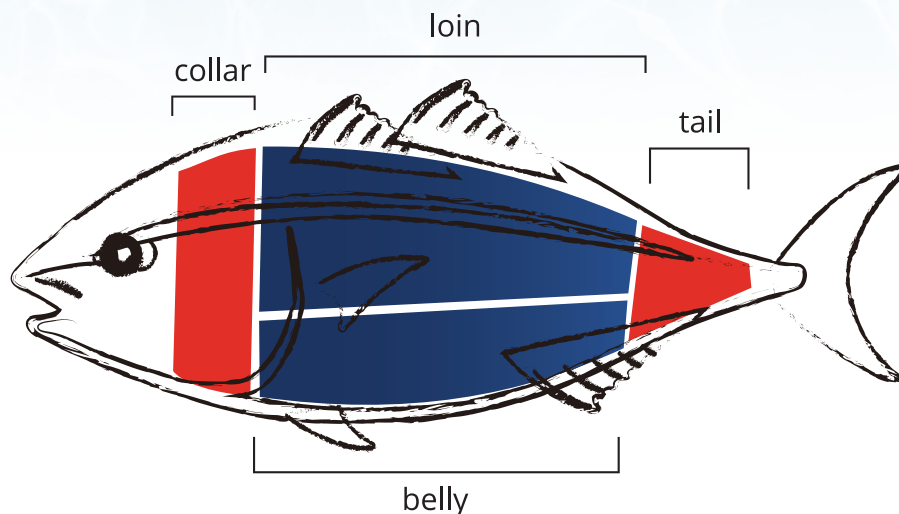
Using available Japanese data provided by The Seventh Revised Nutritional Data compiled by the Ministry of Education and Science of the Japanese Government, Shoku En's Buri has been shown to have a higher level of healthy fats, which inhibit the formation of LDL Cholesterol and neutral fat. Buri has also been shown to have higher levels of many other nutritional factors:

(G/100G)	SHOKU EN BURI	JPN STANDARD*
Fat	21.1	17.6
Cholesterol	3.5	5.1
Unsaturated Fat	12.67	8.08
EPA (Elcosapentaenoic acid)	1.11	0.94
DHA (Docosahexaenoic acid)	1.86	1.7
Oleic Acid	4.47	2.4
Linolenic Acid	0.17	0.09
Linolic Acid	1.36	0.19

*Data by Japanese government

Helps with brain growth
Lowers blood pressure
Reduces Arteriosclerosis
Antioxidant

MENU VERSATILITY & WHOLE FISH CONCEPT (80%+ YIELD)



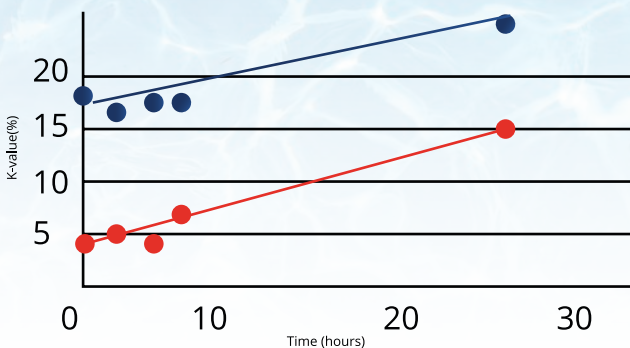
K VALUE - FRESHNESS INDEX

The K-value is a tool unique to the Japanese meat industry. The lower the K-value, the fresher the product.

When comparing a third-party's analysis of Shoku En's non-carbon monoxide (non-CO) treated product and a competitor's CO-treated product, Shoku En's product maintains lower K-values

and the grain of the meat. Moreover, a CO-treated product often has a unique smell and taste unnatural reddish/pink color.

COMPARISON OF K-VALUE FRESHNESS



*Samples are frozen immediately after processing and thawed after 3 months.

*Below 20%: Suitable for Sashimi; 21%-59%: Good for products with heat application

*Results reported on April 22, 2016 by Japan Food Research Laboratories

The analysis clearly shows that not only is Shoku En Buri fresher than products where CO is applied, but they are safer and higher in quality.

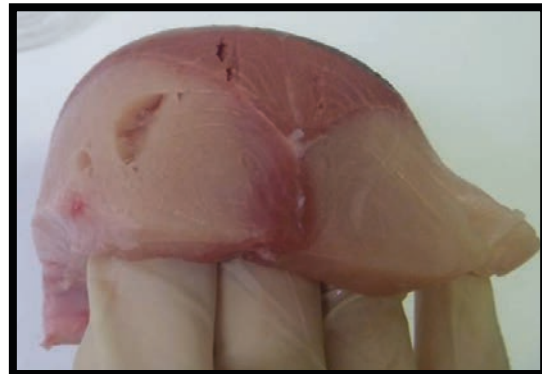
EFFECTIVENESS OF SHOKU EN FILM

Visual inspection of 0.4" thick slice thawed products: 6 hours after unpacked and stored for 6 hours at 39F. (Stored for 1 month at -13F).

Shoku En Film



CO Gas Applied



less elasticity and more rupture in meat.

ABOUT SHOKU-EN

SHOKU EN Co., Ltd. was established in May 2013, with the support of Shingu-City and Kinki University and with investments from leading domestic aqua farming companies as well as major public companies. With this support and investments, the company is forging ahead to build their business scheme. Shoku En's factory, the base of processing and overseas export, is

overseas countries. Our company is aiming to make Japanese aqua farming a growth industry,



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