

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	KAORIBAKO 1KG						
JAN Code	4901737 841583	Package	Materials	Plastic			
Use by date	270 DAYS		Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm)			Inner Capacity
				37.5	24.5	4.0	1000g
Minimum Units of Delivery	10 CTN	Packing	Materials	Cardboard		Volume	10.0
Lead Time	30 DAYS		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				41.0	27.0	30.0	11.0
Storage Condition	☐ Normal Tempreture ☐ Refrigeratino ☒ Frozen below -18°C	Reference Price	☒ FOB ☐ CIF		Prices are valid before	30-Jun-26	
					Price in Japanese market	2,100 yen + TAX	
*varied by terms and conditions							
Certifications (Products/System)	HACCP, FSSC22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Minced fish meat	America	Calories	83 kcal /100g
Egg white	Japan	Protein	11.3g
Starch (wheat, potato, corn)	Japan	Fat	0.4g
Crab extract	Japan	Carbohydrate	8.6g
Salt	Japan	Salt Equivalent	2.2g
Whole egg	Japan	Sodium	880mg
Vegetable oil (soybean)	Japan		
Seasoning preparations	Japan		
Product Characteristics		Use Scenes (Usage・Recipes)	
KAORIBAKO is a premium crab-flavored product that mimics the look and taste of snow crab. Made with high-quality Alaska pollock surimi, it won the Emperor's Prize at the 45th Agriculture, Forestry and Fisheries Festival. Ready to use without heating, it suits sushi, salads, soups, and more. Loose-frozen in 1kg packs, it's easy to portion and reduces food waste. Made in Japan with trusted quality.		KAORIBAKO requires no heating, making it ideal for sushi, sashimi-style platters, seafood bowls, and hand rolls. Its vivid color and fibrous texture resemble real snow crab, adding elegance and visual appeal. Frozen in loose pieces, it's easy to portion and reduces food waste. Perfect for delis, bento, and restaurants offering Japanese or Asian cuisine.	

Product Picture

	
	Allergen (Specific Raw Materials)
	egg, crab, wheat, soybean

■ Company's profile

Company`s Name		SUGIYO CO., LTD.			
Annual Sales		36 billion yen (including group companies)		Numbers of Employees	750
Name of Representative		Hiroya Sugino			
Messages to Purchasers		Our company named SUGIYO was established in 1640, so we have a very long history of nearly 400 years. We are well known as the world's first manufacture to produce "imitation crab stick." We are very passionate about improving our products and developing the new one using our exclusive technique and knowledge. That's why we have been leading the processed seafood industry in Japan as a pioneer for a long time. We are sure we provide delicious and healthy seafood products to you.			
Website Address		https://www.sugivo.co.jp/en/			
Company`s Address	〒	926-0852	10-4-1 Nishimikaimachi, Nanao-city, Ishikawa-pref, Japan		
Factory`s Address	〒	926-0828	70-1-21 Shiroumamachi, Nanao-city, Ishikawa-pref, Japan		
Name of the Person in Charge		Hosen (Deputy manager of our overseas dep.)		E-mail Address	kaigai@sugivo.co.jp
Phone Number		81-767-57-0087		Fax Number	81-767-52-2571

■ Selling Points of the production process

Our process is not only by machines.

We have been continued to use our exclusive and traditional technique passed down since our establishment.

Our products are literally "MADE IN JAPAN" quality!

① Frozen Cutter (We only use high-grade surimi made from Alaska Pollock) ⇒ ② Stirred with food mixer (The technique of our experts is essential for this process) ⇒ ③ Forming (To create the exactly same texture as the original crab, we twist the surimi) ⇒ ④ Coloring (We don't use any artificial colorings! We only use natural coloring which comes from paprika and tomato. We intentionally put the pale red color by using our exclusive technique.) ⇒ ⑤ Steaming ⇒ ⑥ Cooling ⇒ ⑦ Packaging ⇒ ⑧ Box Packing

Pictures



mixing and kneading



coloring



packing and inspection

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection) Standard Agar Plate culture method, BGLB method, TCBS Agar Plate culture method, Mannitol Salt Agar with Egg Yolk culture method			
Hygiene Management	Prodction Process	Food hygiene management based on HACCP, Operation of JFS-B System			
	Employees	Food hygiene management based on HACCP, Strict traning and education of our hygiene management policy			
	Facilities and Equipments	Management for production areas and equipments based on HACCP			
Emergency Response	The Contact Points	The person in charge	Sawada (manager of our QA Department)	Phone number	0767-53-0180
	Documentation	PL insurance			