

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

|                                  |  |                 |   |                          |                                      |     |
|----------------------------------|--|-----------------|---|--------------------------|--------------------------------------|-----|
| Name of Product                  | Inaniwasoumen  |                 |   |                          |                                      |     |
| JAN Code                         | 4969447050671  | Package         | Materials   | PP,P,PE                  |                                      |     |
| Use by date                      | 25 months  |                 |   | Size/Inner Capacity      | Length(cm) × Width(cm) × Height (cm) |     |
| Minimum Units of Delivery        | 5 cases  | Packing         | Materials   | 29.0                     | 9.0                                  | 1.5 |
| Lead Time                        | 1 week   |                 |   | 200g                     | Volume                               |     |
| Storage Condition                | <input checked="" type="checkbox"/> Normal Temperture<br><input type="checkbox"/> Refrigeratino<br><input type="checkbox"/> Frozen | Reference Price | <input type="checkbox"/> FOB <input type="checkbox"/> CIF<br><small>*varied by terms and conditions</small> | Prices are valid before  | Apr-26                               |     |
| Certifications (Products/System) | TENOBEHOSIMENTOKUTEI JAS,AKITA Prefecture HACCP Certification  |                 |   | Price in Japanese market | 600 yen (excluding tax)              |     |

| Ingredients and Additives  | The Place of Origin  | Nutritional Facts   | Ingredient Amount<br>(Eg. X calories/100g) |  |  |
|--|--|---|--|--|--|
| Flour  | U.S.A.,<br>Japan   | Energy  | per 100g/334kcal                           |  |  |
| Salt   | Japan  | Protein   | per 100g/8.6g                              |  |  |
| Water  | Japan  | Lipids  | per 100g / 1.0g                            |  |  |
| Starch   | Japan  | Carbohydrates   | per 100g/72.6g                             |  |  |
| Starch is used as a batter.  |  | Salt Equivalent   | per 100g/4.83g                             |  |  |
|  |  | Salt equivalent after boiling is 0.3g per 100g of boiled noodles. |  |  |  |
| Product Characteristics  | Use Scenes<br>(Usage · Recipes)  |   |  |  |  |
| Somen is popular in Japan. Boiling time is as short as 1.5 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is made by hand over a period of four days, repeating the aging process. | It can also be served as tsukemen (dipping noodles), chilled or hot noodles. In addition to Japanese style, it can be freely arranged in Western and Chinese styles. |   |  |  |  |

## ■ Product Picture



## Allergen (Specific Raw Materials)

Flour

## ■ Company's profile

|                              |   |  |  |
|------------------------------|---|--|--|
| Company's Name               | Inaniwa Udon Ogawa Co.,Ltd.   |  |  |
| Annual Sales                 | 400,000,000 yen   | Numbers of Employees   | 55名  |
| Name of Representative       | Hirokazu Ogawa、President  |  |  |
| Messages to Purchasers       | We use a traditional four-day process from kneading to drying. We have acquired the first JAS-certified factory in Japan under the Ministry of Agriculture, Forestry and Fisheries of Japan. We are committed to product creation and quality control, with the greatest wish of enriching our customers' dining tables and making them want to eat our products again. |  |  |
| Website Address              | <a href="https://www.ogawaudon.com">https://www.ogawaudon.com</a>   |  |  |
| Company's Address            | 〒012-0107   | 144 Aza-Omorisawa, Inaniwa-cho, Yuzawa City, Akita Prefecture, Japan |  |
| Factory's Address            | 〒   | same as above  |  |
| Name of the Person in Charge | Hirokazu Ogawa、President  |  | E-mail Address<br><a href="mailto:info@ogawaudon.com">info@ogawaudon.com</a> |
| Phone Number                 | 0183-43-2803  | Fax Number   | 0183-43-2857   |

## ■ Selling Points of the production process

Day 1 - Knead by hand and ripen until the next morning → Day 2 - Cut out the noodle wires → Roll into small rolls and ripen until the next morning → Day 3 - Twist → Ripen → Hang on pole → Dry → Day 4 - Dry → Cut → Sort (by hand) → Pack into bags Cutting→ Sorting→Sorting by hand→Bagging→Metal detector (SUS1.2, Fe1.0)→Weight checker→ Commodity inspection (visual inspection)→Issuance of quantity and expiration date labeling stickers (confirmed by 4 workers)→Boxing→Shipping

### Pictures



Ayakake



dryness



decision

## ■ Information of Quality Assurance

|                        |   |  |                          |              |              |
|------------------------|---|--|--------------------------|--------------|--------------|
| Inspection of Products | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | (If yes, please provide additional information about inspection)<br>Each lot is tested for moisture and once a year for general viable bacteria.   |                          |              |              |
| Hygiene Management     | Production Process  | The company writes out a manufacturing process diagram that is verified to be consistent with the site, and concentrates on sanitation control at points of potential hazard.                      |                          |              |              |
|                        | Employees   | The health and hygiene of employees are checked and recorded daily. The company also checks employee flow lines to ensure that no mistakes are made in production and to ensure health and safety. |                          |              |              |
|                        | Facilities and Equipments   | After each process is completed, the work area is thoroughly cleaned, and once a month the area around the plant is cleaned and insect and rodent proofed (outsourced).                            |                          |              |              |
| Emergency Response     | The Contact Points  | The person in charge   | Hirokazu Ogawa、President | Phone number | 0183-43-2803 |
|                        | Documentation   | All records are kept from the delivery of raw materials to manufacturing, storage, and shipment of products. We also have product liability insurance to cover any contingencies that may arise.   |                          |              |              |