

FCP Format for Exhibition and Business Meeting





■ Product Profile / Terms and Conditions


Name of Product	Inaniwaudon for business						
JAN Code	4969447050916	Package	Materials	PP			
Use by date	25 months		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				29.0	17.5	2.5	1000g
Minimum Units of Delivery	3 cases	Packing	Materials	corrugated cardboard		Volume	12.0
Lead Time	1 week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				29.5	44.6	14.1	12.5
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreture</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div></div></div> <div>*varied by terms and conditions</div>	Prices are valid before		Apr-26	
				Price in Japanese market		2900 yen (excluding tax)	
Certifications (Products/System)	TENOBEHOSIMENTOKUTEI JAS,AKITAKEN HACCP NINSHOU						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Flour	U.S.A.,	Energy	per 100g/334kcal
Salt	Japan	Protein	per 100g/9.0g
Water	Japan	Lipids	per 100g / 1.0g
Starch	Japan	Carbohydrates	per 100g/72.2g
Starch is used as a batter.		Salt Equivalent	per 100g/5.8g
		Salt equivalent after boiling is 0.3g per 100g of boiled noodles.	
Product Characteristics		Use Scenes (Usage · Recipes)	
Udon noodles are popular in Japan. Boiling time is as short as 3 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 with repeated aging.		In addition to hot noodles, it can also be served as dipping noodles or cold udon 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		https://www.ogawaudon.com			
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	info@ogawaudon.com
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 → Crush → 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) Each lot is tested for moisture and once a year for general viable bacteria.			
Hygiene Management	Prodction 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			