

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Flour	U.S.A.,	Energy	per 100g/359.6kcal		
Salt	Japan	Protein	per 100g/10.0g		
Water	Japan	Lipids	per 100g / 1.0g		
Starch	Japan	Carbohydrates	per 100g/76.6g		
Starch is used as a batter.		Salt Equivalent	per 100g/8.04g		
		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 handmade using our original manufacturing method, and is matured repeatedly over a period of 4 days.	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



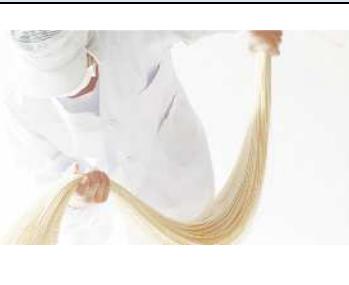
■ Company's profile

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	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.			