

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Handcrafted Shirataki					
JAN Code	4976579888805		Package	Materials	NY	
Use by date	365 days (ambient storage)			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	Mixed case, minimum 10 cases		Packing	Materials	DB	Volume
Lead Time	7 business days to a Japanese port (excluding weekends and public holidays)			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before	Prices are valid until March 31, 2026
Certifications (Products/System)					Price in Japanese market	JPY 228 (tax excluded)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Konjac flour	Gunma Prefecture, Japan	Energy 16cal	Konjac flour:2.56%
Calcium hydroxide (coagulant)	Kochi Prefecture, Japan	Protein 0g	Calcium hydroxide (coagulant):0.19%
		Fat 0.1g	Water:97.25%
		Saturated Fat	
		Carbohydrate 3.7g	
		Sugars	
		Dietary Fiber	
		Sodium 0.006g	
Product Characteristics	Use Scenes (Usage · Recipes)		
Made from high-quality konjac powder from Gunma Prefecture and produced using traditional Japanese methods, this shirataki has minimal water release, a firm and chewy texture, and easily absorbs flavors. It is suitable for a wide range of dishes, including sukiyaki, hot pot, stir-fries, and as a noodle substitute. A high-quality shirataki that enhances the finish of any dish.	Suitable for home cooking such as hot pot, stir-fries, soups, and salads. Can also be used in menus at Japanese restaurants, izakayas, and overseas Japanese restaurants. A healthy ingredient ideal for low-carb diets.		

■ Product Picture

 	<div style="display: flex; justify-content: space-between;"> <div style="flex: 1;"> <p>名 称: しらたき 原材料名: こんにゃく粉(群馬県産)/水酸化カルシウム(食用) 内 容: 1kg 貯蔵方法: 乾燥の石舟に貯蔵 保存方法: 避け日光、直射日光を避けて保存して下さい。 製造者: 朝川商店 朝川郡大字佐野浦3-27-81 TEL: 03(3738)3101 (H) </p> <p>〈栄養成分表示〉100gあたり</p> <table border="1"> <tr> <td>エネルギー</td> <td>16 kcal</td> </tr> <tr> <td>たんぱく質</td> <td>0 g</td> </tr> <tr> <td>脂 質</td> <td>0.1 g</td> </tr> <tr> <td>炭 水 化 物</td> <td>3.7 g</td> </tr> <tr> <td>食塩相当量</td> <td>0.006 g</td> </tr> <tr> <td colspan="2">(推定値)</td> </tr> </table> <p>Allergen (Specific Raw Materials)</p> <p>None</p> </div> </div>	エネルギー	16 kcal	たんぱく質	0 g	脂 質	0.1 g	炭 水 化 物	3.7 g	食塩相当量	0.006 g	(推定値)	
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■ Company's profile

Company's Name	Hikawa Shoten Co., Ltd.		
Annual Sales	FY2024: JPY 460 million	Numbers of Employees	Number of employees: 5 (as of October 2025)
Name of Representative	Kazuharu Hikawa, President & CEO		
Messages to Purchasers	<p>Our company uses carefully selected ingredients and has been producing our products with the same meticulous traditional methods since our founding in 1959. Guided by our motto, "Deliciousness brings smiles", we are committed to creating products that meet the tastes and needs of each era. Through our dedicated craftsmanship, we will continue to make high-quality, delicious products that bring joy and smiles to our customers.</p>		
Use by date	https://www.e-hikawa.com/		
Company's Address	〒 144-0054	3-27-21 Shinkamata, Ota-ku, Tokyo, Japan	
Factory's Address	〒 Same as above	Same as above	
Name of the Person in Charge	Shosuke Hikawa		s-hikawa@e-hikawa.com
Phone Number	+81-80-1008-8421		+81-3-3739-3102

■ Selling Points of the production process

- 1.Dissolve the raw materials in water, stir, and knead until a gel forms. Let it rest for a while (resting time varies depending on the season).
- 2.Mix calcium hydroxide into the gelled mixture and extrude it through a perforated plate into shower-like strands, then float them in a large water tank called a "fune."
- 3.Let the shirataki rest overnight to cool down.
- 4.Once cooled, skilled workers manually roll each shirataki, removing excess water as they go.
- 5.Package the shirataki the next day (print the best-before date: yy.mm.dd). Packaged products are then boil-sterilized at 85°C or above (set temperature 86.5°C) for at least 20 minutes, ensuring the center temperature reaches 75°C or higher.
- 6.Perform visual inspection and pack the products.
- 7.Confirm the number of pieces and ship.

▼Note: This diagram shows the production of Handcrafted Shirataki.



Pictures		

Extruding in shower-like strands Overnight resting Rolled, packaged, and finished

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Visual inspection and microbiological testing			
Hygiene Management	Production Process	Hygiene is managed under HACCP principles. Raw materials and products are stored at proper temperatures, and packaged products are heat-sterilized and fully documented.			
	Employees	Employees undergo regular health checks and wear hygiene attire (hair nets, lab coats, masks, arm covers, gloves), using sticky rollers to remove dust before work.			
	Facilities and Equipments	Work areas are cleaned after each task, and temperature-controlled equipment is monitored and recorded, with any issues promptly addressed.			
Emergency Response	The Contact Points	The person in charge	Shosuke Hikawa	Phone number	+81-3-3739-3101
	Documentation	We have established and implemented a risk management manual, and are covered by product liability (PL) insurance.			