

FCP Format for Exhibition and Business Meeting


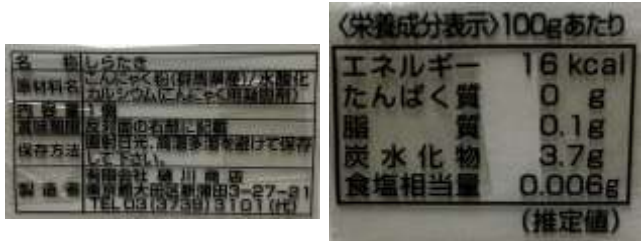


■ Product Profile / Terms and Conditions


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	
						12.0	15.0	5.5	1piece	
Minimum Units of Delivery	Mixed case, minimum 10 cases			Packing	Materials	DB		Volume	24	
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)	
						18.3	45.3	18.0	10.2	
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>			Referen ce Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>* varied by terms and conditions</div></div>		Prices are valid before		Prices are valid until March 31, 2026	
	Price in Japanese market		JPY 228 (tax excluded)							
Certifications (Products/System)										

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

		
		Allergen (Specific Raw Materials)
		None

■ 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		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.			
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		E-mail Address	s-hikawa@e-hikawa.com
Phone Number		+81-80-1008-8421		Fax Number	+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	Prodction 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 implement a risk management manual, and are covered by product liability (PL) insurance.			