

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Shirataki									
JAN Code	4976579818130			Package	Materials	NY				
Use by date	365 days (ambient storage)				Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity	
					9.0	17.0	4.5	200g		
Minimum Units of Delivery	Mixed case, minimum 10 cases			Packing	Materials	DB		Volume	30	
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 Tempreture</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 168 (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 6cal	Konjac flour:2.56%
Calcium hydroxide (coagulant)	Kochi Prefecture, Japan	Protein 0.2g	Calcium hydroxide (coagulant):0.19%
		Fat 0g	Water:97.25%
		Saturated Fat	
		Carbohydrate 3g	
		Sugars	
		Dietary Fiber	
		Sodium 0.02g	
Product Characteristics		Use Scenes (Usage・Recipes)	
A classic shirataki made from high-quality konjac flour sourced from Gunma Prefecture, Japan. It features a firm, springy texture and a smooth, slippery mouthfeel, making it ideal for simmered dishes, sukiyaki, hot pot, stir-fries, and a wide range of applications including noodle alternative menus.		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, extrude through a perforated plate into shower-like strands, then fill and package (print the best-before date: yy.mm.dd).
3. Perform visual inspection and pack the products.
4. Confirm the number of pieces and ship.

▼Note: This diagram shows the production of shirataki.



Pictures



Gelled konjac mixture



Extruding in shower-like strands



Filled 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.			