

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Konjac White					
JAN Code	4976579828238		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 168 (tax excluded)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Konjac flour	Gunma Prefecture, Japan	Energy 5cal	Konjac flour:2.27%
Calcium hydroxide (coagulant)	Kochi Prefecture, Japan	Protein 0.1g	Calcium hydroxide (coagulant):0.18%
		Fat 0.1g	Water:97.55%
		Saturated Fat	
		Carbohydrate 2.3g	
		Sugars	
		Dietary Fiber	
		Sodium 0.025g	
Product Characteristics	Use Scenes (Usage · Recipes)		
This white konjac is made using high-quality konjac flour sourced from Gunma Prefecture and produced through a traditional Japanese manufacturing process. It offers a clean, neutral taste with well-balanced firmness and excellent flavor absorption, making it highly versatile for various dishes. Ideal for simmered dishes, stir-fries, and hot pot applications, this is a classic and reliable konjac product suitable for both home and professional use.	For home cooking such as simmered dishes, oden, stir-fries, and salads; for menus at Japanese restaurants, izakayas, and overseas Japanese restaurants; suitable as a healthy and low-carb ingredient.		

## ■ Product Picture

 	<p>品名: こんにゃく      原材料名: こんにゃく粉(群馬県産)海藻粉末/水酸化カルシウム(こんにゃく用凝固剤)      産地: 群馬県      内容量: 250g      販売期間: 反対面の右部に記載      保存方法: 直射日光、高温多湿を避けて保存して下さい。      配送者: 有限会社 稲川商店      東京都大田区新蒲田3-27-21      TEL03-3739-3101(代)      ジャパンアドレス: <a href="https://www.e-fukuwww.com">https://www.e-fukuwww.com</a></p> <p>栄養成分表示(100g当り)</p> <table border="1"> <tr> <td>エネルギー</td> <td>5kcal</td> </tr> <tr> <td>たんぱく質</td> <td>0.1 g</td> </tr> <tr> <td>脂 質</td> <td>0 g</td> </tr> <tr> <td>炭水化物</td> <td>2.3 g</td> </tr> <tr> <td>食塩相当量</td> <td>0.025 g</td> </tr> </table> <p>推定値</p> <p>Allergen (Specific Raw Materials)</p> <p>None</p>	エネルギー	5kcal	たんぱく質	0.1 g	脂 質	0 g	炭水化物	2.3 g	食塩相当量	0.025 g
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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	<a href="https://www.e-hikawa.com/">https://www.e-hikawa.com/</a>		
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		<a href="mailto:s-hikawa@e-hikawa.com">s-hikawa@e-hikawa.com</a>
Phone Number	+81-80-1008-8421		+81-3-3739-3102

## ■ Selling Points of the production process

- 1.Dissolve the raw konjac powder in water, stir, and knead until it forms a gel. Let it rest for a while (resting time varies depending on the season).
- 2.Mix calcium hydroxide (coagulant) into the gelled mixture and pour it into molds.
- 3.After half a day, cut the blocks and mature them in large water tanks overnight to remove excess bitterness.
- 4.From the next day, package the products (print the best-before date on the package: yy.mm.dd). Boil-sterilize the packaged products at 85° C or above (set temperature 86.5°C) for at least 20 minutes, ensuring the center temperature reaches 75°C or higher.
- 5.Inspect the products visually and pack them.
- 6.Confirm the number of pieces and ship.

▼Note: The photos below show black konnyaku, but the production process is the same for white konjac.



Pictures		

gelled konjac mixture

Pouring into molds

Finished product

## ■ 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.			