

# 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		
					9.5	18.0	3.5	250g			
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 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 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 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

		
		栄養成分表示(100g当り) 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 推定値
		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		<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		E-mail Address	<a href="mailto:s-hikawa@e-hikawa.com">s-hikawa@e-hikawa.com</a>
Phone Number		+81-80-1008-8421		Fax Number	+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	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.			