

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Konjac Noodles with Chinese-Style Soup					
JAN Code	4976579818314		Package	Materials	NY,OPP	
Use by date	300 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 278 (tax excluded)

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/240g)
Konjac flour	Gunma Prefecture, Japan	Energy 67.6cal	Konjac flour:2.58%
Seaweed (aosa)	Japan	Protein 1.3g	Seaweed (aosa):0.15%
Chlorella	Japan	Fat 1.5g	Chlorella:0.15%
Calcium hydroxide (coagulant for konjac)	Kochi Prefecture, Japan	Saturated Fat	Calcium hydroxide (coagulant for konjac):0.19%
		Carbohydrate 14.8g	Water:96.93%
		Sugars	
		Dietary Fiber	
		Sodium 1.0g	
Product Characteristics	Use Scenes (Usage · Recipes)		
Ready-to-use konjac noodles, requiring only a quick rinse. Blended with seaweed and chlorella for a healthy, plant-based option. Comes with a refreshing lemon-flavored Chinese-style soup. Low-calorie and convenient, suitable for foodservice, healthy, and low-carb menus.	Ready to use at home with just a quick rinse, ideal for cold Chinese-style noodles or salad noodles. Suitable for commercial menus as a healthy, low-carb, plant-based noodle option. Can also be served as a high-protein, low-calorie dish with toppings such as chicken breast, boiled eggs, or imitation crab.		

## ■ Product Picture

 	<p>●原料のああさは、えび、かに等の甲殻類が生息する海域で採られています。  ●品名:こんにゃく ●名称:こんにゃくめん ●原材料名:こんにゃく茎[こんにゃく芋精粉(群馬県産)、あおさ、クロレラ]・水酸化カルシウム(こんにゃく用凝固剤)、スープ[穀類(国内製造)・醤油、醸造酢、植物油脂、食塩、発酵調味料、レモン果汁/調味料(アミノ酸等)、香料、カラメル色素、V.B.1、(一部に大豆・小麦・ごまを含む)] ●内容量:240g  (こんにゃく茎200g、スープ40g) ●賞味期限:表面上部に記載 ●保存方法:直射日光、高温多湿を避けて保存 ●製造者:有限会社 植川商店  東京都大田区新蒲田3-27-21 TEL:03-3739-3101(代)  栄養成分表示 ※糖質0は[こんにゃく茎]のみの数値です。  [こんにゃく茎200g当たり]エネルギー:14kcal、たんぱく質:0.4g、  脂質:Tr、炭水化物:6.0g(糖質0g、食物繊維5.8g)、食塩相当量:0g  [スープ40g当たり]エネルギー:53.6kcal、たんぱく質:0.9g、  脂質:1.5g、炭水化物:8.8g、食塩相当量:2.5g(推定値)</p> <p>  4 976579 818314</p> <p>Allergen  (Specific Raw Materials)</p> <p>The aosa (seaweed) used as an ingredient is harvested from areas where crustaceans such as shrimp and crab are present. Some components of the soup contain soy, wheat, and sesame.</p>
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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 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 it through a perforated plate into shower-like strands, then fill and package.
- 3.On the following day, add the soup and attach the labels.
- 4.Print the best-before date (yy.mm.dd) using an inkjet printer.
- 5.Perform visual inspection and pack the products.
- 6.Confirm the number of pieces and ship.

▼Note: The photos below show shirataki, but the process is the same.

Pictures		

Gelled konjac mixture

Shower-like strands are collected and packaged

Completed by packaging with soup

## ■ 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.			