

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	UMINOKAORI							
JAN Code	4901737 839481		Package	Materials	Plastic			
Use by date	365 DAYS			Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
					16.0	7.0	1.5	33g
Minimum Units of Delivery	200 CTN		Packing	Materials	Cardboard		Volume	60.0
Lead Time	30 DAYS			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
					23.5	32.0	14.5	2.3
Storage Condition	☒ Normal Tempreture ☐ Refrigeratino ☐ Frozen		Reference Price	☒ FOB ☐ CIF *varied by terms and conditions		Prices are valid before	30-Jun-26	
						Price in Japanese market	140 yen + TAX	
Certifications (Products/System)	HACCP, FSSC22000							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Minced fish meat	America	Calories	88 kcal /100g
Egg white	Japan	Protein	10.9g
Crab extract	Japan	Fat	0.3g
Salt	Japan	Carbohydrate	10.4g
Fermented seasoning	Japan	Salt Equivalent	1.6g
Whole egg	Japan	Sodium	620mg
Starch (potato, corn, wheat)	Japan		
Modified starch (tapioca)	Thailand		
Product Characteristics		Use Scenes (Usage・Recipes)	
This individually wrapped crab-flavored stick (33g) is shelf-stable and requires no refrigeration, reducing transport, storage, and display costs. High in protein and low in fat, it's a healthy snack ideal for health-conscious consumers. Hygienic and portable, perfect for offices, schools, and outdoor use. Made in Japan with premium Alaska pollock. 365-day shelf life.		This 33g shelf-stable crab stick is ideal for various occasions: a quick snack at the office or school, a light bite during commute, post-workout protein, or a convenient travel/outdoor food. It fits lunchboxes and supports balanced nutrition in busy lives. No refrigeration needed—perfect for home stock or emergency use. Loved by health-conscious consumers of all ages.	

Product Picture

		Allergen (Specific Raw Materials) egg, crab, wheat, soybean

■ Company's profile

Company`s Name		SUGIYO CO., LTD.			
Annual Sales		36 billion yen (including group companies)		Numbers of Employees	750
Name of Representative		Hiroya Sugino			
Messages to Purchasers		Our company named SUGIYO was established in 1640, so we have a very long history of nearly 400 years. We are well known as the world's first manufacture to produce "imitation crab stick." We are very passionate about improving our products and developing the new one using our exclusive technique and knowledge. That's why we have been leading the processed seafood industry in Japan as a pioneer for a long time. We are sure we provide delicious and healthy seafood products to you.			
Website Address		https://www.sugivo.co.jp/en/			
Company`s Address	〒	926-0852	10-4-1 Nishimikaimachi, Nanao-city, Ishikawa-pref, Japan		
Factory`s Address	〒	926-0828	70-1-21 Shiroumamachi, Nanao-city, Ishikawa-pref, Japan		
Name of the Person in Charge		Hosen (Deputy manager of our overseas dep.)		E-mail Address	kaigai@sugivo.co.jp
Phone Number		81-767-57-0087		Fax Number	81-767-52-2571



■ Selling Points of the production process

Our process is not only by machines.

We have been continued to use our exclusive and traditional technique passed down since our establishment.

Our products are literally "MADE IN JAPAN" quality!

① Frozen Cutter (We only use high-grade surimi made from Alaska Pollock) ⇒ ② Stirred with food mixer (The technique of our experts is essential for this process) ⇒ ③ Forming (To create the exactly same texture as the original crab, we twist the surimi) ⇒ ④ Coloring (We don't use any artificial colorings! We only use natural coloring which comes from paprika and tomato. We intentionally put the pale red color by using our exclusive technique.) ⇒ ⑤ Steaming ⇒ ⑥ Cooling ⇒ ⑦ Vacuum Packaging ⇒ ⑧ Retort Sterilization ⇒ ⑨ Box Packing

Pictures



mixing and kneading



coloring



packing and inspection

■ Information of Quality Assurance

Inspection of Products	☒ Yes ☐ No	(If yes, please provide additional information about inspection) Standard Agar Plate culture method, BGLB method, TCBS Agar Plate culture method, Mannitol Salt Agar with Egg Yolk culture method			
Hygiene Management	Production Process	Food hygiene management based on HACCP, Operation of JFS-B System			
	Employees	Food hygiene management based on HACCP, Strict training and education of our hygiene management policy			
	Facilities and Equipments	Management for production areas and equipments based on HACCP			
Emergency Response	The Contact Points	The person in charge	Sawada (manager of our QA Department)	Phone number	0767-53-0180
	Documentation	PL insurance			