

■ Company's profile

Company's Name		TAKANO Co.,Ltd.		
Annual Sales		Fiscal year 2024: 6 billion yen		Numbers of Employees 200 people
Name of Representative		Representative Director: Hirokazu Takano		
Messages to Purchasers		Our company is a long-established company with over 140 years of history in the Uonuma region of Niigata Prefecture, Japan's number one rice-producing region. We strive every day to manufacture products using the high-quality rice and water grown in this climate, blessed with beautiful mountains and rivers and covered in deep snow, and deliver them to our customers with confidence. We have also obtained FSSC 22000 certification, and are committed to not only complying with laws and regulations, but also to food safety and security.		
Website Address		https://takano-niigata.co.jp/		
Company's Address	〒	947-0052	2837-1 Chiya-ko, Ojiya City, Niigata Prefecture	
Factory's Address	〒		Same as above	
Name of the Person in Charge	Yutaka Kanisawa		E-mail Address	kanisawa@takano-niigata.co.jp
Phone Number	0258-82-6500		Fax Number	0258-82-6620

■ Selling Points of the production process

Raw rice ⇒ Milling and washing (We use fresh rice milled in-house to suit the production process) ⇒ Soaking ⇒ Metal detector and weighing ⇒ Cooking (Our unique rice cooking program brings out the sweetness and chewiness of the rice) ⇒ Camera inspection and sealing (The rice surface is inspected with a camera for foreign objects, and the product is produced in a hygienic clean room) ⇒ Cooling ⇒ Inspection, X-ray foreign object detector, and weight checker (Hard foreign objects are removed with an X-ray foreign object detector) ⇒ Packing

Pictures

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) We conduct microbial tests for general viable bacteria counts and heat-resistant bacteria. We also conduct physicochemical tests for weight, moisture content, pH, and residual oxygen levels. We also conduct sensory tests for taste, aroma, texture, etc. We also conduct swab tests to ensure that the manufacturing environment is hygienic.			
Hygiene Management	Production Process	Manufacturing process management based on FSSC22000. Manufacturing process management and hygiene management based on manufacturing process standards and manufacturing procedures. Work verification using checklists.			
	Employees	Hygiene management based on FSSC22000. Hygiene and safety training upon joining the company. Regular training plans.			
	Facilities and Equipments	Hygiene management based on FSSC22000. Patrol inspections and regular inspections.			
Emergency Response	The Contact Points	The person in charge	Quality Assurance Department	Phone number	0258-82-6500
	Documentation	Records are kept in accordance with FSSC22000, enabling tracing to identify the cause. Product liability insurance is insured.			