

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	KAKINOTANE					
JAN Code	4939883460082		Package	Materials	PP	
Use by date	330 days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	
Minimum Units of Delivery	30cartons		Packing	Materials	paper	
	Lead time: 7–10 working days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	FOB 210円	Prices are valid before *varied by terms and conditions	Valid until July 2026
Certifications (Products/System)	FSSC22000認証					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glutinous rice		See label for details	
Product Characteristics			Use Scenes (Usage · Recipes)
This is an authentic Japanese rice cracker (Beika) made using carefully selected glutinous rice (mochigome) sourced from Niigata, the heartland of quality rice. Niigata is synonymous with Kaki No Tane (persimmon seed-shaped rice crackers). Our product is a spicy (pirikara) version of Kaki No Tane, seasoned with Sakura-do's original blend of soy sauce and chili pepper. This is a revival of a product that was immensely popular both domestically and internationally. It is exclusively available for export!			Personal Consumption, Parties, Gifts (or Souvenirs)

■ Product Picture

	<p>JAPANESE BAKED RICE CRACKER KAKINOTANE NET WT 2.82 OZ (80g)</p> <p>INGREDIENTS: GLUTINOUS RICE, SOY SAUCE (WATER, SOYBEAN, WHEAT, SALT), SUGAR, SWEET RICE WINE, STARCH, STARCH SYRUP, RED CHILI PEPPER, DRIED SHAVED BONITO EXTRACT, KELP EXTRACT, PAPRIKA COLOR, PLAIN Caramel.</p> <p><CONTAINS SOY, WHEAT AND FISH (BONITO, SKIPJACK TUNA, SARDINE)></p> <p><MAY CONTAIN EGG, MILK, CRUSTACEAN, SHELLFISH (SHRIMP) AND SESAME SEEDS></p> <p>Nutrition Facts 1 serving per container serving size 80grams (80g) Amount per serving Calories 319 %Daily Value* Total Fat 1.1g 2% Saturated Fat 0.3g 1% Trans Fat 0.9g Cholesterol 0mg 0% Sodium 600mg 25% Total Carbohydrate 68.3g 23% Dietary Fiber 0.4g 2% Total Sugars 1.3g includes 1.0g Added Sugars 2% Protein 6.2g 12% Vitamin D 0mcg 0% Calcium 6mg 1% Iron 0.3mg 2% Potassium 104mg 3% *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</p> <p>Manufacturer: Sakura Seika Confectionery Co., Ltd. 1-32-12, Nagaoka, Shibata Shi 957-0356, Niigata, Japan https://www.sakura-do.jp/</p>
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■ Company's profile

Company's Name	Sakura Confectionery Co., Ltd		
Annual Sales	FY 2024: 380,000 thousand yen	Numbers of Employees	Number of employees: 19 full-time and 10 part-time
Name of Representative	President: Shoji Terao		
Messages to Purchasers	<p>We are not a super mass-production manufacturer, but a company dedicated to crafting high-quality traditional Japanese rice crackers. Guided by our philosophy of "Safety, Security, and Deliciousness," our factory is certified under FSSC 22000. OEM production is welcome.</p> <p>An automated packing line capable of packing up to 15,000 bags per day is currently available.</p> <p>Please feel free to contact us for further discussion.</p>		
Website Address	https://www.sakura-do.jp/		
Company's Address	〒 957-0356	1328-11 Okada, Shibata-shi, Niigata, Japan	
Factory's Address	〒 957-0356	1328-11 Okada, Shibata-shi, Niigata, Japan	
Name of the Person in Charge	Sales Executive : Shoji Terao		s-terao@sakura-do.jp
Phone Number	Tel: +81-254-22-2131		Fax: +81-254-22-2131

■ Selling Points of the production process

★This is a simplified flow diagram.	<pre> graph TD A[Raw material receiving] --> B[Conversion to no-wash rice] B --> C[Soaking] C --> D[Steamed rice] D --> E[Pounding / Forming / Cooling] E --> F[Cutting / Dough drying] F --> G[Baking or frying] G --> H[Inspection and quality check] H --> I[Packing and shipping] I --> J[To Our Customers] </pre> <p>Color digital sorting Dough sorting</p> <p>Color digital sorting Dough sorting</p> <p>*Moisture content testing</p> <p>*Moisture content testing</p> <p>Detection sensitivity: Fe 1.0 mm / SUS 1.5 100% inspection</p>
Pictures	
New factory built in 2024 [FSSC22000]	Two state-of-the-art sorting machines
	Packaging room, Various packaging machines

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Microbiological testing, physicochemical testing, airborne bacteria testing, surface swab testing, etc.		
Hygiene Management	Prodction Process	Products and semi-finished products are stored and managed with defined use-by dates. Manufacturing is carried out starting with products containing fewer allergens, and cross-contamination is prevented by separating equipment and production areas.		
	Employees	Before entering the factory, all personnel must pass strict entry procedures; access is not permitted unless these requirements are fully met. Work uniforms are professionally cleaned after each use. Regular health checks, including stool tests, are conducted.		
	Facilities and Equipments	Thorough cleaning is carried out at every product changeover and at the end of each production run. Three times a year, swab testing (for microorganisms and allergens) is conducted to verify the effectiveness of cleaning procedures. Production areas and chemical storage rooms are monitored year-round by 11 security cameras, 365 days a year.		
Emergency Response	The Contact Points	The person in charge	Natsumi Saito	Phone number
	Documentation	Emergency response procedures include: ①Internal investigation ②Decision on product recall ③Reporting to the FSSC Foundation, among other required actions.		