

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	BLACK PEPPER FLAVORED FRIED RICE CAKE						
JAN Code	4939883460112	Package	Materials	PP			
Use by date	300 days		Size/Inner Capacity	Length(cm)×Width(cm)×Height (cm)			Inner Capacity
				20.0	12.0	6.0	65g
Minimum Units of Delivery	30cartons	Packing	Materials	paper		Volume	12.0
Lead Time	Lead time: 7–10 working days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				31.0	26.5	14.0	1.16
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>	Referenc e Price	<div><div><div><input checked="" type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div>210円</div><div>* varied by terms and conditions</div></div>		Prices are valid before	Valid until July 2026	
					Price in Japanese market	380円	
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)	
A luxury rice cracker crafted from carefully selected glutinous rice. Our original soy sauce is gently absorbed into the dough, then delicately finished with freshly ground black pepper, delivering a deep, refined umami flavor. Designed to pair exceptionally well with fine alcoholic beverages, this premium rice cracker is also served in exclusive, high-class airport lounges.		Personal Consumption, Parties, Gifts (or Souvenirs)	

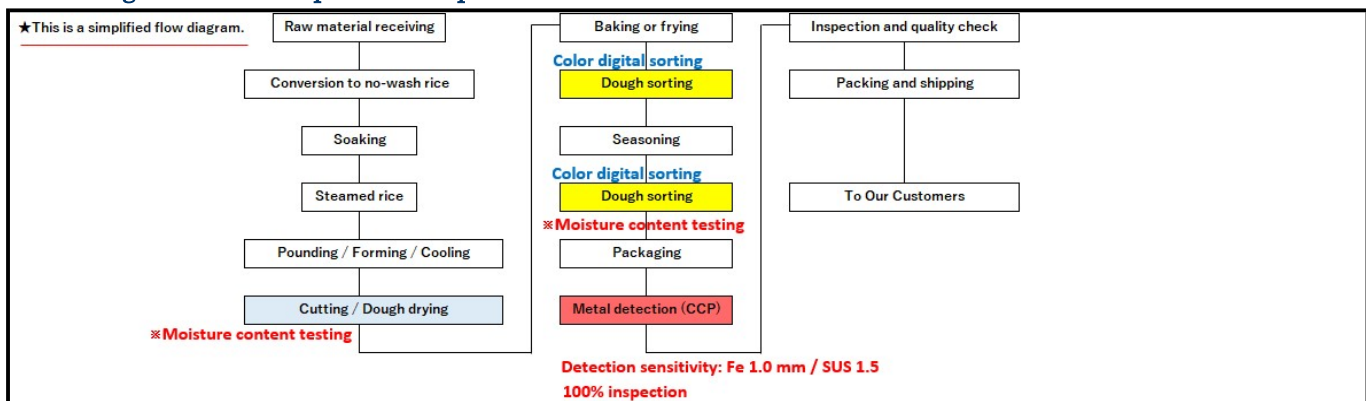
■ Product Picture

		<p>JAPANESE BAKED RICE CRACKER BLACK PEPPER FLAVORED FRIED RICE CAKE NET WT 2.29 OZ (65g)</p> <p>INGREDIENTS: GLUTINOUS RICE, SAUCE FOR RICE CRACKER (SEASONING) (SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), SUGAR, SWEET COOKING RICE WINE (WATER, GLUTINOUS RICE, MALTED RICE, ETHYL ALCOHOL, GLUCOSE)), DRIED BONITO EXTRACT (DRIED BONITO ALCOHOL EXTRACT (BONITO, ETHYL ALCOHOL, HYDROGENATED STARCH HYDROLYSATE, SALT, SEAWEEED), HYDROLYZED PROTEIN (BONITO, MACKEREL (SOUDA), CORN, SALT, SEAWEEED), BONITO EXTRACT, FISH EXTRACT (ANCHOVY, SALT), SALT), KELP EXTRACT (HYDROLYZED PROTEIN (CORN, WHEAT, SOYBEANS, BONITO), KELP EXTRACT (KELP, SALT), DEXTRIN, KELP ALCOHOL EXTRACT (KELP, ETHYL ALCOHOL), SALT, SUGAR, HYDROGENATED STARCH HYDROLYSATE), YEAST EXTRACT (YEAST EXTRACT, DEXTRIN), WATER), BLACK PEPPER), PALM OIL.</p> <p><CONTAINS SOYBEANS, WHEAT AND FISH (BONITO, MACKEREL, ANCHOVY)> *MAY CONTAIN EGG, MILK, CRUSTACEAN SHELLFISH (SHRIMP) AND SESAME SEEDS></p> <p>Manufacturer: Sakura seika Confectionery Co., Ltd. 1328-11, Okada, 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		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. An automated packing line capable of packing up to 15,000 bags per day is currently available. Please feel free to contact us for further discussion.			
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		E-mail Address	s-terao@sakura-do.jp
Phone Number		Tel: +81-254-22-2131		Fax Number	Fax: +81-254-22-2131

■ Selling Points of the production process



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) testing, physicochemical testing, airborne bacteria testing, surface swab testing, etc. Microbiological			
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	Tel: +81-254-22-2131
	Documentation	Emergency response procedures include: ①Internal investigation ②Decision on product recall ③Reporting to the FSSC Foundation, among other required actions.			