

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	SALTY RICE CRACKER					
JAN Code	4939883460143		Package	Materials	PP	
Use by date	300 days			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	30cartons		Packing	Materials	paper	Volume
Lead Time	Lead time: 7–10 working days			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 checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 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 a premium rice cracker made from carefully selected glutinous rice. To bring out the natural flavor of the ingredients to the fullest, it is seasoned with salt only. Its simplicity allows you to truly appreciate the ultimate taste of rice. The salt used is deep-sea salt made from ocean deep-sea water collected near Sado Island, a UNESCO World Heritage site.		Personal Consumption, Parties, Gifts (or Souvenirs)	

■ Product Picture

	<p>JAPANESE BAKED RICE CRACKER SALTY RICE CRACKER NETWT 2.12 OZ.(60g)</p> <p>INGREDIENTS: GLUTINOUS RICE, PALM OIL, SALT.</p> <p><small><MAY CONTAIN EGG, MILK, WHEAT, CRUSTACEAN SHELLFISH (SHRIMP), SOYBEANS AND SESAME SEEDS></small></p> <p>Manufacturer: Sakura seika Confectionery Co., Ltd. 1328-11, Okada, Shibata shi 957-0356, Niigata, Japan https://www.sakura-do.jp/</p> <p>Nutrition Facts 1 serving per container Serving size 60grams(60g) Amount per serving 329 Calories %Daily Value* Total Fat 18.7g 29% Saturated Fat 8.7g 44% Trans Fat 10.0g Cholesterol 0mg 0% Sodium 450mg 19% Total Carbohydrate 34.7g 12% Dietary Fiber 0.2g 1% Total Sugars 0g Includes 0g Added Sugars 0% Protein 2.9g 6% Vitamin D 0mcg 0% Calcium 3mg 1% Iron 0.1mg 1% Potassium 52mg 1%</p> <p><small>*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.</small></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.	
<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.		
Tel: +81-254-22-2131				