


## ■ Company's profile

Company`s Name		KINTOBI SHIGA Co.,Ltd.			
Annual Sales		800 million yen		Numbers of Employees	60
Name of Representative		Jusuke Shiga			
Messages to Purchasers		Having endured over a century since its founding and witnessed the profound transformations of modern Japan, Kanetobi Shiga recognises that merely tracing the path of its predecessors will not ensure survival in this industrial revolution. To set sail on this great voyage, we require childlike curiosity, swift decision-making, and the skill to read the winds. Precisely because we live in an era of discontinuity, we wish to learn from the classics and take our first step with lightness.			
Website Address		<a href="https://kintobi.com">https://kintobi.com</a>			
Company`s Address	〒	443-0032	4-38 Maruyama-chō, Gamagōri-shi, Aichi Prefecture		
Factory`s Address	〒	443-0036	95-1 Hamamachi, Gamagōri City, Aichi Prefecture		
Name of the Person in Charge		Naotake Nagashima		E-mail Address	<a href="mailto:nao.nagashima1@kintobi.com">nao.nagashima1@kintobi.com</a>
Phone Number		0533-69-3111		Fax Number	0533-69-3119

## ■ Selling Points of the production process

From selecting and milling the wheat to producing the noodles, we manufacture under consistent management. Using only high-quality, freshly milled flour carefully produced in-house, our dried noodles are crafted using proven techniques honed over 60 years and our unique noodle-making method derived from hand-made udon. They are characterised by the distinctive sweet aroma and rich flavour unique to wheat. The wheat flour used for our Kin Tobi noodles remains true to our founding principle of gentle, slow, and careful milling, even as we transitioned from stone milling to modern roller milling. By specialising in udon flour (medium-strength flour), we maximise the inherent characteristics and natural umami of the wheat when milled into flour.

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Product moisture measurement, full metal detection, hundred-piece weight measurement, crack inspection, viable bacteria count testing			
Hygiene Management	Production Process	Management of necessary elements is carried out through checklists, mixing records, daily drying reports, daily cutting reports, daily packaging reports, and measurement equipment inspection records.			
	Employees	Daily health checks, monthly general hygiene management training sessions, progress checks on personal targets			
	Facilities and Equipments	Regular management is conducted through annual cleaning plans, rodent and insect control management, and machinery and equipment management ledgers. Where issues are identified during inspections by public health centres or at client factories, improvements are implemented promptly.			
Emergency Response	The Contact Points	The person in charge	Hiroshi Shiga	Phone number	0533-69-3111
	Documentation	Product Liability Insurance			