

## ■ Company's profile

Company's Name	Kawamitsubussan Co.,Ltd.		
Annual Sales	Fiscal Year 2025: 357.2 billion yen	Numbers of Employees	88 people
Name of Representative	President and CEO Mitsuhiro Kawai		
Messages to Purchasers	Founded in 1667, under the brand 'Tamasan,' we manufacture and sell products such as shiratamako (glutinous rice flour), kinako (roasted soybean flour), and potato starch. Since 1921, we have been making shiratamako in Matsudo City and are the largest shiratamako manufacturer in Japan. Our flagship product, Tamasan Shiratamako, ranked No. 1 in Nikkei POS sales data from 1989 to 2019. We have a track record of being adopted by famous confectionery stores, restaurants, and convenience stores.		
Website Address	<a href="http://www.kawamitsu.co.jp/">http://www.kawamitsu.co.jp/</a>		
Company's Address	〒 271-0077	11-1 Nemoto, Matsudo City, Chiba Prefecture	
Factory's Address	〒 261-0002	10 Shinko, Mihama Ward, Chiba City, Chiba Prefecture	
Name of the Person in Charge	Matsumoto		E-mail Address <a href="mailto:matsumoto_ss@kawamitsu.co.jp">matsumoto_ss@kawamitsu.co.jp</a>
Phone Number	03-3281-4411		Fax Number 03-3281-4419

## ■ Selling Points of the production process

Glutinous rice ⇒ Washing ⇒ Soaking in water ⇒ Wet milling ⇒ Vibratory sifting ⇒ Dehydration ⇒ Kneading ⇒ Shaping ⇒ Boiling ⇒ Cooling ⇒ Freezing ⇒ Weighing and packaging ⇒ Metal detector ⇒ Weight checker ⇒ Boxing ⇒ Shipping

Frozen shiratama follows the same 'wet milling' process as shiratama flour, where the soaked rice is ground together with a large amount of water. Unlike dango, you can enjoy a smooth texture.

### 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) Bacterial tests (total viable count, coliforms, <i>Staphylococcus aureus</i> ), moisture, taste test, radiation levels			
Hygiene Management	Production Process	Removal of foreign substances using a sifter after raw material grinding and elimination of foreign objects using a metal detector after packaging			
	Employees	Orientation upon joining the company. Wear the provided work clothes, hat, gloves, shoes, etc. Personal items are not allowed inside the factory.			
	Facilities and Equipments	A factory certified under the frozen food certification system. Equipped with large freezing machines capable of freezing quickly at temperatures below -30°C.			
Emergency Response	The Contact Points	The person in charge	Sales Promotion Department, Ogawa	Phone number	03-3281-4411
	Documentation	We are creating a crisis management manual and will respond based on the manual in case of an emergency. This can be verified through various records and documents. We are covered by product liability (PL) insurance.			