

HALAL Bread



	White Bread	High-Grade Bread	Whole Wheat Bread	Durum Wheat Bread
FLOUR	Camellia and others	Neon and others	Whole Wheat Flour	Durum Wheat Flour
OTHERS	Yeast			
	Yeast Food			
	Soybean Flour	—		
	Vegetable Shortening			
	Glucose			
	Salt			
	Hydrogenated Starch Hydrolysates Syrup	—	Hydrogenated Starch Hydrolysates Syrup	—
	Starch		—	
	pH Adjuster	—	pH Adjuster	
	—	Sugar	—	Dextrin Pregelatinized distarch phosphate
Specification	5 loaves / case (*Our loaf is approximately 3.6 times larger than an average loaf.)			
Suggested Retail Price (Yen)	1,200 yen / loaf	1,300 yen / loaf	1,400 yen / loaf	

**Extra-large bread brings out the natural savory flavor of wheat.
Best for thick-sliced toast.
Enjoy the crispy texture!**

Instructions for Use

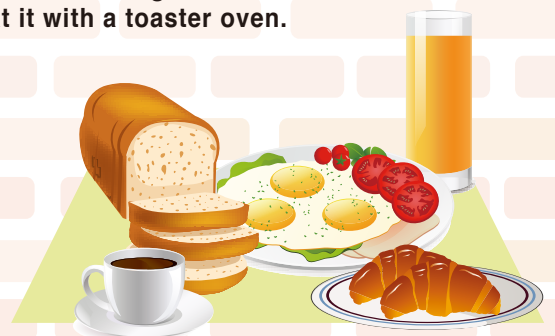
Even with an unopened package, when a sharp object comes in contact, it may leave a pinhole. Oxygen enters through the pinhole, which may cause mold. Please handle it with care.

Deoxidant and activated carbon contained are harmless but inedible. Deoxidant may cast heat when opened, which is normal.

Instructions after Opening

The printed expiration date is for an unopened product. After opening, please consume it immediately. Once opened, please place the product in a package and store it in a refrigerator or freezer.

When consuming the product for the second time, please heat it with a toaster oven.



HALAL Products

たのしい食卓を創造する
Yukiwa



Bread Crumbs

① Fresh Miette

[Instructions after Opening]

Once opened, please do not keep at room temperature.
Please store in an airtight container and refrigerate.

[Precautions for Use]

Even with an unopened package, when a sharp object comes in contact, it may leave a pinhole, which may cause mold.
Please handle it with care.

② Dry Miette

[Precautions]

Please do not keep any bread crumbs that have been taken out of the package and used for cooking.
It may cause mold and/or rot.

We may not be able to guarantee the quality of a product that has already been opened.

Occasionally you may see a burned piece of bread in the package, but it is NOT a foreign object.
Please dispose the piece and use the rest of the product.

How to Fry Food



1) Dip it in flour.
Dab excess flour off.



2) Dip it in beaten egg.
Coat it well on all sides.



3) Dip it in bread crumbs.
Coat it on all sides, and pat lightly with your hand.



4) Heat oil to 180 degrees, and fry it.

Flour

① Hard / High-gluten Flour

Examples of Use



Homemade Bread



Pizza Dough



Chinese-Style Noodles



Pancakes

② Soft / Low-gluten Flour

Examples of Use



Tempura



Cookies



Hand-kneaded Udon Noodles



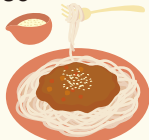
Cakes

③ Durum Wheat (Semolina) Flour

Examples of Use



Homemade Bread



Pasta



Pizza Dough



Gnocchi

④ Whole Wheat Flour

Examples of Use



Homemade Bread



Cookies



Cakes



Cupcakes

Potato Starch

(Hokkaido Bihoro Product)

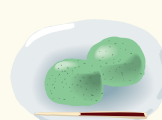
Examples of Use



Fried Chickens



Starchy (Thick) Sauce



Kuzumochi



Tsumire Soup

Japan HALAL -Feature-

Halal Certified Bread (Yukiwa Foods): Express “Omotenashi” to Muslim friends

07:51 06/02/2015 author: [A.Shugo](#)

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We received a interview from Yukiwa Foods Co., Ltd.



Halal Certified Bread

Obtainment date: November 24, 2014

Certifying organization Turkey HALAL DER (HEALTH, SAFETY & HALAL ASSOCIATION)

Certification No T/HSC-032

Certified product

1. HALAL bread 4 items White Bread, High Grade Bread, Durum Wheat Bread, Whole Wheat Bread (obtainment of confectionary production/sales license for bread sales ; August, 2014)
2. Fresh breadcrumbs 13 items fresh breadcrumbs (home use) 5 items, commercial use 9 items
3. Dry breadcrumbs 7items Home use breadcrumbs 2 items, commercial use 5 items
4. Flour 4 Items Soft/Low-Gluten Flour, Hard/High-Gluten Flour, Durum Wheat(Semolina) Flour, Whole Wheat Flour
5. Potato starch 2items

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Partners

About HALAL certification

Since our company uses plant-based ingredients for our breadcrumbs, we have received a development request for breadcrumbs being used for the production of Turkish dish “kofte”. In carrying out such development, we have traced back and confirmed the origin and plant-based of all of our ingredients in an English text.

The audit for production control was conducted through the standpoint of ISO 2200 conformance (Scheduled for 2015.6M obtainment), establishing a rule for control/method of drug use inside the factory, thorough control of CCP, etc., and documents such as application form/HALAL HAND BOOK, etc. were all audited through an English text. Through such audit, we were able to obtain certification for the entire production of products/articles inside the factory.

Since the staple food of Muslims is bread, the Muslim auditor who came out for the audit was very concerned about the fact that Japanese bread is in violation to the haram standard. So when the auditor conducted further sample-tasting upon glancing at the rounded top bread being used for our company’s breadcrumbs, he was thoroughly impressed. Our company has been developing breadcrumbs by prioritizing “quality” over “quantity” with the motto of “delicious breadcrumbs comes from delicious bread”, and by making sure that the round top bread being used as the ingredient for the breadcrumbs is HALAL.

By earning recognition for such effort, we received a request to produce bread targeting the inbound Muslims. We also went ahead and obtained license for production/sale of confectionary. Although we decided to have 60 days expiration period for raw breadcrumbs in the breadcrumbs category, for breads, we decided to make their expiration period 30 days for the sake of preserving their flavor (even though they are kept under the same control environment as breadcrumbs). We decided to commercialize these products so that inbound Muslims and Muslims tourists visiting Japan can enjoy these food with peace of mind, and in hope of such experience to further strengthen their positive view toward Japan.

We also obtained this certification due to our desire to want to express “Omotenashi” to our Muslim friends, by providing products that uses breadcrumbs, flours, and potato starch considered to be washoku culture ingredients that can be used for various menu with peace of mind.

Modification points

Confirming the origin of all of the ingredients and removal of animal base ingredients

Removing animal-base and contamination from the original state of all of the ingredients.

All of the certification application forms are written in English.

Japanese translation of HALAL HAND BOOK used for employees training and thorough training of employees.

Selling point

<Bread, breadcrumbs>

About the fact that our production based on our principle of “in order to make quality breadcrumbs, we must first bake quality (delicious) bread” has also lead to us being able to come up with delicious “bread”. (We believe breadcrumbs should play a supporting role and not the main role- a role of gently coating the bread to make it more delicious)

The product can safely be enjoyed by vegetarians and parents who have children with allergy, since the ingredients are all plant-based with no allergen (no use of egg/milk base ingredients).

<Flour, potato starch>

Since there is absolutely no use of animal-based ingredients at any of our factories, the ingredient for our derivate product (flour) and other product

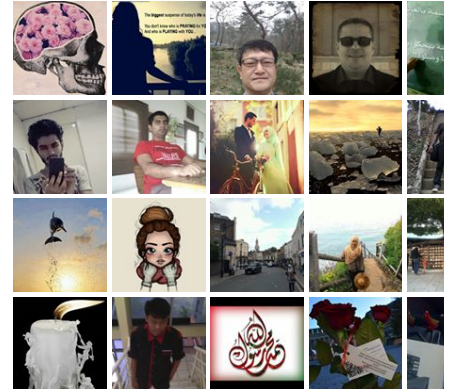
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(potato starch) are plant-base and therefore are completely in line with HALAL standard. With that said, we obtained certification by undergoing audit to ensure safety in the area of “environment”, “control structure”, “production process” and “employees training” for our small bag production.

Response

At HALAL EXPO held in November 26, 2014, we were able to gain many opinions by directly talking to Muslim participants. Below are some of their voices:

1. Although Japan is safe and secure country with many delicious food, when it comes to bread which are our staple food, we can't really eat them since we know various additives are being mixed to make them taste better, and we don't know what's been put inside these bread.
2. Since there are large selection of bread types, it is impossible to look up and find out about each and every ingredient source.
3. Since any bakery you go to, they all use cooked bread, we are worried that they are using ingredients that are pork-base and contaminated.

By listening to the above opinions and more, we felt very happy to know that in some small ways, our future providing of bread and breadcrumbs based on such bread are going to contribute toward serving the need of inbound Muslims.

We also heard many opinions from people who are in the industry of “lodging facilities (hotel)”, “food maker’s ingredients”, “food/beverages facilities(restaurants, etc.)” that accept foreign travelers/exchange students/etc. who are increasing on continual basis, along with opinions of people related to such industry.

Production company: Yukiwa Foods Co., Ltd.

Sales/contact information: Smile Infinity

(Please contact below for all inquiries- inquiry from individual/corporation/etc.)

Inquiry: staff@smile-8.jp



HALAL Whole Wheat Bread



HALAL breadcrumbs



HALAL Certificate

As of January 26, 2015

Yukiwa Foods Co., Ltd.

HALAL PRODUCTS PRICES (Tax, Shipping & Handling Excluded)

1. BREAD CRUMBS

① FRESH BREAD CRUMBS

(JAPANESE YEN)

PRODUCT CD	CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
	Household-Use	Roasted Fresh Bread Crumbs (Zippered)	170g	10	215	2,150	75 days
	Professional-Use	Roasted Fresh Bread Crumbs A (Medium Ground)	500g	6	500	2,900	60 days
	Professional-Use	Roasted Fresh Bread Crumbs A (Medium Ground)	1Kg	10	900	8,600	
	Professional-Use	Roasted Fresh Bread Crumbs A (Medium Ground)	2Kg	6	1,620	9,300	

② DRY BREAD CRUMBS

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Household-Use	Miette Bread Crumbs (Zippered)	200g	15	165	2,400	365 days
Professional-Use	Roasted Bread Crumbs (Medium Ground)	1Kg	10	750	7,100	180 days
Professional-Use	Roasted Bread Crumbs (Medium Ground)	2Kg	5	1,350	6,400	
Household-Use	Sametemo Oishii Bread Crumbs (Zippered)	180g	15	175	2,500	365 days

2. HALAL BREAD

CATEGORY	PRODUCT NAME	UNIT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Bread	White Bread	1 piece	5	1,200	5,700	30 days
Bread	High Grade Bread	1 piece	5	1,300	6,200	
Bread	Whole Wheat Bread	1 piece	5	1,400	6,700	
Bread	Durum Wheat Bread	1 piece	5	1,400	6,700	

3. FLOUR

① HARD/HIGH-GLUTEN FLOUR

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Professional-Use	Camellia	2Kg	6	550	3,100	180 days
Professional-Use	Camellia	5Kg	4	1,200	4,600	

② SOFT/LOW-GLUTEN FLOUR

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Professional-Use	Violet	2Kg	6	550	3,100	180 days
Professional-Use	Violet	5Kg	4	1,200	4,600	

③ DURUM WHEAT FLOUR

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
	Durum Wheat (Semolina) Flour	1Kg	10	440	4,200	180 days

④ WHOLE WHEAT FLOUR

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Professional-Use	Whole Wheat Flour	1Kg	12	450	5,100	180 days

4. POTATO STARCH

CATEGORY	PRODUCT NAME	WEIGHT	UNITS PER CASE	UNIT PRICE	CASE PRICE	EXP DATE
Professional-Use	Potato Starch	500g	10	240	2,300	540 days
Professional-Use	Potato Starch	1Kg	16	440	6,700	

<<NOTES>>

- ① A 5% discount will be applied when you purchase a case / cases.
- ② Shipping and handling fees will be applied separately.
- ③ We confirm shipping and handling fees as well as delivery date before shipping.

<<CONTACT>>

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 FAX 047-366-8321
<http://www.yukiwa-foods.com/>

お客様 各位

雪和食品 株式会社

HALAL認証製品価格表(消費税・送料・代引手数料別)**1. パン粉****①生パン粉**

(単位:円)

商品CD	分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
	家庭用	焙焼作り生パン粉チャック付	170g	10	215	2,150	75日
	業務用	焙焼作り生パン粉A(中目)	500g	6	500	2,900	60日
	業務用	焙焼作り生パン粉A(中目)	1Kg	10	900	8,600	
	業務用	焙焼作り生パン粉A(中目)	2Kg	6	1,620	9,300	

②ドライパン粉

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
家庭用	ミエットパン粉チャック付	200g	15	165	2,400	365日
業務用	焙焼パン粉(中目)	1Kg	10	750	7,100	180日
業務用	焙焼パン粉(中目)	2Kg	5	1,350	6,400	
家庭用	冷めてもおいしいパン粉チャック付	180g	15	175	2,500	365日

2. HALAL食パン

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
食パン	山型食パン	1本	5	1,200	5,700	30日
食パン	一等粉使用食パン(イギリスパン)	1本	5	1,300	6,200	
食パン	全粒粉使用食パン(イギリスパン)	1本	5	1,400	6,700	
食パン	デュラム小麦粉使用食パン(イギリスパン)	1本	5	1,400	6,700	

3.小麦粉**①強力粉**

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
業務用	カメリア	2Kg	6	550	3,100	180日
業務用	カメリア	5Kg	4	1,200	4,600	

②薄力粉

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
業務用	バイオレット	2Kg	6	550	3,100	180日
業務用	バイオレット	5Kg	4	1,200	4,600	

③デュラム小麦粉

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
	デュラム小麦粉セモリナ	1Kg	10	440	4,200	180日

④全粒粉

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
業務用	全粒粉	1Kg	12	450	5,100	180日

4. 片栗粉

分類	商品名	規格	ケース入数	単品価格	ケース価格	賞味期限
業務用	片栗粉	500g	10	240	2,300	540日
業務用	片栗粉	1Kg	16	440	6,700	

《注意事項》

- ①ケースでの購入時は約5%引きで販売させていただきます。
 ②送料・代引き手数料は別途と成ります。
 ③送料・代引き手数料を確認後お届け日を確認させて頂き発送させていただきます。

お問合せ先

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