

Company Information

KANNO
Kanno Foods Communication

Our mission at Kanno is to provide safe, high-quality products, to contribute to the development of noodle food culture and to create smiles.

Due to the experience of difficult post-war food supply conditions and a strong passion to provide delicious food to as many people as possible, this company was founded through self-study of noodle making and production.

There then followed a period of independent research and the pursuit of creating consistently high-quality, safe products in order to respond to various food cultures and market needs that diversify daily.

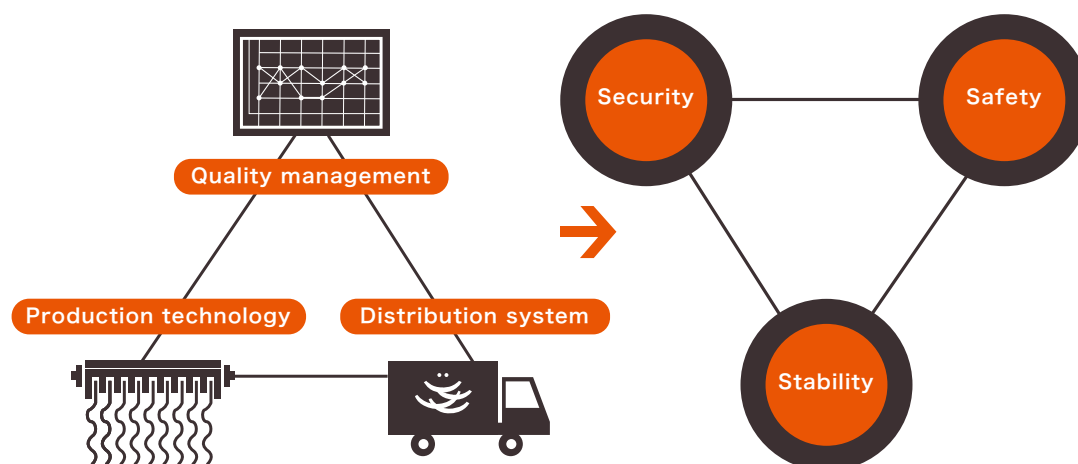
Noodle culture has now spread around the world. They are rooted in the diet of many countries and make people around the world smile a lot. They are continuing to accelerate new business and the number of new styles of eating from overseas is increasing.

On the other hand, there have recently been examples of loss of confidence in the food industry as a whole so there is much more strict focus on the nature of the safety of food.

Kanno was the first in the industry to work on HACCP (Hazard Analysis and Critical Control Points) and conducts thorough hygiene and quality management from the delivery of raw materials to production and shipping. Further, in the future, we will speedily respond to food culture that will continue to become more diversified and complex, work towards higher levels of international unified standards (FSSC22000) and pursue high levels of food safety and advanced production systems.

We pursue know-how cultivated beyond eras and living environment innovations and a thorough hygiene and quality management system to continue to provide high-quality and safe products.

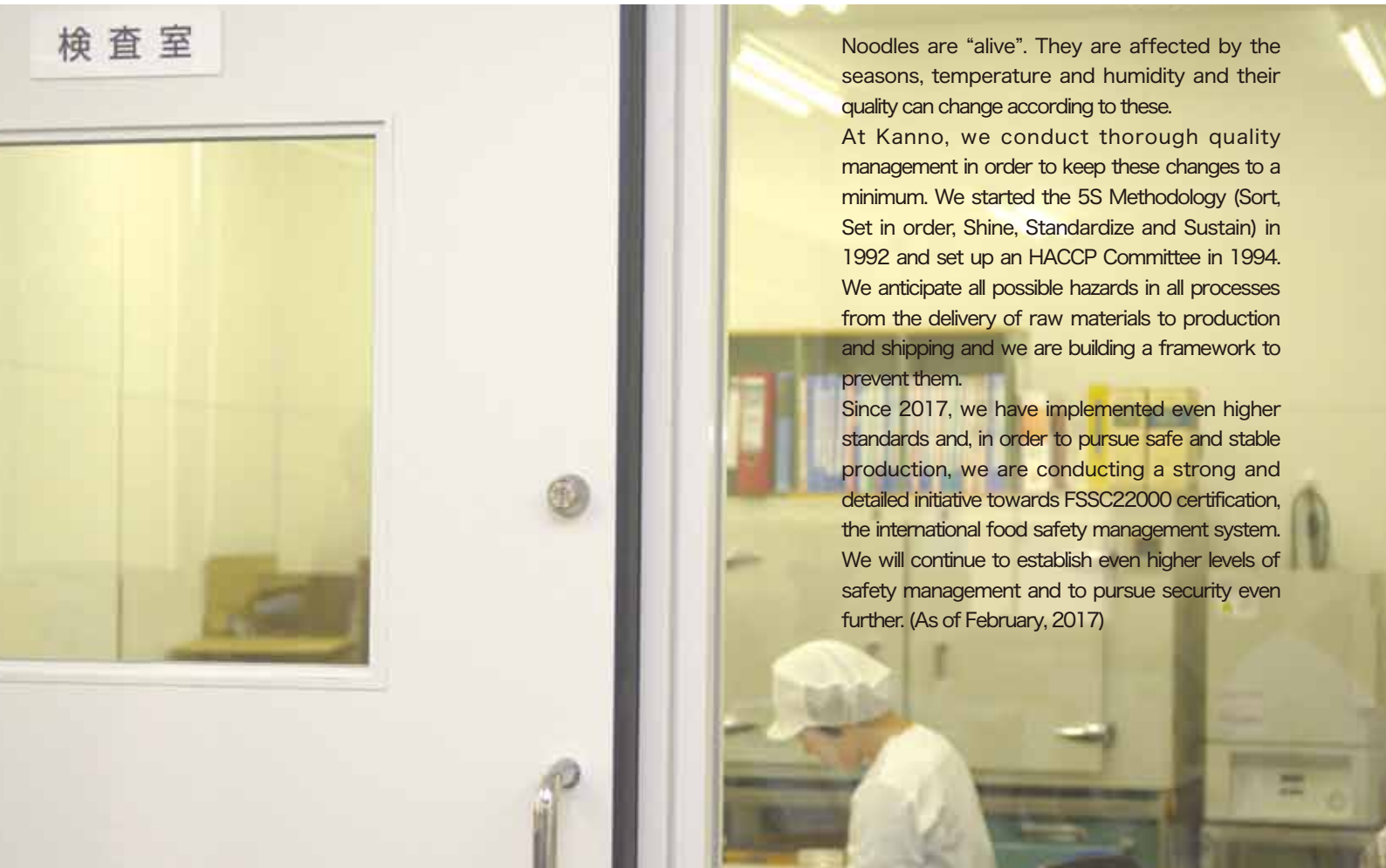
Our mission at Kanno Group is to contribute to the development of noodle food culture and to create smiles.







Early introduction of the 5 S Methodology and HACCP System



Noodles are “alive”. They are affected by the seasons, temperature and humidity and their quality can change according to these.

At Kanno, we conduct thorough quality management in order to keep these changes to a minimum. We started the 5S Methodology (Sort, Set in order, Shine, Standardize and Sustain) in 1992 and set up an HACCP Committee in 1994. We anticipate all possible hazards in all processes from the delivery of raw materials to production and shipping and we are building a framework to prevent them.

Since 2017, we have implemented even higher standards and, in order to pursue safe and stable production, we are conducting a strong and detailed initiative towards FSSC22000 certification, the international food safety management system. We will continue to establish even higher levels of safety management and to pursue security even further. (As of February, 2017)



〈Introduction of a monitoring system with operation meters〉

We introduced a plant monitoring system with operation meters in 2012 and installed thermometers for the plant mixing system, the noodle production room, the rolling process, the noodle string cooling room, the raw materials warehouse and the product refrigerators and so on. Everything can be monitored from the laboratory and temperature adjustment for all processes is usually done in real time. Furthermore, we have perfected humidity control function and we manage both temperature and humidity.



〈Allergy information and its use〉

At Kanno, we label each product with a use by date, a list of ingredients, storage methods and allergy information. Of the seven specified ingredients, noodles only contain WHEAT and EGG. They do not contain MILK, PRAWNS, CRAB, BUCKWHEAT or PEANUTS.

We have a dedicated egg-free line which is completely separate so that people who are allergic to eggs will be able to eat noodles, too and we regularly undergo inspections from external organizations to check that there is no contamination from allergens.

Working towards international standard FSSC22000 certification

Industry first quality management system



〈Hygiene management〉

In order to prevent contamination from foreign bodies or bacteria that cause food poisoning, we have established a strict procedure for entering the production area. Those who enter must first put on a mask, a hat and a white coat and change into shoes that are only used within the plant. Hairs and dust and so on are removed from clothes with an adhesive roller, hands must be washed and dried properly with an air towel for a fixed amount of time and air showers are also taken for a fixed amount of time before entering the plant.

〈Contamination measures〉

As mostly metal is used in equipment for making noodles such as mixers and roller blades, we have anticipated any issues by installing metal detectors on all lines and we conduct monitoring detection for all products. If metal is, by any chance, detected in a product, it is immediately removed as a defective product and cannot be shipped.

〈Sense / taste testing〉

Finished products are tasted every day by both the Quality Management Department and the Manufacturing Department. We check shape, colour and texture and make sure that there have been no changes. We record and accumulate these details so that we can utilise the know-how to instantaneously make good use of production in any circumstances on a daily basis. We also create a soup-matching table to see which soup goes best with the noodles which makes it possible for us to promptly respond to enquiries from customers.

〈Microbe testing〉

We test every day for viable bacteria count, coliform group bacteria, *Staphylococcus aureus* and so on. These tests are carried out not only on products to be shipped but also on raw ingredients such as a flour and additives.

We also conduct wipe tests and falling bacteria tests and so on after cleaning the machines that have been used and we always check that products are being made in a clean environment.

〈Scientific testing〉

Noodle moisture content and pH are very important elements in order to make sure that the noodles and soup mix well together. We do daily checks on whether the moisture content of the products and the raw ingredient flour meet standards and as the salted water that is added to Chinese noodles is alkaline, we also check that the pH meets standards every day in order to confirm that we are maintaining stable production standards on a daily basis.

〈Water activity〉

By measuring the water activity value, which is an indicator of the shelf life of food, we can understand how much of a ratio of free water moisture can be used by microbes in the noodles and utilise this in product shelf life and degeneration.



Standards management making full use of abundant know-how



In order to meet the needs of various customers, we produce over 500 different types of original noodles, making full use of know-how that has been cultivated over long years as well as abundant data. We have introduced automated machinery where possible in order to streamline while distributing expert staff with good knowledge of manufacturing noodles and the characteristics of ingredients and we create products with originality by changing processing methods for each product and making fine adjustments to the noodles.

Flour, which is an important ingredient, is managed separately by type in cloth silos to prevent condensation and, once all the ingredients have been mixed, noodles are rolled from top to bottom by machine and conditioned at the correct temperature and humidity.

The secret to Kanno being able to respond to all needs is in this rolling and conditioning process. Another important feature is the changes in thickness and waves that can be made with the many different kinds of cutting teeth. In order to avoid contamination and deterioration, products are quickly wrapped individually.



● Noodle product line-up



Highly hydrated conditioned noodles: smooth and chewy texture



Thick noodle line-up: also good for dipping and mixing



Lowly hydrated noodles: good noodle mouth-feel and rich flavour



Highly-hydrated hand-stretched noodles: the glossy and firm texture is tempting

The production line that creates over 500 noodles variations

Raw materials

The flour is delivered to and stored in cloth silos. As it is delivered in special lorries, the delivery system is perfect with temperature management during transportation and the removal of quality deterioration and contamination. Cloth silos prevent quality deterioration due to condensation that can be seen in metal silos.



We have six 20t large cloth silos and six 750kg small cloth silos.



Management of flour amounts and composition is checked with a powder composition measuring equipment control panel.



The addition of salt water differs for each type of noodle.

Mixing

After mixing flour, gluten and albumen powder, we add salt water to give the noodles firmness. Raw ingredients differ from product to product. While checking the status of the flour, we continue to mix, changing the rotation speed to medium or low. There is a knack to creating dense, firm noodles.



We create a fine, smooth dough through mixing.



We adjust mixing speed depending on the type of noodle.

Compounding / conditioning

The mixed dough is rolled out into two belts with a coarse roller. These are then pressed with the compound roller into one belt. This belt is conditioned for a discretionary period of time in Kanno's proprietary conditioning box. This improves the quality of the noodles.



Compounding is repeated depending on the type of noodle. This process determines the firmness of the noodles.



Noodle belt conditioning in the proprietary special conditioning box

Rolling / cutting

The conditioned noodles are gradually stretched with calculated pressure at each stage using different rollers with 4 or 5 different diameters. This rolling process stimulates an increase in gluten which is the source of the taste of the noodles formed during conditioning. The noodle belts are cut into noodles with different uses by creating differences such as thickness and waves using around 70 types of cutting teeth.



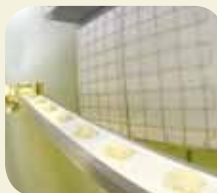
Noodle belts are gradually stretched with different strengths.



Different cutting teeth are used for different kinds of noodles. In order to avoid contamination, the teeth are tipped with resin.

Refrigeration / wrapping / testing

The just-cut noodles are heat-treated. As there is divergence in noodle quality depending on the difference in heat loss time, the noodles are cooled to a fixed temperature in a refrigeration device after cutting to stabilise them. Following this, they are individually wrapped by machine. Testing is conducted on the production line and only noodles that have cleared the values of the metal detector and weight checkers are shipped.



Noodles are cooled straight away to a fixed temperature with a refrigeration device after heat treatment.



Noodles slide from the machine at a perfect angle to be bagged.



If any products have abnormal values, they are automatically removed from the line.

Collection tray washing

We do not use wooden noodle boxes to deliver our products. This is because wood has the potential to house unexpected pests and there is a risk of woodchips being mixed in as foreign bodies. We use plastic containers to make our deliveries. These are always washed at high temperatures and disinfected after collection then dried before being brought back into the plant.



We can respond speedily with a wide range of new menu creations and to different industries in order to make customers happy.

The company was founded in 1949. The first president of the company experienced the difficult post-war food supply conditions and, with a youthful passion, wanted to provide reasonably-priced delicious food and founded the company through self-study of noodle making techniques. Originally, there were not many different kinds of noodles as Chinese ramen noodles were mainstream but over the last decade or two, there has been an increase in the number of specialist restaurants that are particular about the ramen noodles that they serve and there has been an increase in the types of noodles that we make. Therefore, in order to be able to respond to making a wide variety of noodles, even in small quantities, we began operation of a new plant in Matsubushi-machi in Saitama Prefecture in the spring of 2011.

Using know-how that has been cultivated over long years, we believe that we can respond to requests for any kind of noodles. For example, the pH and sugar content of the noodles are important in making sure that the noodles and soup mix well together but we place emphasis on this data and we have made over 500 types of noodles on a regular basis. It is also possible to make proposals such as: "It is better to change the pH of the noodles in in soup with a high level of acidity" or "Noodles that do not alter flavour are recommended for strong soups."

As we have also been making noodles for bulk retailers such as supermarkets, we put thorough 5S Methodology and HACCP safety, hygiene and quality management in place as soon as possible. Since 2017, we have been working on FSSC22000 certification, the world's most strict international standard for food safety management.

Our corporate mission is to provide even better products and to contribute to the prosperity of our clients. We would like to continue being a company that aims to be consulted by people who are thinking about setting up new ramen shops.



Yoshio Kanno,
CEO and President



Our best characteristic is the production system that properly responds to the needs of the noodle industry and all its varied expectations and requests in order to create a new noodle food culture.

Our new plant in Matsubushi-machi in Saitama Prefecture established in 2011 has an area of approximately 10,000 m² and is a partially two-storey steel frame straight construction with floor space of approximately 3,200 m².

Operated with eight lines and two shifts day and night, we can produce 96 million meals annually. In order to provide satisfaction to restaurants with particular requirements, we mainstream lines that make highly processed noodles even in small quantities and even if we reduce production amounts, we have a system that makes it possible to produce small lots of several kinds of noodles.

Another characteristic is that we place importance on both safety and quality management and, in order to respond to recent food allergies, we have set up one of our eight lines in a completely separate area in the noodle-making room as a measure to prevent the infiltration of allergens. In addition, in order to minimize changes in quality, we conduct constant and timely management of temperature and humidity through the plant monitoring system with operation meters that we introduced in 2012.

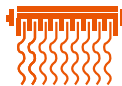
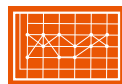


Company Information

Trade name : Kanno seimen Co., Ltd
Address : 6-29-2 Nishi-Kamata, Ota-ku, Tokyo
Established : 1953
Capital : 49,700,000 yen
Director : Yoshio Kanno, CEO and President
Employees : 75
Business outline : raw noodle and Chinese dish /
frozen food manufacture and sale
Branches / Headquarters : (6-29-2 Nishi-Kamata, Ota-ku, Tokyo)
Tokyo Branch : 6-29-2 Nishi-Kamata, Ota-ku, Tokyo 144-0051
Saitama Branch : 972-1 Oaza, Matsubushi, Matsubushi-machi,
Kita-Katsushika-gun, Saitama-ken
Kanagawa Branch : 2-5-11 Chuo, Chuo-ku, Sagami-hara-shi,
Kanagawa-ken
Tsukuba Office : 2-9-5-101 Koyadai, Tsukuba-shi, Ibaraki-ken
Mizuho Plant : 3-1-34 Nagaoka, Mizuho-machi, Nishi-Tama-gun,
Tokyo
Affiliated companies : Kanno Co., Ltd, Kanno Fukushima Shoji Co.,
Ltd.

Company History

1949 : Founded the noodle-making business in Omori, Ota-ku
in Tokyo
1953 : Moved the noodle-making base to Kamata in Ota-ku
Established Kanno seimen Co., Ltd.
1970 : Established the Yoshikawa Plant in Yoshikawa City,
Saitama Prefecture
1985 : Increased production lines at Yoshikawa Plant
1987 : Established Hachioji Plant, began production of Chinese
dishes
1988 : Moved the Chinese dish plant to Iruma City, Saitama
Prefecture
1997 : Mizuho Plant newly established in Mizuho-machi, Nishi-
Tama-gun, Tokyo dedicated to Chinese dish production
1997 : Established the Saitama Branch
2007 : Moved the Saitama Branch to Matsubushi-machi, Kita-
Katsushika-gun, Saitama Prefecture
2011 : Established a new noodle-making plant in Matsubushi-
machi, Kita-Katsushika-gun, Saitama Prefecture
2012 : Established the Tsukuba Office in Tsukuba City, Ibaraki
Prefecture
2013 : Established the Kanagawa Branch in Sagami-hara City,
Kanagawa Prefecture
2016 : Fully remodelled headquarters, completed construction
of new company building



Kanno seimen Co., Ltd Co., Ltd

■ Headquarters

Tokyo Branch : 6-29-2 Nishi-Kamata, Ota-ku, Tokyo 144-0051
Tel : 03-3735-1561 / Fax : 03-3730-0599

■ Saitama Branch : 972-1 Oaza, Matsubushi, Matsubushi-machi, Kita-Katsushika-gun, Saitama-ken
343-0111
Tel : 048-992-1147 / Fax : 048-992-5590

■ Kanagawa Branch : 2-5-11 Chuo, Chuo-ku, Sagamihara-shi, Kanagawa-ken 252-0239
Tel : 042-851-3724 / Fax : 042-851-3824

■ Tsukuba Office : 2-9-5-101 Koyadai, Tsukuba-shi, Ibaraki-ken
Tel : 029-879-7570 / Fax : 029-879-7571

■ Mizuho Plant : 3-1-34 Nagaoka, Mizuho-machi, Nishi-Tama-gun, Tokyo 190-1232
Tel : 042-556-4545 / Fax: 042-556-4554

Affiliated companies

■ Kanno Co., Ltd : 2249 Kamiakaiwa, Matsubushi-machi, Kita-Katsushika-gun, Saitama-ken
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■ Kanno Fukushima Shoji Co., Ltd.
300 Oaza, Juikken, Yoshikawa-shi, Saitama-ken 342-0007
Tel : 048-993-3340 / Fax : 048-993-3350

<http://www.kannoseimen.com/>