



煎餅一徹 鈴木屋

SUZUKIYA Inc.



### Our Business

Manufacturing and sales of Senbei made from wheat flour and egg.

We keep manufacturing "the snack which is possible to recommend to a important person with a confidence".

### Commitment to the Ingredients

Because of simple ingredients, wheat flour, egg, sugar, etc., each characteristic stands out.

We use the flour made from wheat grown in our hometown Okayama prefecture, fresh eggs and white refined sugar or granulated sugar made from the sugar beet gathered in Hokkaido as the main ingredients.



### Commitment to the Hand-made

We have invested effort and hard work into baking Senbei one by one and keep maintaining the taste and mind from the foundation.



### Beyond the 100th Anniversary

With the support of many people, we were able to celebrate our 100th anniversary last year. With the traditions built up by our predecessors in mind, we continue to refine our skills and spirit.

## < Management philosophy >

Reform to Eat, Create to Eat!

SUZUKI Inc. brings our hearts together and makes food and heart rich using the skill of Senbei production.

Founded	1923
Capital	10 million yen
Office	1-3-21 Kanda-cho, Kita-ku, Okayama-city
Representative	YOSHIMASA SUZUKI
Employee	14
URL	<a href="https://suzukiya-senbei.com/">https://suzukiya-senbei.com/</a>
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I'm aiming at building a company which offers products connecting the customer's mind and makes them happy. Senbei is the simple snack. The simple material such as the flour, the egg and the sugar is used, so the good or bad appears just as it is. Not only choosing the material, manufacturer faces seriously to the senbei 1 by 1 by piling up a daily effort, and brushing up his skill and mind 1 is confronted with 1 of rice crackers seriously while polishing work and a heart.

I' would be very happy when many people would taste real rice crackers filled with such our feelings.

There is no snacks in the store that I want to feed my child.

I want to make homemade snacks for my kids, but I don't have time to make them.



This snack for mothers and children was born from such voices.

From about  
1.5 years old  
Additive-free  
snacks

大正12年創業  
たまごせんべい専門店がつくる



こどもの  
ための



たまごせんべい

Egg Cracker for Kids  
Product in JAPAN

We have been protecting them for 100 years.

### Commitment to Materials

Only carefully selected Japanese ingredients are used, and no additives are used. This pastry is made using only flour, eggs and sugar.

### Old-fashioned manufacturing method

This light-textured confectionary can only be made by an egg cracker specialty store that has inherited the traditional and careful manufacturing process.



#### Plane

Only three ingredients are used: eggs, wheat flour, and sugar, and sugar. It tastes and feels like a mother's handmade snack. It has a gentle taste and melt-in-your-mouth texture.

JAN 4973369 040115



#### vegetables (Carrots and Spinach)

It is a mix of two different flavors, carrot and spinach. It has the taste of vegetables, yet is easy to eat.

JAN 4973369 040122

### Product Information

Net Weight 50 g

Case Quantity 12 pieces

MOQ 20 cases

best if eaten by this date  
365 days (1 year)

Allergy Specified Ingredients  
Wheat & Eggs



SUZUKIYA Inc.

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# “Koigoromo Senbei” Series

This is a series of Senbei which was baked up with the traditional hand-made skill cultivated since the foundation. It's mild and easy to melt in the mouth.

“Bizenyaki” won the Minister prize in the 21st National Confectionary Exhibition

Won the Honor president prize in the 23rd National Confectionary Exhibition

■ Peanuts sprinkled (Most popular) Fragrantly roasted peanuts are sprinkled on the flour dough which contains a lot of egg.

■ Fried broad beans sprinkled Fried broad beans are sprinkled on the flour dough which contains a lot of egg.

■ Sakushuguro Black Beans sprinkled Okayama prefecture's specialty Sakushuguro black beans are crushed and sprinkled on the flour dough which contains a lot of egg.

■ Bizenyaki (Plane) Egg senbei which is baked in the shape of the jar of Bizen and is easy to melt in the mouth.

■ Black sugar Broad beans sprinkled Broad beans are sprinkled on the flour dough which has a rich flavor of brown sugar.

■ Ginger Homemade ginger honey are applied on small egg senbei.

■ Yuzu citron Homemade Yuzu honey are applied on small egg senbei.



Peanuts  
(8 pieces)



Fried broad beans  
(8 pieces)



Sakushuguro Black Beans  
(8 pieces)



Bizenyaki(Plane)  
(8 pieces)



Black sugar Broad beans  
(8 pieces)



Ginger  
(50g)



Yuzu citron  
(50g)

Case Quantity :  
12pieces

best if eaten by this date:  
365days



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# ジャージーミルクの おせんべい

## Jersey milk crackers

We have been protecting them for 100 years.

### Commitment to Materials

Only carefully selected Japanese ingredients are used, and no additives are used. Baked using fresh raw milk from Jersey cows raised in Okayama Prefecture.

### Old-fashioned manufacturing method

This light-textured confectionary can only be made by an egg cracker specialty store that has inherited the traditional and careful manufacturing process.

### Milk

Raw milk from Jersey cows raised at Yamamoto Farm in Maniwa City, Okayama Prefecture, is added with fresh cream to create a soft taste and texture.  
JAN 4973369 062018



### Cafe latte

We use coffee beans from a roastery that is handled by a women's roasting market. It is caffeine-free and recommended for pregnant women and children.  
JAN 4973369 062025



### Tea with milk

The tea leaves are grown in Niimi City, Okayama Prefecture. Please enjoy the authentic black tea flavor.  
JAN 4973369 062032



### Product Information

Net Weight	5 0 g
Case Quantity	1 2 pieces
best if eaten by this date	3 6 5 days
Allergy Specified Ingredients	Wheat, eggs, milk



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