

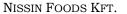
QA Department: 6000 Kecskemét Momofuku u. 4. HUNGARY e-mail: QA.HU@nissin.com

PRODUCT SPECIFICATION

General information	
Product name:	Nissin Cup Noodles Chicken (HU/IT/ES/PT)
Product description:	Soup with instant noodles, chicken flavour Asian-style.
Article number (NISSIN):	1540C
EAN code per carton:	599 75233 1530 6
NET weight:	63 g (e)
Supplier:	Nissin Foods GmbH
Биррист.	Ginnheimer Str. 6.
	DE-65760 Eschborn
	Germany
	Tel: 0049 (0) 6196 785 96 0
	www.nissin-foods.eu
Manufacturer:	Nissin Foods Kft.
Manufacturer:	Momofuku u. 4.
	HU-6000 Kecskemét
	Hungary Tel: 0036 76 503 293
T 1. (www.nissinfoods.hu
Ingredients:	Ingredients: Noodles 85,6 % [WHEAT flour, palm oil, salt, flavour
	enhancer (monosodium glutamate), acidity regulators (sodium
	carbonates, citric acid), stabiliser (triphosphates), antioxidant
	(tocopherol-rich extract)], salt, sugar, textured wheat protein pieces
	[WHEAT GLUTEN, stabiliser (calcium sulphate)], flavour
	enhancers (monosodium glutamate, disodium guanylate, disodium
	inosinate), glucose syrup, red bell pepper, chicken meat powder 1,0%
	(chicken meat, salt), shiitake mushroom, leek, flavourings (contain
	WHEAT, SOY, CELERY), garlic powder, hydrolysed maize
	protein, ginger powder, yeast extract, spices, soy sauce powder
	(SOYBEAN, WHEAT, salt, maltodextrin), anti-caking agent
AN	(silicon dioxide), chilli, acidity regulator (citric acid).
Allergen information:	May contain traces of crustaceans, fish, milk, molluscs, mustard
	and sesame.
Dietary information	
Kosher declaration	Not suitable
Halal	Not suitable
Vegans	Not suitable
Vegetarians	Not suitable
Appearance:	Yellowish-white coloured, spiral shaped cylinder figured noodle,
	with a good wave condition, in one piece. Light beige seasoning
	powder with pleasure spicy scent and visual ingredients are packed
	in bulk.
	After preparation: yellowish noodle in a good elastic condition. Opal-
	yellow coloured soup has a characteristic flavour of the applied spices
	and visuals.
Physical-chemical parameters	Total moisture: max. 10,0 %
(dried products):	Noodle fat content: max. 25 %
Microbiology parameters:	TPC: max. 100.000 (M)
	Salmonella: $0/25 \text{ g}$ (M)
	E. coli: max. 10 / g (M)
	Coliform: $\max . 100 / g (M)$
	Yeast and Moulds: max. 1000 / g (M)
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QA Department: 6000 Kecskemét Momofuku u. 4. HUNGARY e-mail: QA.HU@nissin.com

Primary packaging	
Type of materials:	Cup: Composite HK type (PP+paper sleeve)
Type of muchinist	Lid: Aluminium
EAN code per cup	599 75233 1500 9
LOT numbering	LOT number is printed on the bottom of each cup
201 hambering	(E.g.) LYY###FP; L= LOT, YY=last 2 digit of year, #### = serial
	number of produced item in production, F= line code, P=packing
	line code
Secondary packaging	
Type of materials:	Carton
Dimension:	390 mm × 196 mm × 112 mm
Products per case:	8 pcs
Coding:	EAN code, Lot number, flavour name, article number, production
	date and time, BBE, net weight per carton and box number are
	printed on the cover.
LOT numbering:	LYY###F
Palletising	
Type of materials:	EURO pallet
Layers per pallet:	11
Cartons per layer:	12
Cartons per pallet:	132
Pallet dimension (with pallet):	1200 × 800 × 1380 mm
Storage conditions:	Store at ambient temperature and keep it away from direct sun light
	and humidity.
C1 16116	12 4
Shelf life:	12 months
Shelf life: Preparation instruction:	1. Pull back lid halfway. Pour boiling water to the fill line.
	 Pull back lid halfway. Pour boiling water to the fill line. Close lid and let stand for 3 minutes.
Preparation instruction:	 Pull back lid halfway. Pour boiling water to the fill line. Close lid and let stand for 3 minutes. Stir well. Ready!
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Preparation instruction: Nutrition information	 Pull back lid halfway. Pour boiling water to the fill line. Close lid and let stand for 3 minutes. Stir well. Ready! Energy: 322 kJ / 77 kcal Fat: 3, 1 g of which saturates: 1, 6 g
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Preparation instruction: Nutrition information	1. Pull back lid halfway. Pour boiling water to the fill line. 2. Close lid and let stand for 3 minutes. 3. Stir well. Ready! Energy: 322 kJ / 77 kcal Fat: 3, 1 g of which saturates: 1, 6 g Carbohydrate: 9, 6 g of which sugars: 0, 7 g
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Preparation instruction: Nutrition information (per 100 g / ml as prepared):	1. Pull back lid halfway. Pour boiling water to the fill line. 2. Close lid and let stand for 3 minutes. 3. Stir well. Ready! Energy: 322 kJ / 77 kcal Fat: 3, 1 g of which saturates: 1, 6 g Carbohydrate: 9, 6 g of which sugars: 0, 7 g
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Preparation instruction: Nutrition information (per 100 g / ml as prepared): Quality inspection Incoming inspection: Finished product inspection: Plant inspection:	1. Pull back lid halfway. Pour boiling water to the fill line. 2. Close lid and let stand for 3 minutes. 3. Stir well. Ready! Energy: 322 kJ / 77 kcal Fat: 3, 1 g of which saturates: 1, 6 g Carbohydrate: 9, 6 g of which sugars: 0, 7 g Protein: 2, 3 g Salt: 1, 2 g All raw materials and packaging materials are inspected by each delivery. All finished products pass an automatic inline weight checker and X-Ray detector for foreign body detection. Each produced LOT samples are subjected to an organoleptic test and retain samples are kept on stock until end of shelf life. Hungarian governmental authority makes inspections in our factory randomly, generally once a year. Our factory registration number: 02 1784
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