

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

## **PRODUCT SPECIFICATION**

General information	
Product name:	Nissin Cup Noodles Shrimps (HU/IT/ES/PT)
Product description:	Soup with instant noodles, shrimp flavour Asian-style.
Article number (NISSIN):	1546A
EAN code per carton:	599 75233 1546 7
NET weight:	63 g (e)
Supplier:	Nissin Foods GmbH
	Ginnheimer Str. 6.
	DE-65760 Eschborn
	Germany
	Tel: 0049 (0) 6196 785 96 0
	www.nissin-foods.eu
Manufacturer:	Nissin Foods Kft.
	Momofuku u. 4.
	HU-6000 Kecskemét
	Hungary
	Tel: 0036 76 503 293
	www.nissinfoods.hu
Ingredients:	<b>Ingredients:</b> Noodles 85,9% [WHEAT flour, palm oil, salt, flavour
	enhancer (monosodium glutamate), acidity regulators (sodium
	carbonates, citric acid), stabiliser (triphosphates), antioxidant
	(tocopherol-rich extract)], sugar, shrimp preparation 1,9%
	(SHRIMP, sugar, salt, SESAME oil), salt, carrot, soy sauce powder
	1,1% (SOYBEAN, WHEAT, salt, maltodextrin), maltodextrin, corn,
	leek, glucose syrup, flavourings (contain WHEAT, SOY, FISH),
	spices, flavour enhancers (monosodium glutamate, disodium
	guanylate, disodium inosinate), acidity regulator (citric acid), colour
	(ammonia caramel), anti-caking agent (silicon dioxide).
Allergen information:	May contain traces of <b>celery</b> , <b>milk</b> , <b>molluscs</b> and <b>mustard</b> .
<b>Dietary information</b>	
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. Greyish-brown seasoning
	powder with pleasure spicy scent and visual ingredients are packed
	in bulk.
	After preparation: yellowish noodle in a good elastic condition.
	Brownish 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 g (M)
	E. coli: $\max . 10 / g (M)$
	Coliform: max. 100 / g (M)
	Yeast and Moulds: max. 1000 / g (M)

PSI-1546A
VALID FROM: 2024.07.16.
MODIFICATION: 0

Prepared by: Bodacz Márta Approved by: Deák Éva Page: 1/2



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 materials.	Lid: Aluminium
EAN code on cup:	599 75233 1545 0
LOT numbering:	LOT number is printed on the bottom of each cup
LOT numbering.	(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, 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
<b>Storage conditions:</b>	Store at ambient temperature and keep it away from direct sun light and
	humidity.
Shelf life:	12 months
Preparation instruction:	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!
Nutrition information	Energy: 324 kJ / 77 kcal
(per 100 g / ml as prepared):	Fat: 3, 0 g
	of which saturates: 1, 6 g
	Carbohydrate: 10, 1 g
	of which sugars: 1, 0 g
	Protein: 2, 0 g
	Salt: 1, 1 g
<b>Quality inspection</b>	
Incoming inspection:	All raw materials and packaging materials are inspected by each
	delivery.
Finished product inspection:	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
Dlant in an artism.	until end of shelf life.
Plant inspection:	Hungarian governmental authority makes inspections in our factory
	randomly, generally once a year.
	Our factory registration number: 02 1784
Quality system:	HACCP operated
	BRC Food Safety certificate – SITE CODE: 2023577
	IFS Food certificate – COID: 60088
	Supply chain certificate of RSPO Segregated
GMO quality:	non-GMO
one quanty.	non onto

PSI-1546A VALID FROM: 2024.07.16. MODIFICATION: 0 Prepared by: Bodacz Márta Approved by: Deák Éva Page: 2/2