



NISSIN

NISSIN FOODS KFT.

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

PRODUCT SPECIFICATION

General information Product name: Product description: Article number (NISSIN): EAN code per carton: NET weight:	Nissin Cup Noodles Beef (SI/CZ/GR/RO(MD)) Spicy soup with instant noodles, beef flavour Asian-style. 1624 599 75233 1624 2 64 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:	Ingredients: Noodles 80,3% [WHEAT flour, palm oil, salt, flavour enhancer (monosodium glutamate), acidity regulators (sodium carbonates, citric acid), stabiliser (triphosphates), antioxidant (tocopherol-rich extract)], textured wheat protein pieces (WHEAT GLUTEN , malt BARLEY extract), sugar, glucose syrup, salt, flavour enhancers (monosodium glutamate, disodium guanylate, disodium inosinate), red bell pepper, spices 1,0%, leek, beef fat powder (beef fat, beef extract), flavourings (contain WHEAT , SOY , MILK), soy sauce powder (SOYBEAN , WHEAT , salt, maltodextrin), modified starch, chilli powder 0,3%, yeast extract, hydrolysed maize protein, colours (ammonia caramel, paprika extract), palm oil, anti-caking agent (silicon dioxide), acidity regulators (citric acid, succinic acid), beef meat extract powder 0,02% (maltodextrin, beef extract), MILK proteins.
Allergen information:	May contain celery , crustaceans , fish , molluscs , mustard and sesame .
Dietary information Kosher declaration: Halal: Vegans: Vegetarians:	Not suitable Not suitable Not suitable Not suitable
Appearance:	Yellowish-white coloured, spiral shaped cylinder figured noodle, with a good wave condition, in one piece. Orange-brownish seasoning powder with pleasure spicy scent and visual ingredients are packed in bulk. After preparation: yellowish noodle in a good elastic condition. Opal orange-brownish coloured soup has a characteristic flavour of the applied spices and visuals.
Physical-chemical parameters (dried products):	Total moisture: max. 10,0 % 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)



NISSIN

NISSIN FOODS KFT.

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

Primary packaging Type of materials: EAN code on cup: LOT numbering:	Cup: PP cup + paper sleeve and bottom Lid: Alu35 599 75233 1623 5 LOT number is printed on the bottom of each cup (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: Dimension: Products per case: Coding: LOT numbering:	Carton 390 mm × 196 mm × 112 mm 8 pcs EAN code, Lot number, flavour name, article number, production date and time, BBE, weight per carton and box number are printed on the cover. LYY####F
Palletising Type of materials: Layers per pallet: Cartons per layer: Cartons per pallet: Pallet dimension (with pallet):	EURO pallet 10 12 120 1200 × 800 × 1270 mm
Storage conditions:	Store at ambient temperature and keep it away from direct sun light and humidity.
Shelf life:	12 months
Preparation instruction:	<ol style="list-style-type: none">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 (per 100 g / ml as prepared):	Energy: 326 kJ / 78 kcal Fat: 3,0 g of which saturates: 1,5 g Carbohydrate: 9,6 g of which sugars: 0,8 g Protein: 2,5 g Salt: 1,2 g
Quality inspection Incoming inspection: Finished product inspection: Plant inspection:	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
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