

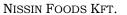
QA Department: 6000 Kecskemét Momofuku u. 4. HUNGARY e-mail: QA.HU@nissin.com

PRODUCT SPECIFICATION

General information	
Product name:	Nissin Cup Noodles Chicken (SI/CZ/GR/RO(MD))
Product description:	Soup with instant noodles, chicken flavour Asian-style.
Article number (NISSIN):	1622
EAN code per carton:	599 75233 1622 8
NET weight:	63 g (e)
Supplier:	Nissin Foods GmbH
S SPP	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 85,6 % [WHEAT flour, palm oil, salt, flavour
ingi curents.	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
	(silicon dioxide), chilli, acidity regulator (citric acid).
Allergen information:	May contain traces of crustaceans , fish, milk, molluscs, mustard
mergen mormation.	and sesame.
Dietary information	und sesume.
Kosher declaration	Not suitable
Halal	Not suitable
Vegans	Not suitable
Vegetarians	Not suitable
Appearance:	Yellowish-white coloured, spiral shaped cylinder figured noodle,
Appearance.	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)
wherebology parameters:	` '
	\mathcal{E}^{\times}
	Yeast and Moulds: max. 1000 / g (M)

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Primary packaging	
Type of materials:	Cup: PP cup + paper sleeve and bottom
	Lid: Alu35
EAN code per cup	599 75233 1621 1
LOT numbering	LOT number is printed on the bottom of each cup
8	(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:	10
Cartons per layer:	12
Cartons per pallet:	120
Pallet dimension (with pallet):	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:	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: 322 kJ / 77 kcal
(per 100 g / ml as prepared):	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
Quality inspection	Salt: 1,2 g
Quality inspection Incoming inspection:	Salt: 1,2 g All raw materials and packaging materials are inspected by each
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