



NISSIN

NISSIN FOODS KFT.

QA Department: 6000 Kecskemét Momofuku u. 4. HUNGARY  
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## PRODUCT SPECIFICATION

<b>General information</b> Product name: Product description: Article number (NISSIN): EAN code per carton: NET weight:	Nissin Soba Cup Classic (DK(NO)/SE/FIN/HU/RO) Instant wheat noodles with Yakisoba seasoning sauce 1216A 599 75233 1216 9 90,0g (e)
<b>Supplier:</b>	Nissin Foods GmbH Ginnheimer Str. 6. D-65760 Eschborn Germany Tel: 0049 (0)69 5069 460 00 Fax: 0049 (0)69 5069 460 99
<b>Manufacturer:</b>	Nissin Foods Kft. Momofuku u. 4. H-6000 Kecskemét Hungary Tel: 0036 76 503 293 Fax: 0036 76 503 280
<b>Ingredients:</b>	<b>Ingredients: Noodles 72, 3 %</b> [WHEAT flour, palm oil, salt, flavour enhancer E621, flour treatment agents (E500, E451), antioxidant E306, acidity regulator: citric acid], <b>Seasoning sauce 19, 9 %</b> [sugar, water, rapeseed oil, <b>SOY</b> sauce (water, <b>SOYBEAN</b> , salt, <b>WHEAT</b> ), flavour enhancers (E621, E635), colour E150c, dextrose, molasses, vinegar, salt, spices, hydrolysed vegetable protein, tomato powder, acidity regulator: citric acid, flavouring], cabbage, chicken meat cube.
<b>Allergen information:</b>	May contains traces of celery, crustacean, fish, milk, molluscs, mustard and sesame.
<b>Dietary information</b> Low potassium diet: Kosher declaration: Halal: Vegans: Vegetarians:	Not suitable Not suitable Not suitable Not suitable Not suitable
<b>Appearance:</b>	Yellowish-white coloured, spiral shaped cylinder figured noodle with a good wave condition in one piece with visual ingredients. The seasoning sauce in sachet packed separately. After preparation: yellowish noodle in a good elastic condition. Brownish coloured prepared product has a characteristic flavour of the applied spices and sauce.
<b>Physical-chemical parameters (dried products):</b>	Total moisture: max. 10,0 % Noodle fat content: max. 25 %
<b>Microbiology parameters:</b>	TPC: max. 100.000 (M) Salmonella: 0 / 25 g (M) E. Coli: max. 10 / g (M) Coliform: max. 100 / g (M) Yeast and Mould: max. 1000 / g (M)



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<b>Primary packaging</b> Type of materials:  EAN code on cup: LOT numbering:	Cup: PP (IML) Lid: Al37, Cap: PP Seasoning sauce sachet: PA15/LLDPE60 599 75233 1215 2 LOT number is printed on the bottom of each cup (E.g.) L9####FP L= LOT, 9=last digit of year, #### = serial number of produced items, F= line code, P=packing line code
<b>Secondary packaging</b> Type of materials:  Dimension: Products per case: Coding:  LOT numbering:	Tray (Cardboard) Cover (Cardboard) 397 mm × 199 mm × 117 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. L9####F
<b>Palletising</b> Type of materials: Layers per pallet: Cartons per layer: Cartons per pallet: Pallet dimension (with pallet):	EURO pallet 9 12 108 1200 × 800 × 1203 mm
<b>Storage conditions:</b>	Store at ambient temperature and keep it away from direct sun light and humidity.
<b>Shelf life:</b>	12 months
<b>Cooking instruction:</b>	(1). Remove the cap, lid and sachet. Fill cup with boiling water until the inner line. (2). Close cap and let stand for <b>3 minutes</b> . (3). Carefully, drain the water through the openings on the cap. ATTENTION: Please also note the drawing on the aluminium lid. (4). Add the content of sachet and stir well. Ready!
<b>Nutritional facts</b> <b>(Typical nutritional values per 100 g prepared product):</b>	Energy: 916 kJ / 219 kcal Fat: 9, 8 g of which saturates: 4, 5 g Carbohydrate: 26, 1 g of which sugars: 4, 7 g Protein: 5, 3 g Salt: 2, 0 g
<b>Quality inspection</b> 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 EU approval number: 02 1784
<b>Quality system:</b>	HACCP, BRC and IFS „Grade AA” approval of BRC „Higher Level” approval of IFS Supply chain certificate of RSPO Segregated
<b>GMO quality:</b>	GMO free