



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 Miso (HU/IT/ES/PT) Soup with Instant Noodles and 7,3% Vegetables, Miso flavour Japanese-style. 1550B 599 75233 1550 4 67 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 76,7 % [WHEAT flour, palm oil, salt, flavour enhancer (monosodium glutamate), acidity regulators (sodium carbonates, citric acid), stabiliser (triphosphates), antioxidant (tocopherol-rich extract)], miso powder 3,0% (SOYBEAN , rice, salt), glucose syrup, sugar, cabbage, flavour enhancers (monosodium glutamate, disodium guanylate, disodium inosinate), carrot, onion powder, corn, roasted onion, modified starch, flavourings (contain WHEAT, SOY, SESAME), spices (contain CELERY), salt, thickeners (guar gum, xanthan gum), soy sauce powder (SOYBEAN, WHEAT , salt, maltodextrin), chilli powder, yeast extract, colours (plain caramel, paprika extract), palm oil, hydrolysed maize protein, anti-caking agent (silicon dioxide), acidity regulator (succinic acid), MILK proteins.
Allergen information:	May contain traces of crustaceans, fish, molluscs and mustard .
Dietary information Kosher declaration Halal Vegans Vegetarians	Not suitable Not suitable Not suitable Suitable
Appearance:	Yellowish-white coloured, spiral shaped cylinder figured noodle, with a good wave condition, in one piece. Beige seasoning powder with pleasure spicy scent and visual ingredients are packed in bulk. After preparation: yellowish noodle in a good elastic condition. Opal-beige 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 per cup LOT numbering	Cup: Composite HK type (PP+paper sleeve) Lid: Aluminium 599 75233 1549 8 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, net 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 11 12 132 1200 × 800 × 1380 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 (per 100 g / ml as prepared):	Energy: 337 kJ / 80 kcal Fat: 3,0 g of which saturates: 1,5 g Carbohydrate: 10,7 g of which sugars: 1,1 g Protein: 2,2 g Salt: 1,1 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