



NISSIN

NISSIN FOODS KFT.

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

General information Product name: Product description: Article number (NISSIN): EAN code per carton: NET weight:	Nissin Soba Bag Chili (DK(NO)/SE/FI/HU/RO) Instant wheat noodles with Chilli seasoning sauce. 2810A 599 75233 2810 8 111,0g (e)
Supplier:	Nissin Foods GmbH Ginnheimer Str. 6. DE-65760 Eschborn Germany Tel: 0049 (0) 6196 785 96 0 Fax: 0049 (0) 6196 785 96 99
Manufacturer:	Nissin Foods Kft. Momofuku u. 4 Kecskemét 6000 Hungary Tel: 0036 76 503 293 Fax: 0036 76 503 280
Ingredients:	Ingredients: Noodles 82,1% [WHEAT flour, palm oil, salt, acidity regulators (E500, E501), stabiliser (E451), thickener (E412), antioxidant (E306)], Seasoning sauce 17,1% [sugar, water, dextrose, rapeseed oil, flavour enhancers (E621, E635), vinegar, soy sauce (water, SOYBEAN , salt, WHEAT), molasses, colour (E150c), salt, spices, hydrolysed maize protein, tomato powder, flavourings, acidity regulator (citric acid), chilli powder (0,5% in seasoning sauce)], spring onion.
Allergen information:	May contain traces of celery, crustaceans, fish, milk, molluscs, mustard and sesame.
Dietary information Low potassium diet: Kosher declaration: Halal: Vegans: Vegetarians:	Not suitable Not suitable Not suitable Not suitable Suitable
Appearance:	Yellowish-white coloured, spiral shaped rectangular figured noodle in one piece. The seasoning sauce and visual ingredients in sachet are 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.
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 Mould: max. 1000 / g (M)

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Primary packaging Type of materials: EAN code per laminate: LOT numbering:	Laminate: BOPP15/White BOPP20 Seasoning sauce sachet: ONY15/LDPE50 Visual ingredients sachet: BOPP40 599 75233 2809 2 LOT number is printed onto the laminate of each product. (E.g.) LY####FP L= LOT, Y=last digit of year, #### = serial number of produced items, F= line code, P=packing line code
Secondary packaging Type of materials: Dimension: Products per case: Coding: LOT numbering:	Carton case (Cardboard) 328 mm × 118 mm × 143 mm 9 pcs EAN code, Lot number, flavour name, article number, production date and time, BBE, weight per carton and box number are printed on each carton. LY####F
Palletising Type of materials: Layers per pallet: Cartons per layer: Cartons per pallet: Pallet dimension (with pallet):	EURO pallet 6 23 138 1200 × 800 × 1008 mm
Storage conditions:	Store at ambient temperature and keep it away from direct sun light and humidity.
Shelf life:	12 months
Cooking instruction:	(1) In a pan, bring 250 ml of water to boil. Break the noodles for an ideal noodle length. (2) Cook the noodles and vegetables in the water 2-3 minutes until the water almost disappears. (3) Add the sauce to the noodles, stir well and fry until water completely disappears. (4) Serve immediately. Enjoy!
Nutritional facts (100 g as prepared):	Energy: 836 kJ / 200 kcal Fat: 8,2 g of which saturates: 4,0 g Carbohydrate: 25,8 g of which sugars: 3,5 g Protein: 4,3 g Salt: 1,2 g
Quality inspection Incoming inspection: End 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
Quality system:	HACCP, BRC and IFS „Grade AA” approval of BRC „Higher Level” approval of IFS Supply chain certificate of RSPO Segregated
GMO quality:	GMO free