



**QA Department:** 6000 Kecskemét Momofuku u. 4. HUNGARY Tel:(+36-76) 503-281 Fax: (+36-76) 503-280 QA.HU@nissin.com

## **PRODUCT SPECIFICATION**

General information	
Product name:	Nissin Cup Noodles 5 Spices Beef (HU/IT/ES/PT)
Product description:	Spicy soup with instant noodles, beef flavour Asian-style.
Article number (NISSIN):	1542R
EAN code per carton:	599 75233 1542 9
NET weight:	
•	64,0 g (e)
Supplier:	Nissin Foods GmbH
	Ginnheimer Str. 6.
	D-65760 Eschborn
	Germany
	Tel: 0049 (0) 6196 785 96 0
	Fax: 0049 (0) 6196 785 96 99
Manufacturer:	Nissin Foods Kft.
	Momofuku u. 4.
	H-6000 Kecskemét
	Hungary
	Tel: 0036 76 503 293
	Fax: 0036 76 503 280
Ingredients:	Ingredients: Noodles 80,3 % [WHEAT flour, palm oil, salt, flavour
ingi culcitis.	enhancer (E621), flour treatment agents (E500, E451), antioxidant
	(E306), acidity regulator (citric acid)], textured WHEAT protein
	(WHEAT GLUTEN, malt BARLEY extract), sugar, maltodextrin,
	salt, flavour enhancers (E621, E627, E631), red bell pepper, spices
	1,0%, flavourings (contain WHEAT, SOY, MILK), spring onion, beef
	fat powder (beef fat, beef broth), SOY sauce powder (SOYBEAN,
	WHEAT, salt, maltodextrin), modified starch, chilli powder 0,3%,
	yeast extract, cream powder (glucose syrup, palm oil, <b>MILK</b> proteins),
	hydrolysed maize protein, colours (E150c, E160c), anti-caking agent
	(E551), acidity regulators (citric acid, succinic acid), beef meat extract
	powder (maltodextrin, beef extract) 0,02%.
Allergen information:	May contains traces of celery, crustaceans, fish, molluscs, mustard
	and sesame.
<b>Dietary information</b>	
Low potassium diet	Not suitable
Kosher declaration	Not suitable
Halal	Not suitable
Vegans	Not suitable
Vegetarians	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	Total moisture: max. 10,0 %
(dried products):	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)
PSI-271R	PREPARED BY: DEÁK ÉVA



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Primary packaging	
Type of materials:	Eco Cup: LDPE/PAPER/MDPE
Type of materials.	Lid: composite PET//PAPER/PET/LDPE/AL/LDPE/SPE
EAN code per cup	599 75233 1541 2
LOT numbering	LOT number is printed on the bottom of each cup
8	(E.g.) L9####FP
	L=LOT, 9=last digit of year, #### = serial number of produced
	items, F= line code, P=packing line code
Secondary packaging	
Type of materials:	Tray (Cardboard)
	Cover (Cardboard)
Dimension:	$397 \text{ mm} \times 199 \text{ mm} \times 113 \text{ mm}$
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:	L9####F
Palletising	
Type of materials:	EURO pallet
Layers per pallet:	11
Cartons per layer:	12
Cartons per pallet: Pallet dimension (with pallet):	132 1200 × 800 × 1202
	1200 × 800 × 1393 mm
Storage conditions:	Store at ambient temperature and keep it away from direct sun light
	and humidity.
Shelf life:	12 months
Cooking instruction:	<ol> <li>Pull back lid halfway. Pour boiling water to the fill line.</li> <li>Close lid and let stand for 3 minutes.</li> </ol>
Nutritional facts	3. Stir well. Ready!         Energy:       340 kJ / 81 kcal
(Typical nutritional values per	65
100 ml prepared product):	Fat:3, 5 gof which saturates:1, 8 g
roo ini prepared product).	Carbohydrate: 9, 6 g
	of which sugars: 0,9 g
	Protein: $2, 4 g$
	Salt: 1, 1 g
Quality inspection	-, -, -, -, -, -, -, -, -, -, -, -, -, -
Incoming inspection:	All raw materials and packaging materials are inspected by each
8 F	delivery.
Finished product inspection:	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.
Plant inspection:	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