



NISSIN

NISSIN FOODS KFT.

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

General information	
Product name:	Nissin Cup Noodles Hot Chili Spicy (HU/IT/ES/PT)
Product description:	Soup with instant noodles, hot spicy flavour Asian-style.
Article number (NISSIN):	1548R
EAN code per carton:	599 75233 1548 1
NET weight:	66,0 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 84,8 % [WHEAT flour, palm oil, salt, flavour enhancer (E621), flour treatment agents (E500, E451), antioxidant (E306), acidity regulator (citric acid)], red bell pepper, salt, flavour enhancers (E621, E635), sugar, SOY sauce powder (SOYBEAN , WHEAT , salt, maltodextrin), spring onion, maltodextrin, roasted SESAME SEEDS 0,9%, chilli powder 0,7%, hydrolysed maize protein, spices 0,4%, flavourings (contain WHEAT , SOY , SESAME), yeast extract, SESAME oil, colours (plain caramel, carmines), anti-caking agent (E551), acidity regulator (citric acid).
Allergen information:	May contain traces of celery, fish, milk, crustaceans, molluscs and mustard.
Dietary information	
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. Reddish-brown seasoning powder with pleasure spicy scent and visual ingredients are packed in bulk. After preparation: yellowish noodle in a good elastic condition. Reddish-brown 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 Mould : max. 1000 / g (M)



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Primary packaging Type of materials: EAN code per cup LOT numbering	Eco Cup: LDPE/PAPER/MDPE Lid: composite PET//PAPER/PET/LDPE/AL/LDPE/SPE 599 75233 1547 4 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
Secondary packaging Type of materials: Dimension: Products per case: Coding: LOT numbering:	Tray (Cardboard) Cover (Cardboard) 397 mm × 199 mm × 113 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. L9####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 × 1393 mm
Storage conditions:	Store at ambient temperature and keep it away from direct sun light and humidity.
Shelf life:	12 months
Cooking 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!
Nutritional facts (Typical nutritional values per 100 ml prepared product):	Energy: 353 kJ / 84 kcal Fat: 3, 8 g of which saturates: 2, 0 g Carbohydrate: 10, 0 g of which sugars: 0, 9 g Protein: 1, 9 g Salt: 1, 3 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 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