

# Authentic Japanese Ramen Noodles



#### **Product Specification Sheet**

Code # KEN-103140 • Case Pack: 50/ 4 oz.

# Product Description

KENJA **RAMEN NOODLES** are fresh golden wheat noodles with a unique taste to match the best of ramen soup broths. Thin and slightly wavy. Cooks to a firm and chewy ramen noodle texture by cooking for 1 minute in boiling water.

# Ingredient Statement

Wheat Flour (Unbleached wheat flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Kansui (Sodium Carbonate, Potassium Carbonate), Wheat Gluten, Salt, Riboflavin, Corn Starch.

Allergen information: Contains wheat. Manufactured in a

facility that also uses egg ingredients.

Kosher: No

# Shelf Life

Frozen: 365 days from date of pack

Thawed: 14 days refrigerated (34 to 40 degrees F)

# Storage and Shipping

Storage: Keep frozen at 0 degrees Fahrenheit Thaw in refrigerator (34 to 40 degrees Fahrenheit)

Pallet Pattern: 14 x 7 • Cases per pallet: 98 Case Dimensions: (LWH) 19" x 12" x 3"

Case Cube: 0.442 Case Net Wt.: 12.5 lbs. Case Gross Wt.: 14.12 lbs.

## Product Codes

Product Code: KEN-103050 GTIN: 90868480000315

Pack Size: 50/4 oz.

Production Code: Best by date



NUTRITION INFORMATION			
<b>NUTRITION FACTS</b>			% DV°
Serving Size: 1 nest - 4 oz. (113 g)			
Calories		296	
Calories from Fat		12	
Total Fat		1.2 g	2%
Saturated Fat		0 g	0 %
Trans Fat		0 g	
Cholesterol		0 mg	0%
Sodium		736 mg	38%
Total Carbohydrate		59 g	25%
Dietary Fiber		2 g	12%
Sugars		1 g	
Protein		10 g	
0	Vitamin A	0%	
0	Vitamin C	0%	
0	Calcium	2%	
0	Iron	25%	

\*Percent Daily Values (DV) are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

### **Country of Origin: USA**

All products, packaging, and processes adhere to Good Manufacturing Practices.

Please note: This sheet is for informational purposes only, and your organization must evaluate our product's suitability for your intended purpose.





# Authentic Japanese Ramen How To Serve Gourmet Ramen





1. Pork/Chicken/ Vegetable-Based Broth



2. noodle nest



3. Toppings, such as Proteins and Vegetables



4. Finish With Toppings



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