

Bulk dry ramen noodles for wholesale & commercial supply

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Specifications

PRODUCT

Dry ramen noodles

ALLERGENS

Wheat

AVAILABLE CUTS

1.75 mm, 2 mm, 3 mm; hand-pulled up to 8 mm

ADDITIONAL STYLE

Chuka soba style at 1.2 mm

SHELF LIFE

24 months

COLOR

Off white, uniform and consistent

ENERGY

363 kcal per 100 g

CARBOHYDRATE

75 g per 100 g

FIBER

2.5 g per 100 g

SODIUM

285 mg per 100 g

MICROBIOLOGICAL RESULTS

Aerobic Plate Count 100 CFU/g; Yeast and Mold <10 CFU/g; E. Coli <10 CFU/g; Staphylococcus aureus Not detected; Salmonella Not detected; Bacillus Cereus <10 CFU/g

MYCOTOXIN RESULTS

Deoxynivalenol (Vomitoxin) 236 ug/kg; Zearalenone (ZON) Not detected; Ochratoxin A <3 ug/kg; Aflatoxin B1 <2 ug/kg; Aflatoxin (B1, 2, G1, G2) <4.0 ug/kg

INGREDIENTS

Wheat flour 88%, water 11%, salt 1%

PROCESSING

Non-fried; no egg; no seasoning

AVAILABLE SHAPES

Round, rectangular, curly, nest, straight cut, hand-pulled

FORMULATION OPTIONS

Standard wheat recipe or low-gluten formulation

ORIGIN

China

MOISTURE

12.1%

PROTEIN

11 g per 100 g

SUGARS

2.0 g per 100 g

FAT

1.6 g per 100 g

What you can change

- Cut: Choose from 1.75 mm, 2 mm or 3 mm cuts, with hand-pulled formats available up to 8 mm.
- Shape: Available in round, rectangular, curly, nest, straight-cut and hand-pulled formats.
- Style: A 1.2 mm chuka soba-style noodle is also available alongside the standard ramen formats.
- Formulation: Choose the standard wheat recipe or a low-gluten formulation.
- Protein: Increase protein from the published 11 g per 100 g using wheat gluten and pea protein.