

Product name : Matsuya noodle soup	
Description : Processed rice product	
NET : 17.5g (for 6 feed)	JAN code 4510549003302

	Shelf life	2 years		
	Storage condition	• Room temperature		
		• Avoid high temperature, high humidity		
		• Avoid direct sunlight		
	Quantity per case	48 packages		
	Package	size (cm)	W10×D1×H13.5	
		weight (g)	25	
		material	PET12/PE15/AL7/PE15/PE40	
	Carton	size (cm)	W22.5×D18×H14.5	
		weight (g)	1,500	
material		a cardboard case		

Manufacturer and Factory

Matsuya Co., Ltd.

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PL insurance : Subscribed

Product features

This product is made by Japanese-style stock(bonito, kelp, shiitake mushroom and scallop) with rice and three kinds of vegetables. Rice is 100% of Koshihikari made in Japan(Niigata prefecture), and all of vegetables are also made in Japan.

This product used no chemical seasonings, flavors, preservatives and allergens such as flour. It keeps for two years at room temperature while it is unopened. If you use as a soup for noodle, please dissolve this product 3.5 grams to hot water 40cc. Not only using for noodle soup, but also it is able to use for seasoning of rice, porridge, and pasta.

Ingredients	Origin raw materials	Country of origin	Compound ratio
1 Japanese white rice		Japan (Niigata)	40.0%
2 spinach		Japan	13.0%
3 carrot		Japan	13.0%
4 broccoli		Japan	13.0%
5 broth			12.0%
6	(dextrin)	tapioca	Thailand
7	(bonito extracts)	bonito	Japan
8	(tangle seaweed extracts)	tangle seaweed	Japan
9	(shiitake mushroom extracts)	shiitake mushroom	Vietnam
10	(sugar cane fiber)	sugar cane	Japan
11 dried scallop adductor muscle		Japan(Hokkaido)	3.0%
12 seaweed		Korea	2.0%
13 salt		Japan	2.0%
14 calcium of scallop		Japan(Hokkaido)	2.0%
15			100%
16			
17			
18			
19			
20			

Microorganism test

General bacteria	300 /g at or below
Coliform group	negative

Nutrition Facts (100g)

Energy	316 kcal
Protein	5.9 g
Lipid	0.5 g
Carbohydrate	70.3 g
Sodium	6900 mg
Calcium	- mg
Trans Fat	/ %
Saturated Fatty acid	/ %
Cholesterol	/ mg

Manufacturing process

Washing vegetables → Cutting → Steaming vegetables—— ↓
 Washing rice → Soaking rice in water → Steaming rice → Mixing vegetables → Roasting → Grinding →
 Removing impurity by magnet → Milling → Removing impurity by magnet → Measuring → Mixing broth →
 Removing impurity by magnet → Packing → Metal detector → Inspection → Packing in a case

Detection for metallic objects Test peace / Fe: 0.6mm Sus: 1.0mm	Magnet	10,000 gauss
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Remark

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