

PRODUCT DESCRIPTION:

Pre-cooked yellow Japanese-style Yakisoba noodles made from wheat flour

- Versatile noodle that's perfect for stir-fry or a cold noodle salad
- Toss with our Sowabi Sauce and vegetables for a fresh and light cold noodle salad
- Easy prep - warms up on stovetop in minutes
- Pre-cooked for food safety
- Each case comes with six 5-lb bags

**MENU APPLICATIONS:**

- Use with your choice of protein, vegetables, and sauce for an easy authentic stir-fry
- Toss with our Sowabi Sauce and vegetables for a fresh and light cold noodle salad

PREP INSTRUCTIONS:

FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F
 Temper/thaw from frozen to refrigerated for 48 hours prior to use
Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 1 bag of thawed noodles into pan. Add 1 cup of water. Steam uncovered for 8 minutes or until cooked through.
Boil(soup): Add thawed noodles into boiling water. Stir and boil for 1 minute. Drain and serve. For cold applications rinse under cold running water for 1 minute.
Convection Oven-low fan: Preheat oven to 350°F. Lightly coat a 4" full-size hotel pan with cooking oil spray. Arrange and space apart 1 bag of thawed noodles into pan. Add 1 cup of water. Cover with foil and bake 20-25 minutes or until cooked through. Let stand 2 minutes before serving.
Skillet or Wok: Heat a large nonstick skillet pan or Wok over high heat then add 1oz oil to coat. Add 2-3 lbs of thawed noodles into skillet and cook for 2-3 minutes. Stir in ¼-½ cup of water or sauce. Reduce heat to medium, simmer for approximately 2-3 minutes or until cooked through. Heating time may vary due to equipment variances. Refrigerate or discard any unused portion.

INGREDIENTS:

INGREDIENTS: BLEACHED WHEAT FLOUR, WATER, LESS THAN 2% OF WHEAT GLUTEN, TAPIOCA STARCH, SALT, DOUGH CONDITIONER (SALT, ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRITE, RIBOFLAVIN, FOLIC ACID], DEXTROSE, SUGAR, MALTED BARLEY FLOUR, MONOGLYCERIDES, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES [DATEM] AND LESS THAN 2% OF SOYBEAN OIL, L-CYSTEINE HYDROCHLORIDE, ASCORBIC ACID, ENZYMES), CANOLA OIL, FLOUR MIX (WHEAT FLOUR, FD&C YELLOW #5, YELLOW #6), CORN STARCH, POTASSIUM CARBONATE, POTASSIUM BICARBONATE, POTASSIUM SORBATE (PRESERVATIVE), SODIUM BENZOATE (PRESERVATIVE).

Cooking Method	Temp	Time	Instructions
Steam		8 MINUTES	Cook before serving
Boil		1 MINUTE	Cook before serving
Convection Oven	350 °F	20 - 25 MINUTES	Cook before serving
Skillet		4 - 6 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:**SHIPPING INFO:**

GTIN (Case):	10760941980133
Gross Weight:	31.00
Net Weight:	30.00
Each Weight:	5.00
Cube:	0.99
Dimensions (LxWxH):	16 x 8.25 x 13
Cases/Pallet:	60
Tie:	15
High:	4
Frozen Shelf Life (days):	270
Refrigerated Shelf Life (days):	2

ALLERGENS:

Contains
 Wheat or its Derivatives, Soy or its Derivatives,

NUTRITION INFORMATION:

Serving Size:	5 oz. (140g)	-
Serving Size (grams):	140	-
Serving Size (weight oz):	5	-

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Jason Kerr
 Director Regulatory Affairs & Specification Management



Eaches/Case:	6	-
Inner Packs/Case:	6	-
Servings/Case:	96	-
Calories:	380	-
Calories From Fat:	20	-
% Calories From Fat:	4%	-
Calories From Saturated Fat:	0	-
% Calories from Saturated Fat:	0%	-
Total Fat:	2	3%
Saturated Fat:	0	0%
Trans Fat:	0	-
Cholesterol:	0	0%
Sodium:	410	18%
Potassium:	230	4%
Total Carbohydrate:	77	28%
Total Dietary Fiber:	0	0%
Sugars:	0	-
Added Sugars:	0	0%
Protein:	12	-
Vitamin A:	-	-
Vitamin C:	-	-
Vitamin D:	0	0%
Calcium:	50	4%
Iron:	1	6%
Whole Grain:	-	-

* Percent Daily Values are based on a 2,000 calorie diet.

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