



**MITOKU**

ORGANIC

# READY-TO-EAT SHIRATAKI NOODLES IN SOUP



PRODUCT OF  
JAPAN

*PLANT BASED NOODLES IN RICH SAVORY SOY SOUP*



Served with spring onion



## YOU DON'T HAVE TO COOK. WARM-UP THEN ENJOY!

This ready-to-eat convenient meal comes with lots of good things

Organic

Vegan

Gluten  
FREE

Sugar  
FREE

LOW  
Carbo

LOW  
Carolie

LOW  
Fat

**INGREDIENTS:** Water, konjac powder\* (Amorphophallus konjac), rice syrup\* (water, rice\*, pilsner malt\*), soy sauce\* (water, soybeans\*, wheat\*, salt, Koji (Aspergillus oryzae)), salt, calcium hydroxide.\*organically grown and processed.

**HOW TO USE:** Simply heat on the stove, and enjoy hot shirataki noodles in a hearty soy soup. Customize it with fresh ingredients or toppings of your choice, such as carrots, spring onions, and sesame seeds. For an instant flavor boost, add a touch of Mitoku's Yuzu Pepper Paste, which will enhance the dish with depth and umami.

### A recent study shows...



that the intake of konjac glucomannan (KGM) in our producer's konjac flour and rice mixed porridge can **reduce neutral fat**. It also recognised to be effective in **suppressing increases in blood sugar levels and insulin**.

Konjac Glucomannan Attenuated Triglyceride Metabolism during Rice Gruel Tolerance Test. Nutrients 2021,13, 2191.

Citation: Nagasawa, T.; Kimura, T.; Yoshida, A.; Tsunekawa, K.; Araki, O.; Ushiki, K.; Ishigaki, H.; Shoho, Y.; Suda, I.; Hiramoto, S.; and Murakam, N.; et al.

### TRADE INFORMATION

Shelf life ..... 18 months  
Storage ..... a cool, dry, dark place  
Bulk ..... not available  
PB ..... pouch, inner case available \* conditions apply  
(min lot 60,000 pouches. plates last 1 year)  
Certification .... JAS Organic JP-BIO-005  
Producer ..... Gumma, Japan  
FSSC 22000 certified  
Production MOQ 100 cases (2,400 pack)



Packaging High barrier PET12/PA15/PP60

Logistic information

Pieces: 300g (noodles 150g/soup 150g) x 6 x 4

Unit size (mm) 35 x 110 x 200

Trade case (mm) 110 x 210 x 200

Master case (mm) 340 x 405 x 210

Gross weight 9.4kg



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