

YIDU RAMEN PRODUCT INFO

公司及产品简介 Company's Product Introduction

一、公司简介: Company's Brief Introduction

深圳市伊都食品有限公司成立于2003年二月，是专业生产日式拉面、中式保鲜湿面的大型生产企业。

公司位于风景秀丽的珠江口东岸深圳宝安新中心区，大铲岛和小铲岛的中轴线上，环境优美宜人，交通便捷，毗邻港澳，离深圳航空港——宝安机场、深圳福永码头仅10分钟车程。

公司引进日本进口的先进生产线，运用日本高科技技术结合自身研究并独立开发出了以日本拉面、调味油、骨汤料为主的30多个品种。彻底的卫生、品质管理，真正方便、卫生、美味的营养面食产品，使伊都已经成为国内最大的高档保鲜湿面的生产企业之一。

Shenzhen Yidu Food Co., Ltd. which was established in 2003 is a company specialized at the mass production of Japanese ramen and Chinese fresh wet noodles. The company is located at the new central area of Baoan, Shenzhen, along the scenic eastern bank of Pearl River, on the central line of Dachan Island and Xiaochan Island. The company is near to Hong Kong and Macao with beautiful and pleasant surroundings and convenient transportation. It is only 5 minutes journey to Shenzhen Baoan International Airport and Shenzhen Furong Port. The company introduces advanced production lines from Japan and utilizes Japanese hi-tech technology combining its own technology to develop over 30 kinds of noodles such as Japanese ramen, bone extract soup flavoring, flavoring oil, fried shallot, fried garlic, meat and bone soup pulled noodles, chicken soup pulled noodles, soy soup pulled noodles, brewed pulled noodles, ripple noodles, homely noodles, meat ketchup noodles, long-life noodles, hot dry noodles, tea-tasted noodles, etc. The healthy, convenient, delicious noodles products under quality management make **Yidu** become the biggest high sector fresh wet noodles manufacturer which is recognized domestically.

www.yidufood.com.cn

销售网络：“伊都”拉面销售网络已覆盖全国并在广州、上海、北京设立办事处；同时产品也远销香港、美国、加拿大、菲律宾、新加坡等地。

公司通过的认证机构：出口卫生注册认证、HACCP（食品安全管理体系认证）认证。

公 司 经 营 理 念：

以最新的技术、最好的质量、最安全的卫生造中国最好吃的面。
以最优良的品质、最可靠的信誉、最优秀的服务，赢中国最高的市场。

Sales network: All over China i.e. Guangzhou, Shanghai, Beijing in reputable hyper marts / supermarkets ie. Wal-mart, Jusco, Carrefour, Lotus Super Centre, Vanguard etc. Also export to Hong Kong, USA, Canada, Philippines and Singapore.

Company accredited by: Health Certificate for Export, HACCP.

Company mission:

Utilizing the latest technology, the best quality ingredients and the highest safety in hygiene standard to produce China's most delicious noodles.

With the finest quality, the most reliable reputation and the most excellent service to win the highest market in China.

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二、产品知识---伊都拉面的鲜亮点:

拉面+调味料（面爽、汤鲜）

拉面: 伊都拉面是选用进口优质小麦粉（也称粉心粉），采用日本高科技技术，经十几道工序、模拟手工拉伸，三次熟成，精心加工制作。含有高度丰富蛋白质，所以口感特别劲道、滑爽、富有弹性。它最独特的优点是不会因面浸在汤里过久而发胀和失去弹性，熟面过水后放在冰箱几十个小时内不会粘连，是都市时尚之健康营养面食，是城市日料店、西餐厅及都市快餐之首选面。伊都拉面保质期为常温60天，冷藏可存放180天。

Product Knowledge : Yidu ramen Unique Selling Point (No MSG & No Preservatives)

Ramen + Seasoning (Bouncy noodles, fresh Soup)

Ramen: Produces using imported wheat flour, using advanced Japanese technology, stretch with Japanese high-tech technology, by 10 processes and simulated handworks, three maturation processes to produce meticulously. The texture is bouncy and with elasticity. It will not expand and become soggy when soak in soup over a period of time. The cooked ramen after blanched in cold water can be placed in a chiller and won't stuck together after several hours. It is a healthy food in today's modern society, and sold at Japanese restaurant, fast-food chains, Western restaurants and major supermarkets. Its shelf life: 60 days under room temperature and 180 days chilled.

肉骨汤料: 伊都骨汤里含有丰富的**骨胶原**、钙、磷，因为与一般家庭的烹调方法不同，有独特的制作方法：是将骨头粉碎，与水、各种蔬菜混合，经高温、高压长时间煮，高速分离、去掉油脂，再经过真空浓缩而制成。

Soup extract sachet: The soup extract contain HTC collagen which boosts the synthesis of collagen. Collagen is a protein which is found in our bones, teeth and muscles, and supports cellular activity. The most collagen is in the skin as 70% of it consists of collagen.

Unlike normal cooking method, the soup extract is produced by smashing the bone into pieces; boil in water over a long period of time with various vegetable mixtures in high temperature with high voltage. Then it is separated and the oil is removed with high speed, and then goes through vacuum concentration.

骨胶原----是蛋白质，硬质蛋白质，占人体中蛋白质总量的1/3，骨胶原称谓构造蛋白质，分布于全身，特别是皮肤、骨骼、牙齿、软骨、肌腱、血管壁等处，是细胞和细胞间结合体，对骨骼、脏器的健康有重要作用。例如，治疗外伤时，逐渐愈合的伤口处出现光泽，其中有骨胶原。（如果把我们的身体比做建筑物，组成身体的60兆细胞比做砖的话，那么身体中的骨胶原就是水泥，没有水泥的墙，身体的各个组织会脆弱，倒塌，因此骨胶原是非常重要的。）

Bone collagen - - - - is protein; hard protein amounts to 1/3 of protein in human body, bone collagen structures protein spreads in the cell of the whole body especially in areas such as skin, skeleton, tooth, cartilage, tendon and the wall of blood vessel. It unites all the body cells and plays an important role in the health of skeleton and internal organs.(If our body is like a building, the 60 sign cells of composition body is like brick, in other words, the bone collagen in body is akin to cement. Without the wall of cement, every organization structure of our body is fragile and will collapse; therefore bone collagen is very important).

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骨胶原的攻效：有美容、保健功能。能促进新陈代谢，防止衰老，使身体年轻、健康，对各种疾病的预防和治疗有很大的功效（如过敏体质改善、不容易感冒、头发变粗、变黑、牙龈坚固、皮肤有光泽有弹性、视力回复、关节疼痛减轻、耳鸣头痛减轻、不容易疲劳）。当骨胶原不足时，人的皮肤没有光泽，没有弹性，皮肤出现皱纹、黑斑、骨质疏松。关节软骨减少、关节疼痛自发增力。骨胶原还可以增强白血球活力，提高组织免疫力，对骨胶原用于其它疾病的预防和治疗也寄予很大的期待。（据日本京都大学再生医科学研究资料表明）

Bone collagen benefits: It enhances the looks, has health-protecting function. Can promote metabolism, slowed down the aging process, makes the person young and healthy, have great effect (reduces allergy, do not catch cold easily, thickens and darkens the hair, gum becomes solid, skin becomes lustrous and flexible, enhance vision, joint pain alleviation and headache are alleviated as well as combats fatigue) for treatment and the prevention of various diseases.

权威检测：Lab Results

伊都拉面骨汤料中胶原蛋白HTC较为丰富，约占总蛋白质含量的15.5%。胶原蛋白是人体骨骼和皮肤自然成分，有利于皮肤的更新，以及骨骼软骨关节等部位损伤的修复。

It contents of collagen HTC is relatively rich, up to 15.5% of total protein content. Collagen HTC is the skin natural composition and skeleton of human body, is helpful for skin renewal, as well as the skeleton cartilage joint restoration.

汤料中还含有多种类的矿物质，其中钙Ca的含量最为突出，含量为牛奶的4倍以上，普通肉类的数十倍。

The soup base contains various minerals in which, the content of calcium Ca is the most, 4 times of milk, 10 times of ordinary meat. Calcium is needed for muscle contraction and bones formation.

各产品之卖点：Each product selling point:

伊都肉骨汤拉面：其肉骨汤味鲜、色白、质纯，含丰富的骨胶原、钙、磷等多种营养物质，能促进人体新陈代谢，防止衰老，使人身体年青、健康。其油料包更是芳香、美味、富含维生素，是都市家庭之首选。

Yidu Pork Flavour Ramen: Fresh taste, white colour and pure quality, contain rich bone collagen and calcium and various nutritions. It can promote metabolism, slow the aging process, and improves health. Its seasoning oil is fragrant and delicious, contains vitamins and is the choice of the modern family.

Ingredients:

Noodles: Fine wheat flour, water, cooking wine, and sodium hydroxide.

Soup sachet: Pork extract, salt, water and maltodextrin.

Seasoning oil: Pork flavour soup, sesame oil, scallion, garlic, pepper powder, Vitamin E and Vitamin C.

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伊都鸡汤拉面：具有日本风味的鸡骨汤拉面，新鲜的鸡骨汤，调节海带提取精华，再配以上等酱油，口感独特，香气甚佳。

Yidu Chicken Flavour Ramen: The chicken flavour soup derives from fresh chicken extract, regulated with seaweed and then match with high grade soy sauce. The taste is unique and the fragrance is aromatic.

Ingredients:

Noodles: Fine wheat flour, water, cooking wine, and sodium hydroxide.

Soup sachet: Chicken extract, salt, kelp and soybean sauce.

Seasoning oil: Pork flavour soup, sesame oil, scallion, garlic, pepper powder, Vitamin E and Vitamin C.

伊都牛肉汤拉面：具有独特风味的红烧牛肉味，汤虽清淡但味道醇正、浓厚。

Yidu Beef Flavour Ramen: The taste is equivalent to braised beef in soy sauce and the soup has a unique flavour that is light with a mellow taste despite its thick texture.

Ingredients:

Noodles: Fine wheat flour, water, cooking wine, and sodium hydroxide.

Soup sachet: Beef extract, soybean sauce, sugar, salt and spice.

Seasoning oil: Soybean oil, sesame oil, butter, salt, Vitamin E and Vitamin C.

伊都辛泡菜拉面：正宗的韩国泡菜拉面汤料，辣中带甜、甜中带酸，体现了韩国泡菜独有的风味。再与胶原蛋白丰富的骨汤调配，使营养成分更加全面。

Yidu Kimchi Flavour Ramen: Original Korean kimchi (pickled vegetables) flavour soup, spicy, sweet and sour, embodied Korean pickled vegetables unique flavour. Mixed with the bone soup of rich collagen HTC, makes it a nutritious composition overall.

Ingredients:

Noodles: Fine wheat flour, water, cooking wine, and sodium hydroxide.

Soup sachet: Kimchi, pork extract, hot sauce, sugar, salt, garlic and spice.

Seasoning oil: Pork flavour soup, soybean oil, sesame oil, scallion, garlic, Vitamin E and Vitamin C.

Composition per pack: 2 portion of ramen (110g each)

2 soup sachet

2 seasoning oil sachet

****2 servings per pack**

Pack dimension: 16cm x 20cm x 7cm

Net weight: 280g (110g x 2) ramen / (60g) soup and seasoning sachet

Shelf Life: 60 days under room temperature

180 days under cold storage

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Cooking Instructions

The cooking method is slightly different from regular instant noodles. These instructions are assuming you use one pack for 2 servings.

- 1) Bring a pot of water to boil. Get ready 2 bowls. Add each soup base / seasoning oil into each bowl. Add the boiling water (8 oz) into each bowl and stir well.
- 2) Cook the noodles in the remaining boiling water for about 2 1/2 minutes.
- 3) When done, strain the noodles and divide evenly between both bowls of soup.

Important point to note: Please do not cook the noodles with the soup base together.

Frequently Asked Questions (FAQ)

一、产品保质期多长时间？湿面怎么可以保质那么长时间，是不是加了很多防腐剂呀？

How long is the shelf life? Such a long shelf life for wet noodles, there must be a lot of preservatives inside.

答：日式拉面（共七个）保质期常温为60天，冷藏为180天；中式面（共3个）首先该产品成份中有食用酒精，可起到保质的作用，其次，加工过程中经过高温杀菌后在无菌环境包装而成，面条中水份含量较少，俗称半生面。

Answer: Ramen: Shelf -life: 60 days room temperature, 180 days chilled. No preservatives and MSG. Firstly, in this product composition, there is cooking wine, which plays the role of preserving, secondly in the processing process which utilized high temperature to kill all bacteria in a germless environmental packaging. The noodles water content is low, half of the normal wet noodles.

二、面中有酒精又有碱对人体不好吧？

Since the noodles has cooking wine (alcohol content), is it harmful to consumers?

答：这两种物质是日式拉的需有的配方，但含量都是在国家标准范围内的；须打开有很溶的味道，但经过煮后其味基本消失，对人体无害。并且我公司已通过国际体系认证（HACCP、ISO及出品卫生注册）。

Answer: These ingredients are according to the specified Japanese recipe, and the content is of national standard. When opening the packaging, one may smell it but it disappears basically through boiling and is harmless to the human body. And we have passed through international system certification (HACCP, ISO and product sanitary registration).

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