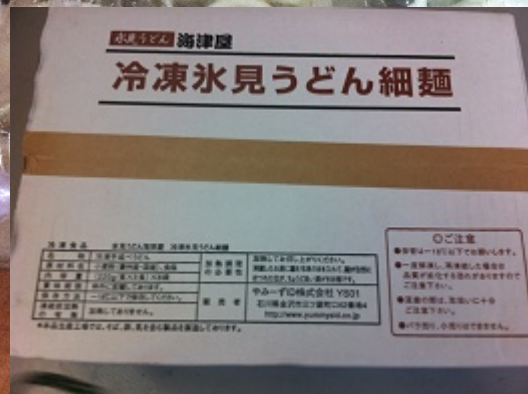


Yummys frozen himi noodles

(Type of stretched thin noodles by hand Japan style & Type of stretched thick noodles by hand Japan style)



We also can process 10cm length of thin type of udon for school lunch and 13cm length of thick type of udon for person in nursing home.



We overturned the conventional wisdom of himi noodles by own way, we have succeeded in freezing noodles of the "specialty! Hime noodles (Udon) in Toyama prefecture, Japan".

Generally, people said it was difficult to deepfreeze thin type of noodles like a himi udon. However, we changed our idea, then, we found the new way which we reprocess it from dried noodles to frozen noodles. (Usually, almost factory use fresh noodles for frozen.) We changed the mix condition and a little combination of the powder for raw material of noodles, after that we made the frozen noodle which is suitable for the deep-freezing noodle and realized the deep-freezing of a Hime noodle.

Frozen Hime noodles
(200g × 5piece pack) × 8 /carton (thin type noodles)
(180g × 5piece pack) × 8 /carton (thick type noodles)
○only boiling for 45sec to 1 min, then enable to eat.

If you want to ask...
Yummysid.co.,ltd
Home pages <http://www.yummysid.co.jp/>
E-mail info@yummysid.co.jp