		Organoleptic Profile	
Ingredient Declaration	Appearance	Flavour	Texture
Ingredients: hand-folded rice noodles: (62%) (rice, tapioca starch, salt). Nagano Valley miso broth paste: (36%) (spring water, steamed saya beans, yeast extract, sesame paste (10%), salt, sugar, rice koji, sesame oil (4%), rice bran oil, alcohol, onion powder, garlic powder, ginger powder, paprika, chilli powder, black pepper, dried coriander leaf). dried spring onion.	Pale brown broth with dark green flecks of coriander. Visible yellowy oil on surface and some pale white flecks of koji. Green and white pieces of hydrated spring onion. Noodles have a smooth appearance. Noodles are loose and no longer rigid.	Base of chickeny broth giving meaty flavour. Slight bitterness from strong garlic. Fermented deep urnami miso flavour, sesame oil note with under-layer of onion. Coriander leaf note	Smooth broth, thicker than water. Slightly graininess from the powder. A bit viscous from oil. Soft rice noodles, fully hydrated but retain some bite.
Allergy statement			
Allergy advice: for allergens, see ingredients in bold. May contain	Nutritional Information		
celery.	Typical nutritional values as prepared per:	100g	pot
Preparation Instructions	Energy (kJ)	301	870
	Energy (kcal)	71	206
Preparation 1. Open lid half-way 2. Remove broth paste sachet from pot & pour over noodles	Fat (g)	1.3	3.8
	of which saturates (g)	0.2	0.7
	Carbohydrate (g)	13	36
	of which sugars (g)	1.0	2.9
3. Add boiling water to fill line & stir	Fibre (g)	0.5	1.4
Close lid & wait for 5 minutes, add toppings [optional]	Protein (g)	1.9	5.6
WARNING: contents will be hot! Not suitable for microwaving.	Salt (g)	0.83	2.4
	Serving size:	This pot con	dains 1 serving
Storage Information	HFSS Score	HPSS Category	
Store in a cool, dry place.	2	Not in scope for HFSS restrictions	