

Ingredient Declaration	Organoleptic Profile		
	Appearance	Flavour	Texture
Ingredients: <u>hand-folded rice noodles:</u> (60%) (rice, tapioca starch, salt). <u>Nagano Valley miso broth paste:</u> (35%) (water, sesame paste (18%), soya beans, salt, sugar, rice koji, sesame oil (3.5%), garlic powder, alcohol, tamarind paste, yeast extract, paprika, onion powder, ginger powder, rice vinegar, chilli powder, dried coriander leaf). <u>sesame oil sachet</u> (sesame). <u>dried spring onion.</u>	Opaque light brown-orange coloured broth with flecks of coriander. Visible orangey yellow oil on surface Pale white flecks of sesame and Miso-derived ingredients visible in the broth. Green and white pieces of hydrated spring onion. Noodles have a smooth appearance. Noodles are loose and no longer rigid.	Base of nutty & creamy sesame flavour Some lingering peppery heat at the end. Little bit of bitterness from toasted sesame Fermented deep umami miso flavour Subtle aromatic coriander leaf note	Smooth broth has a thick mouthfeel. The sesame paste makes a fuller broth with a slight sandy texture. Viscous layer of sesame oil on the surface. Soft rice noodles, fully hydrated but retain some bite.
Allergy statement	Nutritional Information		
Allergy advice: for allergens, see ingredients in bold. May contain celery.	Typical nutritional values as prepared per:	100g	pot
Preparation Instructions	Energy (kJ)	322	938
Preparation_ 1. Open lid half-way 2. Remove sachets from pot & pour broth paste over noodles 3. Add boiling water to fill line & stir 4. Close lid & wait for 5 minutes, add toppings [optional] 5. Drizzle over sesame oil as desired WARNING: contents will be hot! Not suitable for microwaving.	Energy (kcal)	77	223
	Fat (g)	2.0	5.8
	of which saturates (g)	0.3	0.9
	Carbohydrate (g)	13	36
	of which sugars (g)	0.9	2.6
	Fibre (g)	0.5	1.5
	Protein (g)	1.9	5.4
	Salt (g)	0.81	2.4
Serving size:		This pot contains 1 serving	
Storage Information	HFSS Score	HFSS Category	
Store in a cool, dry place.	2	Not in scope for HFSS restrictions	