

からむし麺

雪国越後に自生するからむしの若葉を摘んで製茶工場で粉末にしたものを使用しています。

※大出口泉水…平成の名水百選(環境省選定)・輝く名水(新潟県選定)に選ばれています。この水を衛生的に処理して使用しています。

～おいしい茹で方～

- ① 麺を茹でる前に材料、つゆ、薬味をご用意ください。
- ② 大きな鍋に麺 1束当たり 1.5ℓ位の沸騰したお湯の中にパラパラと入れ、軽くかき混ぜます。
- ③ 麺がおどる状態で約 4分～5分茹でてください。ふきこぼれそうになったら火を少し弱めてください。(火の強さとお湯の量で茹で時間が変わります。)
- ④ 1～2本を冷水にとり試食してお好みの茹で加減で火を止め、手早くザルに上げて冷水で水洗いしてください。
- ⑤ 一番おいしい食べ方は、水洗い後にすぐお召し上がりください。時間がたつと麺がのびてやわらかくなり、味が落ちてしまいます。

Product description : Dried udon noodles

Ingredients : Flour, Powdered karamushi plant, Salt, Processed starch

Weight : 200g

Best before : Noted on the upper part of the package (YY/MM/DD)

此日期前最佳 : 顯示在包裝上 (年 / 月 / 日)

Storage method : Room Temperature

Producer : Neo Showa NJ

Address : 236 Datekou, Tokamachi, Niigata, Japan 949-8522

TEL: 025-750-2857 FAX: 025-750-2858

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Product of Japan



からむし麵

Karamushi Noodles

Young buds of the karamushi, an indigenous plant of snowy Niigata, were powdered in a tea factory and then made into noodles.

※Odeguchisensui water --- Designated as one of the 100 best natural water sources by the Japanese Ministry of the Environment and as some of Niigata's best water, this hygienically handled water was used in the production of these noodles.

How to make delicious noodles

1. Prepare the ingredients, broth, and condiments
2. Boil water (1.5 liters per pack) in a large pot. Then put the noodles in the pot and lightly stir them
3. Boil the noodles for 4 – 5 minutes. Turn down the flame if the water is about to boil over. The appropriate time to boil noodles depends on the power of the stove and the amount of water boiled.
4. Pick up a few noodles, cool them with water and try some so that you can test and choose the firmness of noodles. Turn off the flame when they are properly cooked, put them in a strainer and rinse them with cool water.
5. The noodles are best when eaten just after they are washed. The noodles become too soft and lose their flavor after a few minutes time.

Product description: Dried udon noodles

Ingredients: Flour, Powdered karamushi plant, Salt, Processed starch

Weight: 200g

Best before: Noted on the upper part of the package

Storage method: Avoid direct sunlight and humidity

Producer: Neo Showa NJ

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