

JSL Foods, Inc.

Los Angeles, CA 90031

Product Specification

Product Subject: Yakisoba 4 / 5 Lbs. Frozen (Fortune)	Product Number: FF 3853	
Location: Los Angeles: Pasadena Ave.	Revision Date: 05/06/2021	
Approval / Title: Tiffany Hashimoto, R&D / Regulatory Manager	Revision Number: 019 N 2	

CONFIDENTIAL

Description:

An Asian style yakisoba noodle that is golden yellow to pale yellow in color with flavor and aroma typical of yakisoba noodles. Noodles are packed into a five (5) pound bag with an intertwined appearance and package is then frozen.

Ingredients:

Water, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Potassium Sorbate and Sodium Benzoate added to retard spoilage, Salt, Potassium Carbonate, Sodium Carbonate. Colored with FD&C Yellow #5 and Yellow Color #6.

Allergens:

Wheat

"Manufactured on equipment that processes eggs"

Physical Standards:

Noodles Length: Noodles Thickness:

16" ± 3" 1.90 ± 0.2 mm

Noodles Width:

 $1.90 \pm 0.2 \text{ mm}$

Package Weight:

4.80 lbs. - 5.30 lbs.

Chemical Standards:

Moisture Range:

50% - 55%

pH Range:

 6.8 ± 0.3

Storage:

Frozen: Thawed: Product is Perishable; Keep Frozen at 0° F \pm 10° F

After Thawing, Keep Refrigerated at 37° F \pm 3° F

Shelf Life:

Frozen:

Twelve (12) months when product is held at 0° F \pm 10° F

Thawed:

Twenty-One (21) days after frozen product is thawed and held at 37° F \pm 3° F

*Shelf life is valid as long as package remains sealed and recommended temperatures maintained.

GMO Status:

This yakisoba noodle is not a Non-GMO product.

JSL Foods Inc. Food Products are in compliance with 21CFR 123 which certify that: We have completed a hazard analysis identifying critical control point's document with a written HACCP plan. We have developed and follow a Sanitation Standard Operating Procedure (SSOP). We have established record-keeping practices necessary to monitor our products from incoming Raw materials to Pre-shipment Records of Finished Products prior to outbound shipment loading. This is not manufactured in a ready to eat plant. Noodles should be cooked to 165°F.

Cooking Instructions:

Pre-Cooked - Just Heat and Serve

Place thawed or refrigerated noodles into a colander. Rinse under warm water, loosening noodles with your hands until noodles are separated. Drain. Heat 4-5 Tbsp. of oil in a pan, wok, or flat grill and stir-fry meats and vegetables. Add 5 lbs. of yakisoba noodles and 4-5 cups of water. Add seasoning or sauce to taste, and mix all ingredients until excess moisture has been absorbed. Serve hot. For a softer noodle texture, add additional water. Food/Noodles should be cooked to 165° F

Country of Origin: This product is manufactured in the USA.

Microbiological Standards: Expressed as colony forming units / gram

less than 50,000	AOAC 990.12
less than 100	AOAC 991.14
less than 10	AOAC 991.14
less than 1000	FDA BAM CHAP 18
less than 1000	FDA BAM CHAP 18
	less than 100 less than 10 less than 1000

16 servings per contai	ner
Serving size	5 oz. (142g)
Amount per serving	000
Calories	300
Marie and the section of the section	% Daily Value
Total Fat 5g	7%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 53g	19%
Dietary Fiber 2g	6%
Total Sugars 1g	
Includes 0g Added Sug	gars 0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 4mg	20%
Potassium 160mg	4%
*The % Daily Value tells you how mus serving of food contributes to a daily day is used for general nutrition advice	diet 2000 calories a

Nutrition Information per 100 grams

Calories	208.85	Cal
Total Fat	3.66	g
Saturated Fat	0.57	g
Monounsaturated Fat	0.73	g
Polyunsaturated Fat	1.95	g
Cholesterol	0.00	mg
Trans Fatty Acid	0.06	g
Sodium	59.96	mg
Total Carbohydrate	37.28	g
Dietary Fiber	1.23	g
Sugars	0.49	g
Added Sugar	0.00	g
Protein	5.65	g
Vitamin A	0.17	IU
Vitamin C	0.00	mg
Vitamin D	0.00	mcg
Calcium	10.59	mg
Thiamin	0.37	mg
Niacin	2.97	mg
Riboflavin	0.23	mg
Folate	15.34	mcg
Iron	2.50	mg
Potassium	116.07	mg
Moisture	53.00	g

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