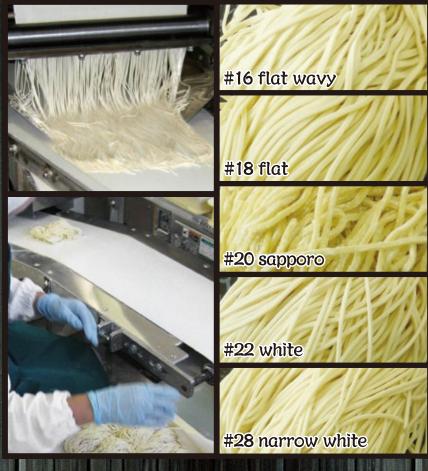
WANTED: FRANCHISE MEMBER STORE you can receive good support system



We export in succession



Kurata Foods Ltd, Raw noodles for professional use

We make various kinds of noodles. Because we make them to go well with the respective soup with various

So various noodles are even to the thickness, the shape and the water addition rate.

We chose most suitable flour from 12 manufacturers

and mix some kinds of flour. We have 5 kinds of lye water and the density is being

used appropriately variously.

We use temperature controlled alkali ion water, magnetic water and filtered water to make the noodles. We are sure that we are No.1 that have strong preferences for process of making noodles.

it's you that make wonderful Ramen with our noodles.

thank you.

free to ask.

Original noodles for you

Wealth of experience and know-how.

Noodles are one of the most important item of Ramen

Ramen is changed by slight difference of noodles' thickness, shape and number of grams.

Please feel free to contact us if you cannot be satisfied with noodles you have.

We have wide variety of grams and combination ratio. we have many experience that we suggest or make new noodles for customers.

We have confidence of quality and wide variety We can manage a wide range of Ramen from north

you can see difference of noo<mark>dles</mark> by area. For example, a line of noodles, the water addition rate

we've had various Ramen in the whole country. We've developed noodles with advice from local ramen shop and offered to any place like Sapporo, Kitakata, Tokyo, Hakata, Okinawa. These pictures are just one example. Please feel from to ask

Shokusaikan's Ingredients for professional use

