

麵蔵 Japanese Ramen Taste
繁盛店の味を食卓へ

Very tasty ramen without meat and eggs!
Enjoy the delicious umami flavor of the seafood and vegetables.

Dry noodles, 2 meals inside

Made in Japan
We do not use meat ingredient at all.
We use EGG FREE NOODLES!



These are perfect exporter items which considered import regulation measure!

VEGAN
ヴィーガンラーメン
RAMEN

Importable worldwide.



NO MEAT NO FISH NO ADDED MSG
*CONTAINS SMALL AMOUNTS OF NATURALLY OCCURRING GLUTAMATES



VEGAN RAMEN SPICY
VEGAN SPICE SERIES



Hong Kong, Macau, China, Taiwan, South Korea,
Singapore, Malaysia, Thailand, Vietnam, Philippines,
Cambodia, Nepal, Mongolia, USA, Canada, Brazil,
Chile, Australia, New Zealand, United Kingdom,
France, Germany, Spain, Netherlands, Italy, Austria,
Czech Republic, Romania, Bulgaria, Switzerland,
Sweden, Poland, Arab Emirates, Kuwait, Qatar,
South Africa 36 countries,
India / Saudi Arabia / Russia /
Finland under negotiation

Expanding Exports

1-31-1, Higashi-Teshiro, Fukuyama, Hiroshima,
721-0962 JAPAN TEL+81-84-945-8670

Please visit our website for details. <http://www.fukuyama-ramen.com>
e-mail info@fukuyama-ramen.com

Food Consulting
SHOKUSAIKAN CO., LTD

Dry noodles Ramen,
2 meals inside,
Appear in state.

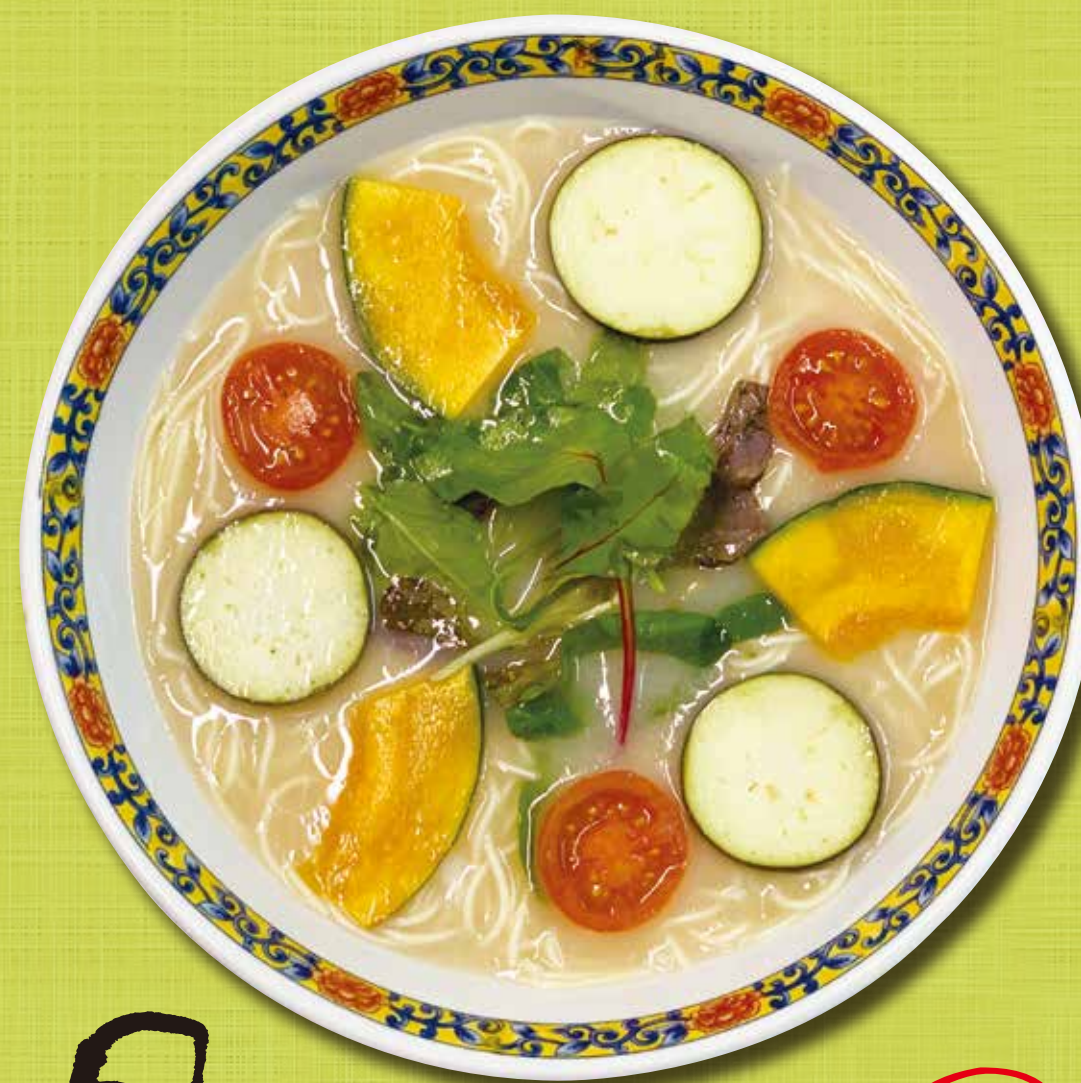


広島県食品自主衛生管理認証

SUSTAINABLE DEVELOPMENT GOALS



Because we want to see your smile,
we give heartfelt ramen to you.



頑固親父の太鼓判
こだわりの味をお届けいたします。



Food Consulting
SHOKUSAIKAN CO., LTD



Kurata Foods
Website



English



Español



Français



Chinese



Taiwan



Korean



Japanese
catalogue

Enthusiasm, Noodle creation



Kurata Foods Co., Ltd. is a noodles manufacturer, located in Fukuyama city, Hiroshima. It supplies products in general to the Chugoku and Shikoku areas, mainly to Okayama and Hiroshima Prefectures. We have been in business for 60 years (as of 2022). We started out mainly selling noodles for business use at Ramen and Udon restaurants in Fukuyama City. Currently we sell various types of ramen products including local products based on commercial recipes, such as "Fukuyama Ramen", "Hiroshima Ramen", and "Hiroshima Tsukemen" at commercial shops, mass retailers, and online stores. We have a large share of the noodle supply for school meals in eastern Hiroshima, as well as for industrial and hospital meals under the motto of "contributing to food and health in the community". In 1997, we launched "Fukuyama Ramen" as a locally conscious product to promote our hometown, Fukuyama. As of now, we have created over 30 products, including the "Setouchi Ramen Tour Series", and have become the noodle company with the most local ramen items in western Japan. Since 2005, we started to expand our ramen business internationally. Our first exports were to Hong Kong, and currently we export to more than 35 countries. We are increasing our customer base around the world every year. In 2006, Dalian Ajinomoto Food & Beverage Co., Ltd., a joint venture company, was established with support in noodle manufacturing. This company has been expanding its franchise business worldwide for more than 15 years. In 2016, the company began full-scale manufacturing and selling of a total of 15 items of the Dry Noodles series.

Company Creed

Learn together and prosper together

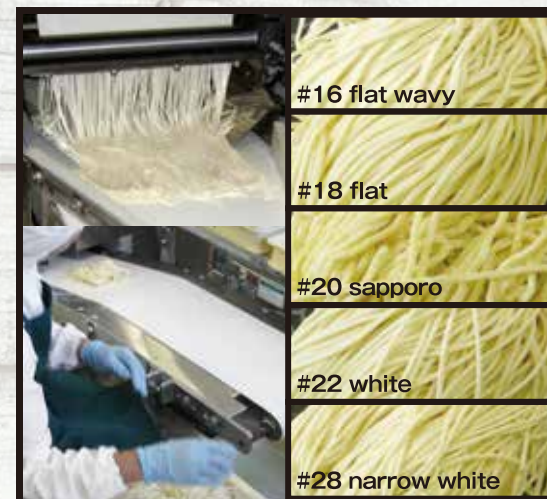
Management philosophy

- Satisfaction We make more delicious and better quality noodles to satisfy our customers.
- Support We always create a workplace that pursues the happiness of each employee with a heart of support.
- Earnest We are serious about everything we do, even ordinary business tasks.
- Smile We always keep our smile.
- Appreciation We treat you with gratitude.

Company profile

Company Name KURATA FOODS CO., LTD
Established November 12, 1987
Address 1-32-49, Higashi-Teshiro, Fukuyama, Hiroshima, 721-0962 JAPAN
TEL+81-84-945-6200 FAX+81-84-945-6234

Main Business Activities Manufacturing of noodles • food wholesale
President & CEO Yasuhiko Kurata



Kurata Foods Ltd, Raw noodles for Business use

Kurata Foods produce several type of noodles to match the soup of our customers. We have noodles available in a variety of thicknesses, shapes, and water ratios. We use the best flours from 12 different manufacturers and 5 different types of lye water (alkaline solution) in various concentrations. We use temperature controlled alkali ion water, magnetic water and filtered water to make the noodles. We are confident to say that we are No. 1 in our attention to the manufacturing process. We put our effort to get the best noodle texture and taste. We aim to produce delicious ramen noodles that resonate with our customers' wishes and needs.

Original noodles for you

Extensive Experience and Know-How
Noodles are the most important item in ramen, along with soup. Even the most subtle differences in thickness or shape of the noodles can make a decisive difference when it comes to a bowl of ramen. We are committed to serving shopkeepers who are not satisfied with the noodles they use, so please feel free to contact us so we can work in a product that satisfy your needs. We have abundant experience in responding to differences in grams, texture and taste, and we will be glad to suggest or work on your ideal noodles.

Confidence in our Products Quality and Lineup

We provide Ramen all over Japan, from north to south. Ramen is a local soul food that has taken root with many regional flavors because of the differences in their characteristic soups and noodles (different types of noodles depending on the thickness, water content, shape, etc.). We have developed noodles with advice from local ramen shops and in collaboration with restaurants from Sapporo, Kitakata, Tokyo, Hakata, Okinawa, etc. These pictures are just one example. For inquiries, please feel free to contact us.

クラタ食品株式会社「瀬戸内麺めぐり」®



Shokusaikan's Ingredients for professional use

マンマ王 KING OF MENMA
salt menma
seasoned menma

スープ背脂 SOUP BACKFAT

煮豚王 KING OF NIBUTA
pork rib block,
sliced square shape,
sliced round shape

Soup and back fat of our original development item has designation from specialty store in the whole country. We introduce particular various items.

Vegetable noodles



Vegetable noodles abundant in nature's blessing: vegetables. This is a healthy natural food, additive-free and fragrance-free. It can be served either hot in a warming soup or cold to refresh you in hot days. These noodles have a low salt content so they can be used as baby food. You can also add them to various soup dishes and simmer them without any problem. Try these noodles to make cold pasta (adding olive oil, spices, salt, and a little soy sauce) or boil and stir-fry them with vegetables to make the delicious dish "Chanpuru"

Low-carbohydrate noodle series

3major features of low-carbohydrate noodles

1. Low-carbohydrate・60% off compared to flour noodles
2. High dietary fiber・11times more than flour noodles
3. High protein・4times more than flour noodles

