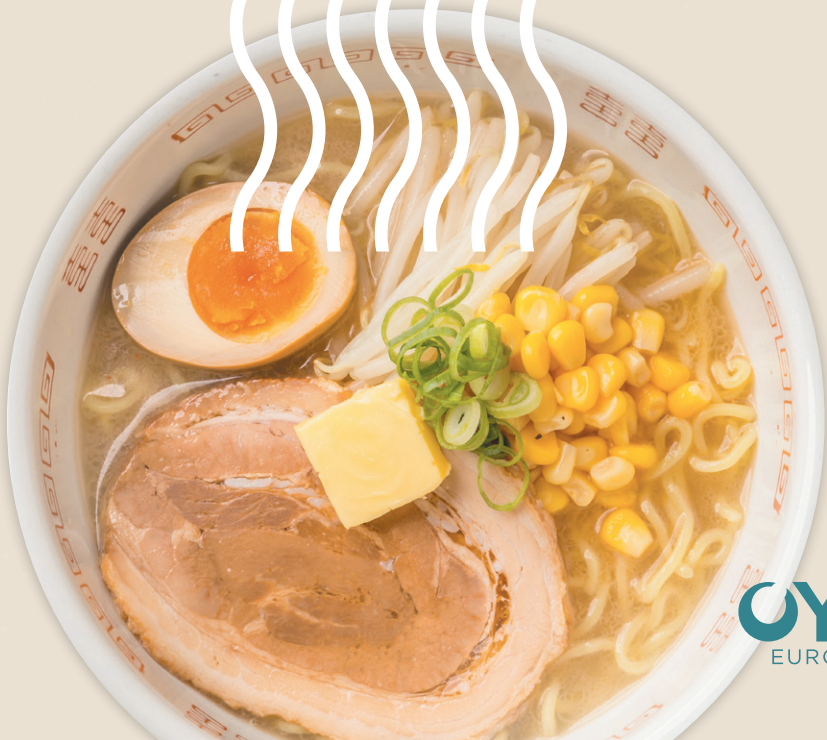


QUALITY NOODLE INGREDIENTS



OYC
EUROPE



OYC Europe is a member of Nisshin Seifun Group, producing top quality speciality flours for a wide range of the applications

TOKU NO.1

Our flagship noodle flour with exclusively bright color, excellent firmness

KUMPU

Amazing and high-end udon flour

.....

OYC Europe also provides a high quality EU made ramen flour.

T500

EU made ramen flour with a very nice taste and texture and high protein

AUTHENTIC RAMEN



✓ Highest quality possible!

✓ Especially good with "Premium" wheat flour and kansui

✓ High customer satisfaction

✓ Lower costs

✓ Good marketing tool

✓ Freshly made

✓ Great taste!

✓ Create your own!!!

Customers in Europe value home-made ramen and appreciate that the noodles are being served fresh, quality is key if you want to have a high customer satisfaction. Therefore if you **really want to succeed** with a noodle business **a good machine** and **ingredients** are very important!



OUR FLAGSHIP
NOODLE FLOUR

TOKU NO.1

Our flagship noodle flour with exclusively bright color, excellent firmness, and elasticity. Suitable for all variations of ramen noodles as well as gyoza dumplings. A special blend of wheat is selected for this flour making it an all time favorite among ramen chefs in Japan and around the world.



Application: Ramen (all varieties), Gyoza • **Protein content:** appr. 11,2% • **Ash content:** appr. 0,33%
Made in Japan (Nisshin Seifun)

Application: Ramen • **Protein content:** appr. 13,5% • **Ash content:** appr. 0,50%
Made in EU

T500

EU made ramen flour with a very nice taste and texture and high protein content, this type can be used for various ramen noodles but is particularly good for Hakata ramen (thin and firm noodles). It also has a very good price / quality ratio making it ideal for mass production in chain restaurants and noodle factories. It has a slightly darker color than Japanese ramen flour.



Application: Udon • Protein content: appr. 10,0% • Ash content: appr. 0,33%
Made in Japan (Nisshin Seifun)

KUMPU

Amazing and high-end udon flour with special mochi mochi texture. This exclusive flour is made 100% from Japanese wheat and gives udon noodles a unique sticky texture and taste.



High-end
udon

Top Quality Ramen Noodle Recipe:

PROCEDURES:

STEP 1
Mix flour in mixer for one minute.

STEP 2
Dissolve kansui powder and salt in the water.

STEP 3
Add two thirds of the liquid to the flour and mix for 4 minutes.

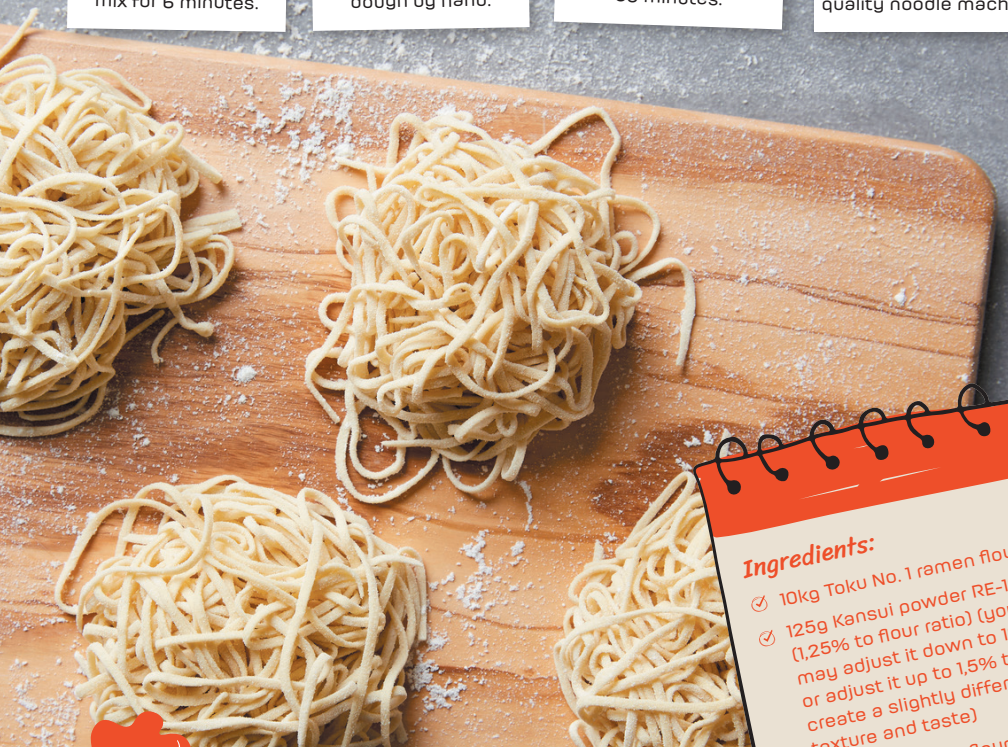
STEP 4
Remove dough lumps from mixing bars and wall edges.

STEP 5
Add remaining one third of the liquid and mix for 6 minutes.

STEP 6
Remove big lumps in the dough by hand.

STEP 7
Rest dough in plastic bag for about 30 minutes.

STEP 8
Make home-made noodles using a high-quality noodle machine.



Tip!
Make the noodles more authentic by choosing specific length, thickness, shape, color etc. that matches your restaurants style!

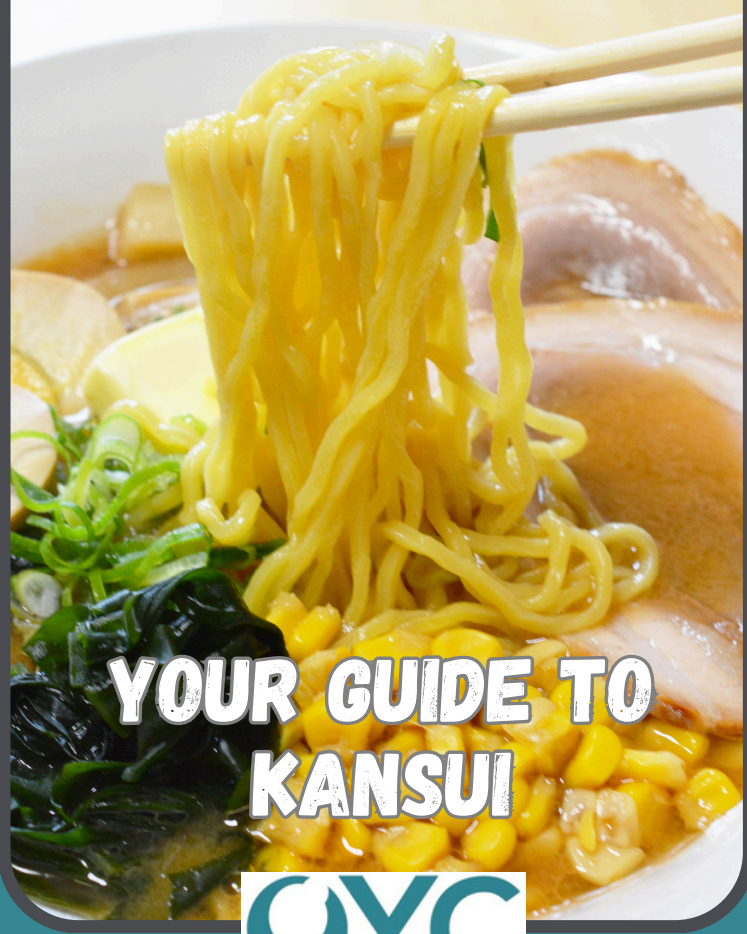
Ingredients:

- ✓ 10kg Toku No. 1 ramen flour
- ✓ 125g Kansui powder RE-10 (1,25% to flour ratio) (you may adjust it down to 1% or adjust it up to 1,5% to create a slightly different texture and taste)
- ✓ 100g salt (1% to flour ratio)
- ✓ 3L – 3,5L water (30 – 35%)



KANSUI

Kansui is essential for ramen noodles and can be used for a wide variety of noodles with low to high water absorption ratio. Kansui powder (noodle improver) manufactured by Oriental Yeast Co., Ltd. uses highly selected ingredients, and is effective in making noodles of stable quality. It consists of a mixture of potassium carbonates and sodium carbonates in a specific ratio. OYC Europe has various kansui powder types which can be used both in home-made noodle restaurants as well as noodle factories.



YOUR GUIDE TO KANSUI



Improve your noodles with the best Kansui Powders from Japan!

<https://oyceu.com>
info@oyceu.com

WHAT IS KANSUI?

Once upon a time in China, people found out that making noodles with alkaline water resulted in a very good taste.

It was introduced to Japan and evolved into Ramen noodles.

Kansui powder became an essential ingredient for making Ramer noodles.

Kansui is a mixture of one or more Potassium carbonates and Sodium carbonates.

It improves noodle viscoelasticity, gives specific flavor to the noodles and characteristic "egg yolk" color.

Without Kansui, noodles can not be called "Ramen noodle" (Japanese regulation)

THE MAIN COMPONENTS OF KANSUI :

Potassium carbonates, Sodium carbonates. The balance of these components influences: texture, stickiness, flavor, colour.

EFFECT OF CARBONATES ON RAMEN NOODLE :

Potassium Carbonate

Texture: Firm and hard

Getting soggy in soup: Slow

Colour: White-yellowish

Flavour: Mild

Application: High water contents noodles (Sapporo, Kitakata)

Sodium Carbonate

Texture: Soft

Getting soggy in soup: Fast

Colour: Yellowish

Flavour: Strong

Application: Low water contents noodles (Hataka, Dry Noodle)

Ingredients of Ramen noodle:

It's simple! Wheat flour, Kansui, Water.

Kansui can be used for a wide variety of noodles with low to high water content to flour.

Water content to flour can vary for different ramen noodle styles as below:

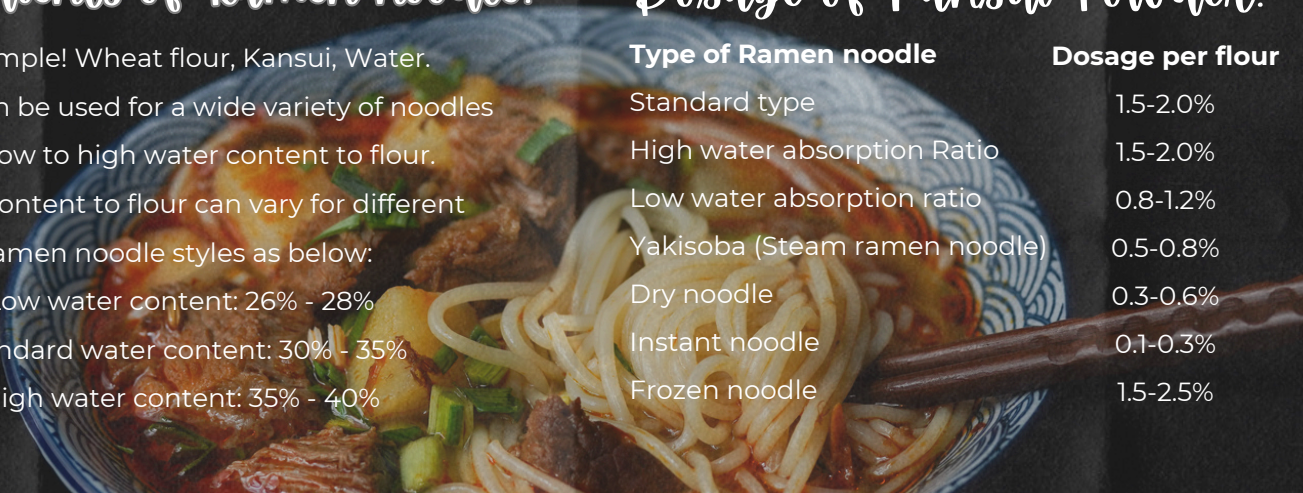
Low water content: 26% - 28%

Standard water content: 30% - 35%

High water content: 35% - 40%

Dosage of Kansui Powder:

Type of Ramen noodle	Dosage per flour
Standard type	1.5-2.0%
High water absorption Ratio	1.5-2.0%
Low water absorption ratio	0.8-1.2%
Yakisoba (Steam ramen noodle)	0.5-0.8%
Dry noodle	0.3-0.6%
Instant noodle	0.1-0.3%
Frozen noodle	1.5-2.5%



TAKE YOUR RAMEN TO THE NEXT LEVEL!



HOW TO USE KANSUI POWDER?

Instruction for Use:

Gradually pour small portion of Kansui Powder into water.
 Stir and mix well to dissolve completely.
 It is recommended that Kansui Powder is dissolved a day before you make the noodles.
 Right before use, mix water and Kansui Powder thoroughly again.

SAFETY PRECAUTION AND STORAGE OF KANSUI POWDER :

Use appropriate protective equipment when handling Kansui Powder, because the product is alkaline.
 Avoid direct contact with eyes. Flush eyes with water if eyes get in direct contact with Kansui Powder.
 Remove contact lenses. Get medical attention.
 Store in a dry, dark place, avoiding direct sunlight.
 Seal opened bag tightly with a rubber band.
 Consume unused material as soon as possible.

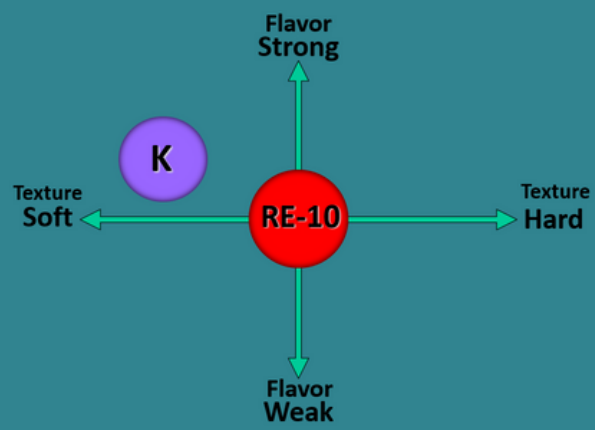
OYC'S BEST SELLING KANSUI POWDERS : !!!

KANSUI POWDER RE-10 (AKA)

- OYC's flagship product.
- Used for a wide variety of Ramen noodles.
- Well balanced for texture, hardness and flavor.

KANSUI POWDER K

- Makes noodles soft, adds strong flavour.
- Suitable for low moisture content Ramen noodles.
- Strengthens the alkaline flavor characteristic for Ramen noodle.



Dosage of Kansui Powder:

Type of Ramen noodle	Dosage per flour
Standard type	1.5-2.0%
High water absorption Ratio	1.5-2.0%
Low water absorption ratio	0.8-1.2%
Yakisoba (Steam ramen noodle)	0.5-0.8%
Dry noodle	0.3-0.6%
Instant noodle	0.1-0.3%
Frozen noodle	1.5-2.5%

Typical Styles of Ramen :

Style	Characteristics	Our Kansui
Miso Ramen (Sapporo Style)	• Miso based soup • Thick wavy & High water content noodle	KANSUI POWDER RE-10
Shoyu Ramen (Tokyo Style)	• Shoyu (Soy sauce) soup • Middle wavy & Middle water content noodle	KANSUI POWDER RE-10
Tonkotsu Ramen (Hakata Style)	• Tonkotsu (Pork Bone) soup • Thin straight & Low water content noodle	KANSUI POWDER K
Kumamoto Ramen	• Tonkotsu and Chicken based soup • Middle/Thin straight & Low water content noodle	KANSUI POWDER K

USE ONLY THE BEST QUALITY FROM JAPAN

Kansui powder (noodle improver) manufactured by Oriental Yeast Co., Ltd. uses highly-selected ingredients, and is effective in making noodles of stable quality and provides noodle-specific texture and flavor.

CONTACT US FOR SAMPLE OR QUOTATION:





OYC

EUROPE

OYC EU B.V.
Conradstraat 18, 3013 AP Rotterdam
The Netherlands
oyceu.com