

KANSUI and NOODLE FLOUR



OYC
EUROPE

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Kansui

Kansui 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 and provides noodle-specific texture and flavor.

A mixture of one or more Potassium carbonate(s), Sodium carbonate & Phosphates.

Kansui powder is an essential ingredient for making Ramen noodles. It improves noodle viscoelasticity, specific flavor to the noodles and gives an 'egg yolk' color.



DOSAGE OF KANSUI

Standard Noodle
1.5-2.0%

High Water Absorption Ratio
(Sapporo Ramen, Kitakata Ramen)
1.5-2.0%

Low Water Absorption Ratio
(Hakata Ramen)
0.8-1.2%

Yakisoba
(Steamed Noodle)
0.5-0.8%

Dry Noodle
0.3-0.6%

Instant Noodle
0.1-0.3%

Frozen Noodle
1.5-2.5%

EFFECTS OF CARBONATES ON RAMEN NOODLES

POTASSIUM CARBONATE

Texture: firm and hard
Noodles Getting Soft After Boiling: slow
Color: white-yellowish
Flavor: mild
Application: noodles with high absorption ratio (Sapporo Ramen or Kitakata Ramen)

SODIUM CARBONATE

Texture: soft
Noodles Getting Soft After Boiling: fast
Color: yellowish
Flavor: mild
Application: noodles with low absorption ratio (Hakata Ramen or cold noodle)

*Phosphate: Stickiness, good after taste, keeping yellow color

TYPES OF KANSUI

Kansui Powder RE-10

	Fresh Noodle	Boiled Noodle	Steam Noodle	Instant Noodle	Dry Noodle	Frozen Noodle
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Kansui Powder RE-10

Used for a wide variety of noodles.

Well balanced for texture, firmness, and flavor.

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Powder Kansui AO

Suitable for noodle with low water absorption ratio.

Contains higher amount of sodium carbonate, which enhances alkaline flavor and ensures soft texture.

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Powder Kansui K

Suitable for noodle with low water absorption ratio.

Effective to apply soft texture and enhance alkaline flavor.

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= Primary application

= Other application

Kansui Powder RE-10

Kansui Powder RE-10 is a standard kansui powder that can be used for a wide variety of noodles with low to high water absorption ratio.

Feature

-Our product has a well-balanced mixture of potassium carbonate and sodium carbonate, which gives the noodles a perfect balance of texture, firmness and flavor and preventing them from becoming too soft after boiling.

Example for Chinese Noodles

Manufacturing Method	Standard Chinese	Standard Noodles with High Absorption Ratio	Standard Noodles with Low Absorption Ratio
BLEND			
Flour (Protein content of 10 - 12 %)	100.0%	100.0%	70.0%
Flour (Protein content more than 12%)			30.0%
Egg white powder	0.5	0.5	0.5
Salt	0.5	0.5	0.5
Kansui powder AKA	1.5	1.8	1.0
Gardenia food color (Noodle color Y3000)	0.05	0.05	
Water	33.0	38.0	26.0
Alcohol (Alcohol denat. for noodles)	2.0	2.0	2.0
PROCESS			
Mixing time (min.)	H5L9	H5L9	H5L9
Post-mixed temperature	25 °C	25 °C	25 °C
No. of primary rolling cycles	1	1	1
Maturity time	60 min.	60 min.	60 min.
Rolling and cutting size	Square-bar-shaped noodle knife No. 22, 1.3mm	Square-bar-shaped noodle knife No. 18, 1.5mm	Square-bar-shaped noodle knife No. 26, 1.0mm
Cooking time	1 min, 30 sec to 2 min.	2 min. to 2 min. 30 sec.	30 sec. to 1 min.

Notes

-Suggested Amount of Use (per amount of Flour): 0.8-1.2% for Noodles with low water absorption ratio, 1.0-1.5% for Standard Chinese noodles and 1.5-2.0% for Noodles with high water absorption ratio.

-Food Additive Labeling: Kansui.

Kansui Powder AO

Kansui AO is a Kansui powder especially suitable for noodles with a low water absorption ratio such as hakata ramen, Chinese dry noodles and other Chinese noodles that require a soft texture.

Feature

- Kansui powder AO contains a higher amount of sodium carbonate. It is effective for Chinese noodles which require soft texture.
- Kansui powder AO is effective to enhance alkaline flavor which is unique for Chinese noodles.

Example for Chinese Noodles

Manufacturing Method	Noodles with Low Water Absorption Ratio	Chinese Noodles	Chinese Dry Noodles
BLEND			
Flour (Protein content of 12 %)	70.0%	100.0%	70.0%
Flour (Protein content 10 -12%)	30.0%		
Egg white powder	0.5		
Salt		0.5	0.5
Kansui powder AO	1	1.5	0.4
Gardenia food color (Noodle color Y3000)		0.05	0.03
Water	26.0	38.0	34.0
Alcohol (Alcohol denat. for noodles)	2.0		
PROCESS			
Mixing time (min.)	H5L10	H5L9	H5L9
Post-mixed temperature	25 °C	25 °C	25 °C
No. of primary rolling cycles	1	1	1
Maturity time	60 min.		60 min.
Rolling and cutting size	Square-bar-shaped noodle knife No. 26, 1.0mm	Square-bar-shaped noodle knife No. 22, 1.3mm	Square-bar-shaped noodle knife No. 22, 1.3mm
Boiling time (for eating)	2 min. to 2 min.30 sec.	2 min. to 2 min. 30 sec.	1 min. 30 sec. to 2 min.
Rinse with water		30 sec	
Drying			5-6 hours/ 20 degrees
Cooking time	30 sec. to 1 min		2 min. 30 sec. to 4 min.

Note

- Suggestion dosage (per amount of flour): 0.3-0.6% for Chinese noodles, 0.8-1.2% for noodles with low water absorption ratio, 1.5-2.0% for cooked noodle.

Kansui Powder K

Kansui powder K is suitable for low water absorption noodles such as hakata ramen and Chinese noodles that require a soft texture. It is especially good for giving a different flavor which is unique to Chinese noodles.

Feature

- It is effective in enhancing alkaline flavor unique to Chinese noodles.
- It is also suitable for Yakisoba that is soft and yellow.

Example for Chinese Noodles

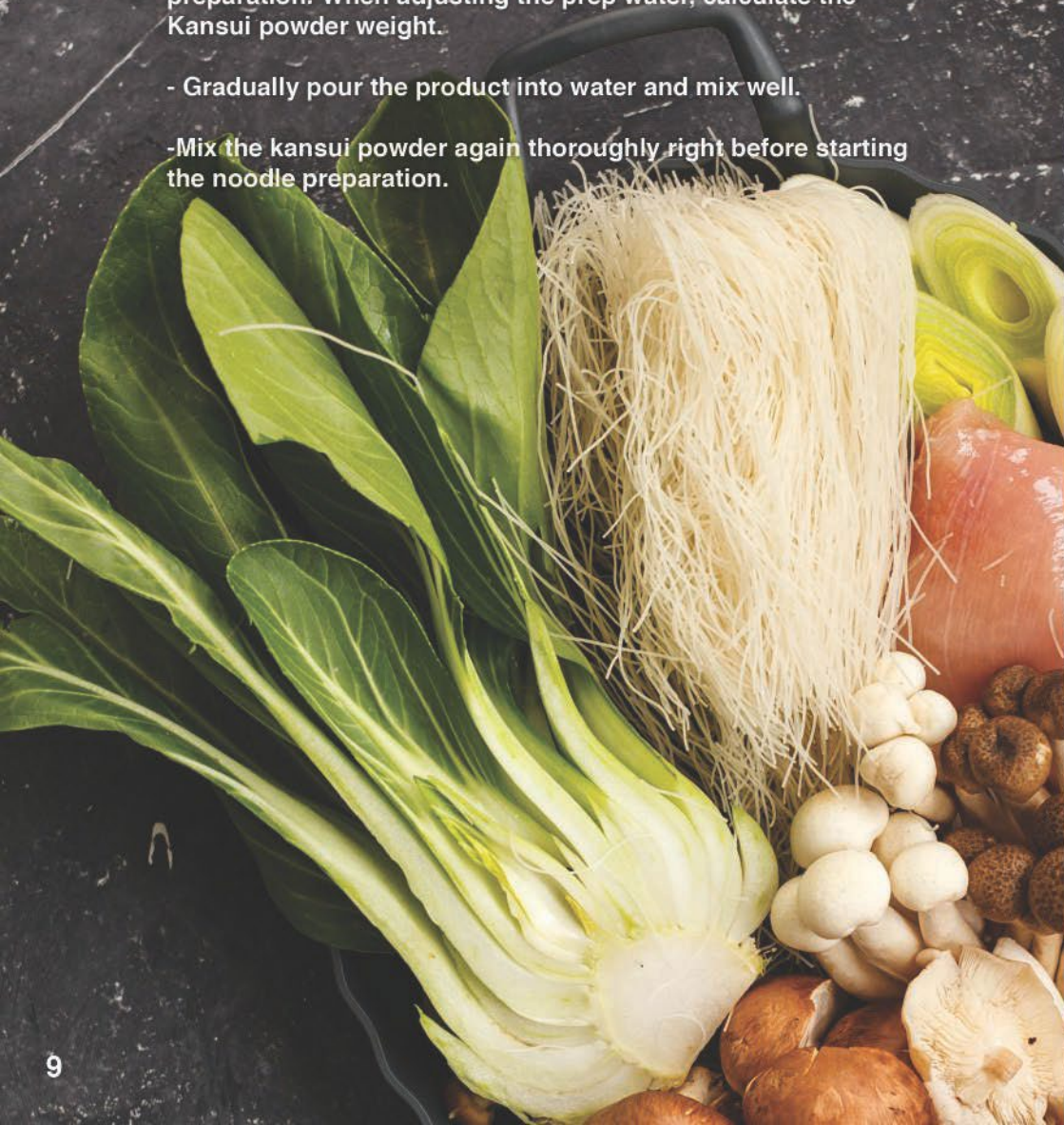
Manufacturing Method	Noodles with Low Water Absorption Ratio	Chinese Noodles	Steam Yakisoba
BLEND			
Semi strong wheat flour	70.0%	100.0%	
Strong wheat flour	30.0%		
Weak wheat flour			100%
Egg white powder	0.5		
Salt		1.0	0.5
Kansui Powder K	1.0	1.5	0.08
Gardenia food color (Noodle color Y3000)		0.5	
Caramel coloring			0.1
Water	26.0	38.0	36.0
Alcohol (Alcohol denat. for noodles)	2.0		
PROCESS			
Mixing time (min.)	H6L10	H5L9	H5L9
Kneading temperature	25 °C	25 °C	25 °C
No. of primary rolling cycles	1	1	1
Maturity time	60 min.		
Rolling and cutting size	Square-bar-shaped noodle knife No. 26, 1.0mm	Square-bar-shaped noodle knife No. 22, 1.3mm	Square-bar shaped noodle knife No. 22, 1.3mm
Boiling time		1.5 min.	1 min. 30 sec. to 2 min.
Cooling time		30 sec	
Steaming			6-7 mins/ 95 degC
Boiling time (for eating)	30 sec. to 1 min.		

Notes

- Suggested Amount of Use (per amount of flour): 0.1%-2.0% depending on the item and process.
- Food Additive Labeling: Kansui.

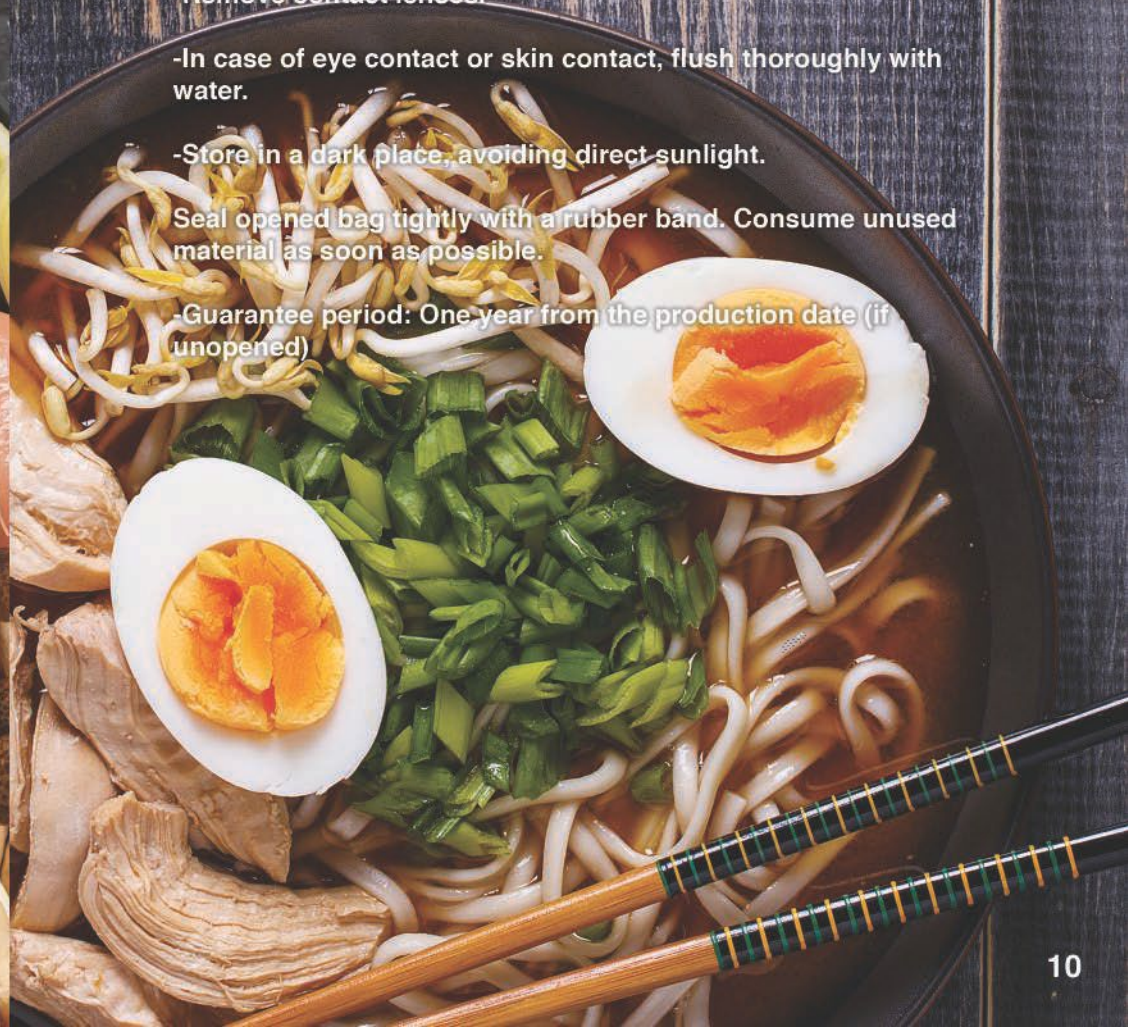
Directions for Use

- Kansui needs to be dissolved the day before noodle-making preparation. When adjusting the prep water, calculate the Kansui powder weight.
- Gradually pour the product into water and mix well.
- Mix the kansui powder again thoroughly right before starting the noodle preparation.



Safety Precautions and Storage of Kansui Powder

- Use appropriate protective equipment when handling Kansui Powder, because the product is Alkaline.
- Remove contact lenses.
- In case of eye contact or skin contact, flush thoroughly with water.
- Store in a dark place, avoiding direct sunlight.
- Seal opened bag tightly with a rubber band. Consume unused material as soon as possible.
- Guarantee period: One year from the production date (if unopened)





Noodle Flour


OYC Europe provides high quality noodle flour. Our noodle flour is perfect for making Japanese ramen noodles. It has a well-balanced level of protein, gluten and water content making it an ideal main ingredient for your noodle production.

It can be used in small restaurants, medium to big size chains and even for large noodle production companies.

Various packaging and delivery services are available for your needs.

Application

- Ramen
- Udon
- Soba
- Sohmen, Hiyamugi
- Others



OYC Europe is a wholly owned subsidiary of Oriental Yeast Co., Ltd. (OYC Japan) who is specialized in baker's yeast and other bakery ingredients such as dough improvers, bakery filling powders etc.



Ramen noodle manufacturing

- Step 1: Mixing
- Step 2: Extension
- Step 3: Folding
- Step 4: Aging
- Step 5: Extension
- Step 6: Cutting
- Step 7: Packing
- Step 8: Aging
- Step 9: Customers



What is Ramen?

- Essential materials:
- Flour
 - Water
 - Kansui