



アニマルフリー ラーメンスープ Animal-Free Ramen Soup



Animal-Free Ramen Soup TONKOTSU Style

- This is the white broth ramen soup without any animal derived ingredients. Meets diversified food needs.
- Besides ramen, it can be used for hot pot, soup and chilled menus.

[How to make]

Please use as ramen soup. Dilute this product 36cc (with 300~360cc hot water (8~10 dilution)) One bag is for 12 servings.

C O D E 0132083

Ingredients Emulsified oil (Vegetable oil, Reduced starch syrup), Water, Soy sauce, Salt, Protein hydrolysate, Reduced starch syrup, Grated garlic, Grated ginger, Garlic powder, Yeast extract/Seasoning (amino acids, etc.), Thickening agent (processed starch), Emulsifier, (contain wheat and soy)

Packaging 500g standing pouch × 20packs / carton

Storage Please store it in cool pace and avoid direct sunlight

Shelf Life 360days



Animal-Free Ramen Soup SHOYU

- This is the classic ramen soup which contains the taste of vegetables and kelp without using any animal derived ingredients.
- Besides ramen, it can be use for hot pot, soup and chilled mens.

[How to make]

Please use as ramen soup Dilute this product 36cc with 300,~360cc hot water (8~10dilution) One bag is for 12servings.

C O D E 0132189

Ingredients Soy sauce , Salt, Flavored edible oil, Reduced Starch syrup, Protein Hydrolysate, Cabbage extract, Yeast extract, Kelp extract, Mushroom extract, Ginger juice, Garlic Extract, Spices, Seasonings (amino acids, etc.), Antioxidant (vitamin E), Thickener (xanthan gum), (contain wheat and soy)

Packaging 500g standing pouch × 20packs / carton

Storage Please store it in cool pace and avoid direct sunlight

Shelf Life 360days



Animal-Free Ramen Soup TANTANMEN

For
Oriental
Vegan

- This is the authentic ramen soup which contains rich sesame flavor and apiceness Sichuan pepper, chili pepper and pepper without using any animal derived ingredients.
- Besides ramen, it can be used for hot potm soup and chilled menus.

[How to make]

Please use us ramen soup. Dilute this product 50cc with 220~280cc hot water (6~7 dilution) One bag is for 8 servings.

C O D E 0132190

Ingredients Reduced Starch Syrup, Sesame paste, Soy sauce, Miso, Salt, Ground sesame, Edible oils and fats (soybean oil, sesame oil, flavored edible oils), Doubanjiang, Emulsified oil, Processed defatted soy flour, Brewed vinegar, Spices, Yeast extract, Seasonings (amino acids, etc.), thickener (modified starch), Emulsifier, Coloring agents (carotenoids), Antioxidant (vitamin E), (contain wheat, sesame, and soy)

Packaging 500g standing pouch × 20packs / carton

Storage Please store it in cool pace and avoid direct sunlight

Shelf Life 360days



- animal ingredients (meat, fish, egg, dairy products) , honey are not used. *we use garlic.
 - The production line that is manufacturing this product also making products that includes animal ingredients
- *Before manufacturing, we will clean the production line.



- This product has been certified "No Pork, No Alcohol" by Japan Halal Business Association, a general incorporated association.

*Japan Halal Business Association has verified the ingredient specifications and certifies that the main ingredient is not pork-derived and that no alcohol is added.

Tonkotsu style Ramen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup TONKOTSU style** 36cc
 - Hot water 300cc
 - Noodles 1serving
 - Topping ingredients (King trumpet mushroom, wood ear mushroom, red finger, green spring onion, sesame) as needed

【How to make】

- ① Pour Animal Free Ramen Soup and hot water in ramen bowl and mix well.
- ② Add boiled noodles and for topping ingredients put on king trumpet mushroom, wood ear mushroom etc.

Chilled Colorful Veggie Ramen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup TONKOTSU style** 36cc
 - Hot water 300cc
 - Noodles 1serving
 - Vegetables as needed (baby leaf, cherry tomato, radish etc)
 - Lotus root as needed
 - Olive oil as needed

【How to make】

- ① Pour Animal Free Ramen Soup and water in the bowl and mix well.
- ② Add boiled noodles and for topping ingredients put on your favorite vegetables and lotus root. Finally add shredded red pepper or olive oil depending on your preference.

Veagan Shoyu Ramen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup SHOYU** 36cc
 - Hot water 300cc
 - Noodles 1serving
 - Your favorite toppings as needed (gluten bread/bamboo shoots/shiitake/trefoil)

【How to make】

- ① Pour Animal Ramen Soup and hot water in ramen bowl and mix well.
- ② Add boiled noodles and for topping ingredients put on gluten bread, bamboo shoots, shiitake and celery.

Tomato Chilled Shoyu Ramen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup SHOYU** 36cc
 - Water 300cc
 - Noodles 1 serving
 - Tomato 1
 - Green spring onion, Japanese ginger as needed
 - Perilla as needed
 - Sesame oil as needed

【How to make】

- ① Peel tomato in hot water and make a hidden cuts in the back.
- ② Pour Animal Ramen Soup and water in ramen bowl and mix well.
- ③ Add boiled noodles and for topping ingredients put on tomato, chopped green spring onion, Japanese ginger, shredded perilla. And in the end add sesame oil.

Veagan Tantanmen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup TANTANMEN** 50cc
 - Hot water 320cc
 - Noodles 1serving
 - Soybean meat 40g
 - Sesame oil 1tea spoon
 - Bok choy as needed

【How to make】

- ① Stir fry soaked soybean meat with sesame oil and season with Animal Free Ramen Soup.
- ② Put Animal Free Ramen Soup and hot water in ramen bowl and mix well.
- ③ Add boiled noodles, ① and boiled Bok choy.

Chilled Soy Milk Tantanmen



- 【 Ingredients (1serving) 】
- **Animal Free Ramen Soup TANTANMEN** 50cc
 - Soy milk 320cc
 - Soybean meat 40g
 - Sesame oil 1tea spoon
 - Noodles 1serving
 - Your favorite toppings as needed (cherry tomato · broccoli sproutt)

【How to make】

- ① Stir fry soaked soybean meat with sesame oil and season with Animal Free Ramen Soup.
- ② Put Animal Free Ramen Soup and soy milk in ramen bowl and mix well.
- ③ Add boiled noodles, ① and your favorite toppings.

[Manufacturer]

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