



KINTOBI KISHIMEN Noodle 330g

Now on sale

Chewy Kishimen noodle

"Kishimen," a specialty of Nagoya, are flat noodles. Compared to other Kishimen, Kintobi-kishimen is thick. It maintains its shape even if it is simmered for a long time



Net weight	330g
Quantity per case	20P
Best before	570day
Best season	All year
Ingredients	Wheat flour , salt
Cooking time	15minute
Package size(mm)	L 285 × W 75 × H 20
Case size(mm)	L 265 × W 368 × H 90
JAN	4973530072013
Domestic market value	248 JPY





KINTOBI NAGOYA KISHIMEN 250g

Now on sale

We made this product by milling the wheat called "Kinuakari" grown in Aichi Prefecture. No other wheat is used.

"Kinuakari" is characterized by a silk-like bright hue and a smooth, fluffy texture. To reduce the noodles to stick one another, we make a groove on the noodle surface lengthwise. We call this "the wave-pattern production method" (Utility model registration No. 3198915).



Product name	KINTOBI NAGOYA KISHIMEN
Net weight	250g
Quantity per case	20P
Best before	730day
Best season	All year
Ingredients	Wheat flour , salt
Cooking time	Hot:7minute Cold:8minute
Package size(mm)	L 250 × W 95 × H 15 253g
Case size(mm)	L 225 × W 390 × H 105 5.29kg
JAN	4973530089028
Domestic market value	227 JPY



登録番号 0001

■Original blend of the company flour milling

KINTOBI SHIGA CO.,LTD.
4-38 Maruyama,Gamagori,Aichi,Japan

Contact Person : NAOTAKE NAGASHIMA
TEL: +81-533-69-3111



KINTOBI

KISHIMEN Hokkaido wheat 250g

Now on sale

Home Grown Kishimen only use the "Kitahonami" grown in Hokkaido as wheat flour.

We accomplished elastic texture even with the flat shape noodle.
The product is high quality, so the package color is mainly gold.

MONDE SELECTION

World Selection 2013
Food Products

GOLD AWARD



Product name		KINTOBI HOME GROWN KISHIMEN
Product proposal	Net weight	250 g
	Quantity per case	20 p
	Best before -Use by	2 year
	Sale period	All year
	Cooking Time:	6 minutes
	Package size (cm)	length25 × width9.5 × height1.5
	Case size (cm)/ (weight)	length22.5 × width38 × height10 (5.3 kg)
	JAN	4973530083026
	ITF	14973530083023
	Domestic market value	250 JPY

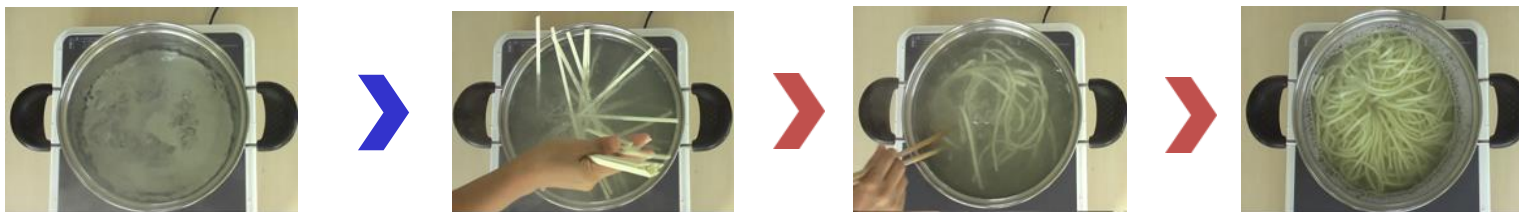
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Cooking method of dried noodles

1. Fill a large pot with plenty of water and bring it to a boil (use at least 2.5 liters of water per 250g of Kishimen). Add the Kishimen gradually.



2. Stir gently but quickly until the Kishimen float to avoid them sticking together. While boiling the Kishimen, if the water starts to boil over, reduce the heat.



■ How to cook Zaru Kishimen. (a type of cold kishimen)

Boil the noodles for 7 minutes. Wash the noodles with running water to remove the surface starch. Drain. Place in serving baskets. Dip the noodles in the dipping sauce and eat.



Zaru Kishimen



Kake Kishimen

■ How to cook Kake Kishimen. (a type of hot kishimen)

Boil the noodles for 6 minutes. Wash the noodles with running water to remove the surface starch. Plunge the noodles into the boiling water to re-heat. Drain. Put the noodles into bowls. Pour on the sauce, and garnish with favorite ingredients.