



# ***BAEKJE***

**CORPORATION CO., LTD**

E : [ksj0102@bj1978.com](mailto:ksj0102@bj1978.com)

T : +82-70-8814-3431

# ■ Korea Instant Noodle



Instant Rice Noodle With Seafood flavour	
Content	92g (Noodles 80g, Powder 12g)
Shelf Life	18 months / 18 ea-1 ctn
Method of keeping	Room temperature storage
How to prepare	Pour soup powder and hot water (100℃) until the inner line. It can be eaten after 3 minutes.

Instant Rice Noodle With Kimchi flavour	
Content	92g (Noodles 80g, Powder 12g)
Shelf Life	18 months / 18 ea-1 ctn
Method of keeping	Room temperature storage
How to prepare	Pour soup powder and hot water (100℃) until the inner line. It can be eaten after 3 minutes.

Instant Rice Noodle With Pho flavour	
Content	100g (Noodles 80g, Powder 10g Chili Sauce 10g)
Shelf Life	12 months / 18 ea-1 ctn
Method of keeping	Room temperature storage
How to prepare	Pour soup powder and hot water (100℃) until the inner line. It can be eaten after 3 minutes.

## ■ Korea Rice-cake in Soup / Spicy Noodle



### Instant Spicy noodle

Content	203 g (Noodle 140g, Sauce 60g, Flake 3g)
Shelf Life	8 months / 12 ea-1 ctn
Method of keeping	Room temperature storage
How to prepare	After pouring sauce and hot water, lightly cover the lid and then turn on the microwave for 3 minutes and 30 seconds. Stir well and serve.

### Instant Rice Cake In Soup

Content	163 g (Rice-cake 150g, Powder 13g)
Shelf Life	5 months / 18 ea- 1 ctm
Method of keeping	Room temperature storage
How to prepare	Pour soup powder and hot water(100℃) until the inner line. It can be eaten after 2 minutes.

### Spicy&Chewy Noodle

Content	420 g (Noodles 160g*2EA, Sauce : 50g*2EA)
Shelf Life	8 months / 12 ea - 1ctn
Method of keeping	Room temperature storage
How to prepare	After cooking the noodles in boiling water (above 100℃) for 3 minutes; rinse it in cold water and add mix sauce with noodle. Stir well and serve.

## ■ Kalguksu



Seafood Kalguksu	
Content	167g (Noodle 150, Seasoning powder 12g, Seafood flake block 5g)
Shelf Life	8 months / 20 ea-1 ctn
Method of keeping	Room temperature
How to prepare	Boil 500ml water. When water starts to boil, put noodle, seasoning powder, and seafood flake block. Boil it for two minutes. Stir well and service.

Swicy Kalguksu	
Content	202.5g (Noodle 150g, Sauce 50g, Laver flake 1g, Sesame oil 1.5g)
Shelf Life	8 months / 20 ea- 1 ctn
Method of keeping	Room temperature
How to prepare	After cooking the noodles in boiling water (above 100℃) for about 3 minutes; rinse it in cold water and add the sauce and sesame flake. Stir well and serve.



## ■ Cold Buckwheat Noodle set / Spicy Buckwheat Noodle set

X 2EA



X 2EA



Cold Buckwheat Noodles	
Content	923g (Noodles 160g*2EA, Meat broth 300g*2EA, Mustard powder 1.5g*2EA)
Shelf Life	8 months / 10 ea-1ctn
Method of keeping	Room temperature storage
How to prepare	After cooking the noodles in boiling water (above 100℃) for 50 seconds; rinse it in cold water and add the meat broth. Stir well and serve.

Spicy Buckwheat Noodles	
Content	448g (Noodles 160g*2EA, Sauce 60g*2EA, Sesame oil 3g*2EA, Sesame/Laver flake 1g*2EA)
Shelf Life	8 months / 10 ea-1ctn
Method of keeping	Room temperature storage
How to prepare	After cooking the noodles in boiling water (above 100℃) for 50 seconds; rinse it in cold water and add mix sauce, flake, sesame oil with noodle. Stir well and serve.

## ■ Cold Buckwheat Noodle



Cold Buckwheat Noodle	
Content	9.6 kg (Noodles 160g*60EA)
Shelf Life	12 months
Method of keeping	Room temperature storage
How to prepare	After cooking the noodles in boiling water (above 100℃) for about 40-50 seconds; rinse it in cold water and add the meat broth. Stir well and serve.

Cold Buckwheat Noodle - Meat Broth	
Content	6 kg (Meatbroth 300g*20EA)
Shelf Life	12 months
Method of keeping	Room temperature storage
How to prepare	After cooking the noodles in boiling water (above 100℃) for about 40-50 seconds; rinse it in cold water and add the meat broth. Stir well and serve.