



# 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 place 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 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** 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 place and avoid direct sunlight  
**Shelf Life** 360days



## Animal-Free Ramen Soup TANTANMEN

- 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 pot soup and chilled menus.

### 【How to make】

Please use as 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 place 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.

## 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                      |           |
| (gluten bread/bamboo shoots/shiitake/trefoil) |           |
|   | as needed |

### 【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 Tatanmen



【 Ingredients (1serving) 】  
 • **Animal Free Ramen Soup**  
**TANTANMEN**

- |                                   |            |
|-----------------------------------|------------|
|                                   | 50cc       |
| • Soy milk                        | 320cc      |
| • Soybean meat                    | 40g        |
| • Sesame oil                      | 1tea spoon |
| • Noodles                         | 1serving   |
| • Your favorite toppings          |            |
| (cherry tomato • broccoli sprout) |            |
|                                   | 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 soy milk in ramen bowl and mix well.
- ③ Add boiled noodles, ① and your favorite toppings.

[Manufacturer]

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