

Yoy Natura<sup>®</sup>

WE PRODUCE

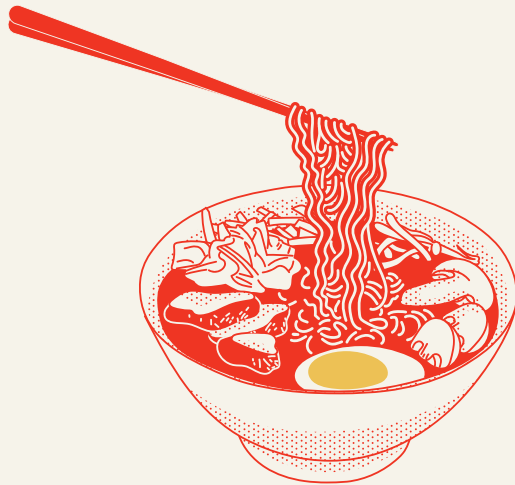
Worry Free  
Noodles



# Our Story

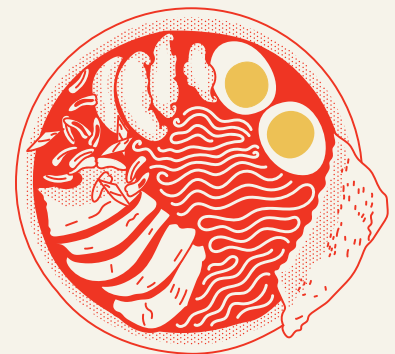
## The Origin of Yoy Natura

In Japan's busy streets, a young Malaysian student, Michael Teo, worked hard, juggling four part-time jobs every day to support his studies and save for a business back home. After his long days, Michael found comfort in a small noodle shop near the train station, where bowls of Udon and Ramen revived his spirit and kept him going.



These simple yet meaningful meals became a cherished ritual, providing a brief but essential break that fuelled his determination and helped him get through the toughest days.

Years later, after returning to Malaysia, Michael ventured into the world of security products, building a successful business. Despite his achievements, the memory of those life-saving bowls of noodles in Japan never left him. They were a symbol of resilience, comfort, and the simple joys that can make even the hardest days a little brighter.



With a heart full of nostalgia and a vision to share that same sense of comfort and satisfaction, Michael, together with his daughters, founded Yoy Natura. In 2014, they travelled to Japan to learn the art of noodle-making from scratch. For two years, they dedicated themselves to mastering this craft, absorbing the traditions and techniques that make Japanese noodles so special.

In 2016, their dream became a reality as Yoy Natura officially started its operations. But the journey didn't end there. Michael and his daughters are committed to continuous learning and improvement, striving every day to produce the best noodles possible.

At Yoy Natura, we believe that a simple bowl of noodles can do wonders. It's a reminder of perseverance, a taste of comfort, and a celebration of the journey.



# Certificate

## Strict Adherence & Implementation of HALAL Standards

At Yoy Natura, we believe that every customer deserves the highest quality products that meet their dietary and religious requirements. That's why we import, manufacture, and distribute only certified HALAL products, approved by JAKIM and other recognized Islamic authorities.

We take pride in the fact that our products adhere to the strictest quality and hygiene standards, and have earned us multiple certifications including HACCP, ISO22000, GMP, FDA, Super Health Brand, and MUI HALAL. These certifications are a testament to our commitment to providing safe, healthy, and delicious food products to our customers.

Whether we are manufacturing products locally or exporting them to other countries, we strictly uphold this promise without compromise. Our team works tirelessly to ensure that every product we produce is not only of the highest quality but also adheres to strict HALAL standards.



MS1500 : 2009  
Ref No.: 1060-09/2016



AWARDED ASIA PACIFIC SUPER HEALTH BRAND



# Our Production Process

## HACPP MEASURES



Air Shower Control



PH Testing



Material Preparation

## FLOUR MIXING & DOUGH SHEET FORMING



Flour Mixing



Rolling Sheet



Sheet Forming



Ripening/ Aging



Noodle Forming



Noodles Cutting

## STORAGE CONTROL



Metal Detecting



Storage Control



Chill Truck Control

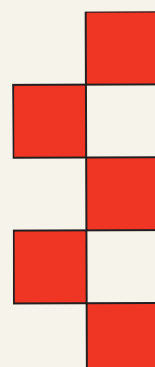
# HI YOYO!

Yoyo is the free-spirited, fun-loving Southeast Asian girl who never goes anywhere without her trusty flip-flops and her insatiable appetite for good food!

Yoyo is more than just a brand ambassador - she's a travel buddy, a confidante, and a role model all rolled into one. With her optimistic and self-loving personality, Yoyo is the perfect guide for anyone who wants to embrace life and all its adventures.

And speaking of adventures, Yoyo knows a thing or two about living life to the fullest. She's been on a journey of self-discovery that has taught her to embrace her flaws, accept her mistakes, and never strive for perfection. Because for Yoyo, life isn't about being perfect - it's about experiencing all the ups and downs, that come your way, and finding joy in the journey.

So if you're ready to join Yoyo on her adventure, put on your flip-flops, pack your sense of humor, and get ready to explore the world of healthy eating and living with the coolest and most adventurous girl around. Yoyo is waiting for you!



**DRY NOODLE**  
(SUPERMARKET/ RETAIL)

# Yoyo Mee Sua Goreng

KAGAWA JAPANESE SOMEN AND SPICY SAUCE

**Weight** 48 packs x ±123g/carton  
**Shelf Life** 1 Year  
**Ingredients** *Wheat* flour, Soft water, starch, *wheat gluten* and salt, and *Mee Goreng Sauce*



SUPERMARKET

## Cooking Instructions:

1. Prepare: Pour the seasonings into a bowl.
2. Boil: Add sufficient water into a pot, put noodles into the boiling water at 100°C for 1-2 minutes.
3. Cool: Rinse noodles in ice-cold water briefly for better texture.
4. Prepare: Drain, soak noodles briefly in hot water, then mix with our yoyo seasonings.
5. Enjoy: Stir well and enjoy!

# Yoyo Curry Laksa Ramen

DRY JAPANESE RAMEN WITH CURRY LAKSA

**Weight** 48 packs x ±150g/carton  
**Shelf Life** 1 Year  
**Ingredients** *Wheat flour*, Soft water, starch, *wheat gluten* and salt, *Curry Laksa Sauce* and *Coconut powder*



SUPERMARKET

## Cooking Instructions:

1. Prepare: Pour the seasonings into boiling water (Tips: measure water level using a bowl)
2. Boil: Put noodles into the boiling water at 100°C for ±3 minutes.
3. Cook: Simmer the noodles for 2-3 mins and add your favourite toppings.
4. Enjoy: Stir well and enjoy!



# Dry Pan Mee Thick



**Ingredients:**

**Wheat** Flour, Soft Water, Salt, Tapioca Starch, **Gluten**, Potato Starch

**Shelf Life** 1 Year  
**Weight** 12 packs x ±590g/carton  
**BPOM RI ML** 231431022662



**Cooking Instructions:**

- Boil: Cook noodles in boiling water at 100°C for ±7 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!

# Dry Pan Mee Thin



**Ingredients:**

**Wheat** Flour, Soft Water, Salt, Tapioca Starch, **Gluten**, Potato Starch

**Shelf Life** 1 Year  
**Weight** 12 packs x ±590g/carton



**Cooking Instructions:**

- Boil: Cook noodles in boiling water at 100°C for ±4 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!

# Dry Knife Shaved Noodle



## DRY KNIFE SHAVED NOODLE (ORIGINAL)

**Weight** 12 packs x ±500g/carton  
**BPOM RI ML** 231431024662  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, Oil, **Gluten**, and Sorbitol.



## DRY KNIFE SHAVED NOODLE (ORIGINAL)

**Weight** 5 packs x ±1000g/carton  
**BPOM RI ML** 231431024662  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, Oil, **Gluten**, and Sorbitol.



### Cooking Instructions:

- Boil: Cook noodles in boiling water at 100°C for ±7 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!



SUPERMARKET

## Dry Plain Noodle without Sauce

650gr



# Dry Mee Sua

## KAGAWA JAPANESE SOMEN

**Weight** 12 packs x ±650g/carton  
**BPOM RI ML** 231431003662  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, Oil, *Gluten*



SUPERMARKET



## KAGAWA JAPANESE SOMEN

**Weight** 5 packs x ±1000g/carton  
**BPOM RI ML** 231431003662  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, Oil, *Gluten*



1000gr

### Cooking Instructions:

- Boil: Cook noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Option 1: Add pre-cooked soup base to the noodles.
  - Option 2: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!



SUPERMARKET



# Dry Ramen

## DRY JAPANESE RAMEN (ORIGINAL)

- Weight** 12 packs x ±590g/carton
- BPOM RI ML** 231431005662
- Ingredients** *Wheat* Flour, Soft Water, Salt, Potato Starch, Oil, **Gluten**, and Permitted Food Coloring (E100).



590gr



SUPERMARKET



### Cooking Instructions:

- Boil: Cook noodles in boiling water at 100°C for ±4 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Option 1: Add pre-cooked soup base to the noodles.
  - Option 2: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!

(SUPERMARKET/ RETAIL)

**S**TERILIZED  
*F*RESH *N*OODLE



SUPERMARKET

## Sterilized Instant Fresh Miso Ramen

- Shelf Life** 1 Year (Chilled)  
**Weight** 12 packs x ±375g/carton  
**Ingredients** Noodle (*Wheat* Flour, Soft Water, Tapioca Starch, Oil, *Gluten*, Sorbitol and Permitted Food Coloring E100), *Miso Sauce*

### Cooking Instructions:

1. Prepare: Pour the seasonings into boiling water (Tips: measure water level using a bowl)
2. Boil: Put ramen into the boiling water at 100°C for ±2 minutes.
3. Cook: Add your favourite toppings.
4. Enjoy: Stir well and enjoy!

## Sterilized Instant Fresh Shoyu Ramen

- Shelf Life** 1 Year (Chilled)  
**Weight** 12 packs x ±370g/carton  
**Ingredients** Noodle (*Wheat* Flour, Soft Water, Tapioca Starch, Oil, *Gluten*, Sorbitol and Permitted Food Coloring E100), *Tori Shoyu Sauce*

### Cooking Instructions:

1. Prepare: Pour the seasonings into boiling water (Tips: measure water level using a bowl)
2. Boil: Put ramen into the boiling water at 100°C for ±2 minutes.
3. Cook: Add your favourite toppings.
4. Enjoy: Stir well and enjoy!



SUPERMARKET



2 pax

# Sterilized Fresh Curry Laksa Ramen

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	12 packs x ±340g/carton
<b>BPOM RI ML</b>	230831012662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, <b>Gluten</b> , Contain Permitted Food Coloring (E100 and Sorbitol), <b>Curry Laksa Sauce</b>



SUPERMARKET

# Sterilized Fresh Tom Yum Ramen

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	12 packs x ±340g/carton
<b>BPOM RI ML</b>	230831018662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, <b>Gluten</b> , Contain Permitted Food Coloring (E100 and Sorbitol), <b>Tom Yum Sauce</b>



2 pax



SUPERMARKET

## Cooking Instructions:

- Prepare: Pour the seasonings into boiling water (Tips: measure water level using a bowl)
- Boil: Put noodles into the boiling water at 100°C for ±2 minutes.
- Cook: Add your favourite toppings.
- Enjoy: Stir well and enjoy!

# Sterilized Fresh Half Boiled Udon

**Shelf Life** 1 Year (Chilled)  
**Weight** 30 packs x ±200g/carton  
9 packs x ±600g/carton  
**B POM RI ML** 230831001662  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, *Gluten*, and Sorbitol

## Cooking Instructions:

- Boil: Cook udon noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked broth to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made udon sauce.
- Enjoy: Stir well and enjoy!

200gr

200gr x 3



200gr

# Sterilized Fresh Yakisoba

**Shelf Life** 1 Year (Chilled)  
**Weight** 30 packs x ±200g/carton  
**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, Oil, Permitted Food Coloring (E100), *Gluten*, and Sorbitol

## Cooking Instructions:

- Boil: Cook yakisoba noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Stir-Fry:
  - Heat oil in a pan, add vegetables and protein of choice, and stir-fry until cooked.
  - Add noodles and yakisoba sauce to the pan, stirring well to combine.
- Enjoy: Stir well and enjoy!







300gr

# Sterilized Fresh Ramen

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	20 packs x ±300g/carton
<b>BPOM RI ML</b>	230831008662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca, Permitted Food Coloring (E100), <b>Gluten</b> , and Sorbitol

## Cooking Instructions:

- Boil: Cook ramen noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked broth to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made ramen seasoning.
- Enjoy: Stir well and enjoy!



SUPERMARKET

# Sterilized Fresh Pasta

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	20 packs x ±300g/carton
<b>BPOM RI ML</b>	230831010662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, <b>Gluten</b> , Contain Permitted Food Coloring (E100)

## Cooking Instructions:

- Boil: Cook pasta in boiling salted water at 100°C for ±3 minutes until al dente.
- Drain: Drain the pasta and optionally rinse with cold water to stop the cooking process.
- Prepare:
  - Option 1: Toss with your favorite sauce immediately after draining.
  - Option 2: If serving later, toss with a little olive oil to prevent sticking.
- Enjoy: Serve hot, garnished with desired toppings like cheese, herbs, or vegetables.



300gr



SUPERMARKET



# Sterilized Pan Mee Thick

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	15 packs x ±400g/carton
<b>B POM RI ML</b>	230831034662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, and <b>Gluten</b>

## Cooking Instructions:

1. Place Pan Mee noodles into boiling water (100°C) and boil for 2-3 minutes .
2. After 2-3 minutes, place boiled Pan Mee noodles into soup or mix together with your favorite sauce or ingredients



SUPERMARKET

# Sterilized Pan Mee Thin

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	15 packs x ±400g/carton
<b>B POM RI ML</b>	230831030662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, and <b>Gluten</b>

## Cooking Instructions:

1. Place Pan Mee noodles into boiling water (100°C) and boil for 2-3 minutes .
2. After 2-3 minutes, place boiled Pan Mee noodles into soup or mix together with your favorite sauce or ingredients

400gr



SUPERMARKET

400gr



## Sterilized Mee Poh

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	15 packs x ±400g/carton
<b>BPOM RI ML</b>	230831032662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, <b>Gluten</b> , Contain Permitted Food Coloring (E100)

### Cooking Instructions:

1. Place noodles into boiling water (100°C) and boil for 2-3 minutes .
2. After 2-3 minutes, place boiled Noodles into soup or mix together with your favorite sauce or ingredients



SUPERMARKET

## Sterilized Wantan Mee

<b>Shelf Life</b>	1 Year (Chilled)
<b>Weight</b>	15 packs x ±400g/carton
<b>BPOM RI ML</b>	230831028662
<b>Ingredients</b>	<b>Wheat</b> Flour, Soft Water, Salt, Tapioca Starch, <b>Gluten</b> , Contain Permitted Food Coloring (E100)

### Cooking Instructions:

1. Place noodles into boiling water (100°C) and boil for 2-3 minutes .
2. After 2-3 minutes, place boiled Noodles into soup or mix together with your favorite sauce or ingredients

400gr



SUPERMARKET

**F**RESH  
**Noodle**

(FOOD SERVICE)

# Handmade Noodle Thick

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten*, Permitted food coloring E100, Sorbitol



# Handmade Noodle Thin

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten*, Permitted food coloring E100, Sorbitol



## Cooking Instructions:

·Boil: Cook Thick & Thin Stir-Fried Noodles in boiling water at 100°C for ±2 minutes. Drain and set aside.

·Stir-Fry Vegetables:

- Heat Pan: Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat.
- Add Vegetables: Add sliced onions, garlic, and other vegetables (e.g., bell peppers, broccoli, mushrooms). Stir-fry until tender-crisp.

·Combine Noodles and Vegetables:

- Add Noodles: Add the prepared noodles to the skillet with the vegetables.
- Season: Stir in soy sauce, and optional oyster or hoisin sauce. Toss to combine and heat through.

400gr



# Yellow Mee Thick

- Shelf Life** 1 week (Chilled)
- Weight** 15 packs x ±400 g/carton
- Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, and *Kansui*

## Cooking Instructions:

- Heat Pan: Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat.
- Add Noodles: Add the yellow mee to the pan.
- Sear: Cook, stirring occasionally, for ±2 minutes until the noodles are crispy and golden brown.
- Season and Serve:
- Season: Add soy sauce, salt, and pepper to taste. Toss to coat the noodles evenly.
- Serve: Serve hot, optionally garnished with chopped green onions or sesame seeds.

# Yellow Mee Thin

400gr



- Shelf Life** 1 week (Chilled)
- Weight** 15 packs x ±400 g/carton
- Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, and *Kansui*

## Cooking Instructions:

- Heat Pan: Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat.
- Add Noodles: Add the yellow mee to the pan.
- Sear: Cook, stirring occasionally, for ±2 minutes until the noodles are crispy and golden brown.
- Season and Serve:
- Season: Add soy sauce, salt, and pepper to taste. Toss to coat the noodles evenly.
- Serve: Serve hot, optionally garnished with chopped green onions or sesame seeds.

# Half Boiled Udon



**Shelf Life** 2 weeks (Chilled)  
**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten* and *Sorbitol*

## Cooking Instructions:

- Boil: Cook udon noodles in boiling water at 100°C for ± 2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.



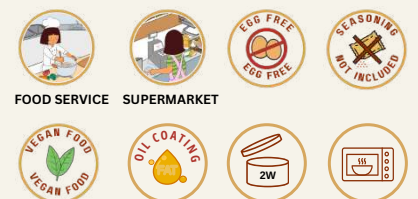
# Half Boiled Ramen

**Shelf Life** 2 weeks (Chilled)  
**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten*, Sorbitol, Permitted food coloring E100



## Cooking Instructions:

- Boil: Cook ramen noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.





FOOD SERVICE



SUPERMARKET



EGG FREE  
EGG FREE



SEASONING  
NOT INCLUDED



VEGAN FOOD  
VEGAN FOOD



OIL COATING



2W



1000W

# Fresh Yakisoba

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Oil, Tapioca Starch, **Gluten**, Permitted food coloring E100 and Sorbitol

## Cooking Instructions:

- Boil: Cook yakisoba noodles in boiling water at 100°C for  $\pm 2$  minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.





# Raw Udon

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten* and *Sorbitol*

## Cooking Instructions:

- Boil: Cook udon noodles in boiling water at 100°C for ± 2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.



FOOD SERVICE



SUPERMARKET



EGG FREE



SEASONING NOT INCLUDED



VEGAN FOOD



2W

# Fresh Ramen

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Tapioca Starch, *Gluten*, Sorbitol, Permitted food coloring E100

## Cooking Instructions:

- Boil: Cook ramen noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.



FOOD SERVICE



SUPERMARKET



EGG FREE



SEASONING NOT INCLUDED



VEGAN FOOD



2W

# Fresh Pan Mee Thick

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, and *Gluten*



## Cooking Instructions:

- Boil: Cook noodles in boiling water at 100°C for ±3 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!



FOOD SERVICE



SUPERMARKET



EGG FREE  
EGG FREE



SEASONING  
NOT INCLUDED



VEGAN FOOD  
VEGAN FOOD



2W



# Fresh Pan Mee Thin

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, and *Gluten*

## Cooking Instructions:

- Boil: Cook noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made sauce.
- Enjoy: Stir well and enjoy!



FOOD SERVICE



SUPERMARKET



EGG FREE  
EGG FREE



SEASONING  
NOT INCLUDED



VEGAN FOOD  
VEGAN FOOD



2W



# Fresh Pasta

**Shelf Life** 2 weeks (chilled)

**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, *Gluten*, Contain Permitted Food Coloring (E100)

## Cooking Instructions:

- Boil: Cook pasta in boiling salted water at 100°C for ±3 minutes until al dente.
- Drain: Drain the pasta and optionally rinse with cold water to stop the cooking process.
- Prepare:
  - Option 1: Toss with your favorite sauce immediately after draining.
  - Option 2: If serving later, toss with a little olive oil to prevent sticking.
- Enjoy: Serve hot, garnished with desired toppings like cheese, herbs, or vegetables.



FOOD SERVICE



SUPERMARKET



EGG FREE  
EGG FREE



SEASONING  
NOT INCLUDED



VEGAN FOOD  
VEGAN FOOD



2W

# Fresh Wantan Mee

**Shelf Life** 2 weeks (Chilled)

**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, *Gluten*, Permitted food coloring E100

## Cooking Instructions:

- Boil: Cook wantan mee noodles in boiling water at 100°C for +-2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked soup base to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made wanton mee sauce.
- Enjoy: Stir well and enjoy!



FOOD SERVICE



SUPERMARKET



EGG FREE  
EGG FREE



SEASONING  
NOT INCLUDED



VEGAN FOOD  
VEGAN FOOD



2W



# Fresh Mee Poh

**Shelf Life** 2 weeks (chilled)

**Ingredients** *Wheat* Flour, Soft Water, Salt, Tapioca Starch, *Gluten*, Contain Permitted Food Colouring (E100)



FOOD SERVICE



SUPERMARKET



## Cooking Instructions:

- Boil: Cook Mee Poh noodles in boiling water at 100°C for ±2 minutes.
- Cool: Rinse noodles in ice-cold water briefly for better texture.
- Prepare:
  - Soup: Add pre-cooked broth to the noodles.
  - Dry: Drain, soak noodles briefly in hot water, then mix with pre-made Mee Poh sauce.
- Enjoy: Stir well and enjoy!

# ★ Kind Reminder ★

1. Allergen shown in ***bold and italic>*** form.
2. Certain products contain sorbitol. Excessive consumption may have laxative effect.
3. Contains permitted acidity regulator, products are slightly sour as normal phenomenon.
4. Fresh noodle and long shelf life noodle: stored under chilled condition (approximately 0-4'C)
5. Dry noodle store under ambient condition (15'C - 25'C).
6. Keep in cool, hygienic and dry place. Avoid direct sunlight, high temperature and humidity. Once opened, keep refrigerated and consume within 2 days.
7. Storage conditions above ensure the noodles could maintain their nutritional, appearance as well as their freshness.
8. Avoid keeping noodles with perishable foods for shelf-life optimization.
9. Texture and flavor might be influenced by different cooking time, utensils, fire and particular ingredients.
10. The presence of tiny black dots (wheat husk) and minor changes to colour of noodle are natural occurrences.



*Best Always Comes From*

**Yoy Natura**<sup>TM</sup>  


Manufactured by:

**HARMONY LOTUS  
FOODS (M) SDN BHD**


12 A, Jalan PPU3A, Pusat  
Teknologi Sinar Puchong,  
47150 Puchong, Selangor,  
Malaysia.


Indonesia Branch:


**PT. KYODENSHA  
HARMONY LOTUS**


Jalan Daan Mogot, Ruko Arcadia  
Blok H7 No. 22, Batuceper,  
Kota Tangerang, Banten 15122,  
Indonesia



 +603 8052 5301, +603 8063 0714

 +603 8051 4919

 [www.naturafood2u.com](http://www.naturafood2u.com)

 [enquiry@naturafood2u.com](mailto:enquiry@naturafood2u.com)