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Vegetable Kakiage Tempura

【野菜かき揚げ】

Assorted Vegetable tempura fritter.

Enjoy as a soup topping or as a traditional tempura dish.

Cooking method (from frozen)	deep fry for 45 secs on each side at 170°C (Total 1 min 30 secs)
Processing Factory	Thailand
Size	80g/piece, 10 piece/bag x 5/case (4kg) ; 2 case/bundles (8kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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Japanese Style pork sausage (Original / with Cheese/ Chilli Chese / Original (Long)) 【日本式あらびきソーセージ オリジナル/チーズ入り / チリチーズ /オリジナル(ロングタイプ】

Japanese style pork ARABIKI sausage.

Coarsely ground, succulent and mouth watering pork sausage.

Cooking method	From frozen, boil in hot water for 5 mins. After defrosted, boil in hot water for 3 mins.
Processing Factory	Germany
Size	(Original) 20g/piece, 10 piece/pack x 32 pack/case (6.4kg)
	(Cheese) 18.5g/piece, 10 piece/pack x 32 pack/case (5.92kg)
	(Chilli Cheese) 18.5g/piece, 10 piece/pack x 32 pack/case (5.92kg)
	(Original Long) 40g/piece, 5 piece/pack x 32 pack/case (6.4kg)
Shelf life	12 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Gyoza (Vegetable&Chicken / Vegetable)

【鶏やさい/ やさい餃子】

Made to an original, authentic Japanese recipe, 'one-bite' gyoza. Free from artificial colours, preservatives and MSG.

Cooking method (from frozen)	Pan fry: 3-4 mins (+4 mins steam), Deep fry: 3 mins at 160°C, Microwave (Boil): 5 mins at 700W, Dim Sum: 7 - 8 mins, Boil: 4 - 5 mins, Steam: 7-9 mins, Oven: 15 mins at 200°C, Grill: 6-8 mins
Processing Factory	Lithuania
Size	600g/pack, 1kg/pack, 3kg/carton
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Sliced Pork Cha Siu

【チャーシュー】

Using an authentic Japanese recipe; marinated with Japanese soy sauce and mirin (sweet sake). Easy to prepare, as a small dish or topping.

Cooking method	only requires defrosting
Processing Factory	Austria
Size	3mm thickness
	- 150g/ pack, approx. 8 slices/pack, 30packs/ carton
	- 300g/ pack, approx. 16 slices/pack, 20packs/ carton
	5mm thickness
	- 300g/ pack, approx. 16 slices/pack, 20packs/ carton
Shelf life	12 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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Chicken Wing Karaage

【手羽唐揚げ】

"Half-cut" middle wings with a special blend of herbs and spices, deep fried to perfection. So tender and juicy, the meat just falls off the bone. Truly irresistible finger food!

Cooking method	From frozen, Microwave : 1 min 30 sec at 750W, Deep fry : 2 min at 180°C, Oven : 10 min at 180°C
Processing Factory	Thailand
Size	500g/pack, 12 pack/case (6kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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Chicken Karaage (Thigh / Breast) (Thai Produced) 【鶏もも/鶏むね唐揚げ】

An original Karaage recipe made with a blend of soy sauce, ginger, spices, and deep fried in a crunchy and appetising batter. Crispy and tasty on the outside, juicy on the inside. Delightful!

Cooking method (from frozen)	Microwave : 1 min 30 sec at 750W, Deep fry : 3 min at 180°C, Oven : 15 min at 180°C
Processing Factory	Thailand
Size	(both items) 1kg/pack, 10 pack/case (10kg) (only Thigh) 500g/pack, 12 pack/case (6kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Chicken Karaage (Breast / Thigh) (EU Produced) - HALAL 【鶏もも/鶏むね唐揚げ - ハラル】

An original Karaage recipe made with a blend of soy sauce, ginger, spices, and deep fried in a crunchy and appetising batter. Crispy and tasty on the outside, juicy on the inside. Delightful!

Cooking method (from frozen)	Deep fry: 3 min at 180°C, Oven: 15 min at 180°C
Processing Factory	Hungary
Size	(both items) 1kg/pack, 10 pack/case (10kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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