

TECHNICAL PRODUCT DATA SHEET

WHITEFORM

Egg White Noodles | Vermicelli, Udon & Classic Noodle

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100 g	10 g	45	<1 g	18 mo
NET CONTENT	PROTEIN	CALORIES	CARBOHYDRATE	SHELF LIFE

Ambient, ready-to-eat noodles made primarily from egg white. The range delivers a neutral, versatile eating format with 10 g protein, 45 kcal and less than 1 g carbohydrate per 100 g pouch.

Product range

SKU	Strand profile	Pack identity	Net content
Vermicelli Style	Thin, delicate strands	Coral	3.5 oz / 100 g
Udon Style	Thick, rounded strands	Jade	3.5 oz / 100 g
Classic Noodle Style	Medium, versatile strands	Cobalt	3.5 oz / 100 g

All three SKUs use the same core formulation and declared nutrition profile. Final strand gauge and dimensional tolerances are controlled in the manufacturer specification.

Composition & nutrition

Confirmed formulation and declared nutrition for the 100 g ambient, ready-to-eat pouch.

Ingredients & allergens

Ingredients	Water, egg white, sodium alginate (less than 1%; algae-derived thickener).
Allergen statement	CONTAINS: EGG. Final precautionary allergen wording must follow the approved supplier allergen assessment.

Declared nutrition

Reference basis: 1 serving per pouch; serving size 1 pouch (100 g).

Nutrient	Amount per 100 g pouch
Energy	188 kJ / 45 kcal
Total fat	0 g
Saturated fat	0 g
Trans fat	0 g
Cholesterol	<5 mg
Sodium	5 mg
Total carbohydrate	<1 g
Dietary fibre	<1 g
Total sugars	0 g
Added sugars	0 g
Protein	10 g
Calcium	150 mg
Vitamin D / Iron / Potassium	0 mcg / 0 mg / 0 mg

Energy in kJ is the calculated conversion of the declared 45 kcal. Market-specific nutrition formatting and claim wording must be finalized against the approved laboratory report.

Product profile & handling

Typical finished-product characteristics, consumer preparation and ambient distribution requirements.

Typical finished-product profile

Parameter	Typical description / acceptance intent
Appearance	White to off-white noodle strands in packing medium; format consistent with the selected SKU.
Aroma	Clean and mild; no objectionable or foreign odour.
Flavour	Neutral to mild egg-white character; no objectionable flavour.
Texture	Smooth, pliable and tender after draining; appropriate integrity for the selected strand style.
Foreign matter	Absent under normal visual inspection.

These are target/typical commercial descriptors for the approved concept. Measurable strand dimensions and factory tolerances belong in the signed manufacturer release specification.

Preparation & use

1. **Drain.** Open the pouch and drain excess packing water.
2. **Add.** Add directly to a stir-fry, soup, salad, sauce or pasta-style recipe. No boiling is required.
3. **Serve.** Heat as required by the recipe, or serve in an appropriate cold preparation. Consume promptly.

After opening: consume within one day. Do not freeze.

Packaging & distribution

Item	Specification
Primary pack	Sealed, ambient shelf-stable flexible pouch.
Net content	3.5 oz (100 g) per pouch.
Nominal pouch size	120 mm W x 170 mm H x approx. 10 mm D.
Case configuration	36 pouches per export carton.
Shelf life	18 months from manufacture under recommended storage conditions.
Storage	Store at room temperature in a cool, dry place. Do not freeze.
Distribution	Ambient / non-refrigerated.
Coding	Lot number and expiry date printed on the pouch.
Country of origin	Thailand.

Food safety & compliance

Certification framework, batch-release controls and claim status for buyer and distributor review.

Food safety & certification framework

Manufactured in Thailand at a certified food facility. Current certificates and supporting analyses are maintained in the supplier compliance dossier.

Certification / standard	Scope statement
BRCGS Food Safety	Site food-safety certification.
FSSC 22000	Food Safety System Certification.
ISO 22000:2018	Food safety management system.
CODEX HACCP & GMP	Hazard control and good manufacturing practices.
Halal	Halal certification for the applicable product range.

Batch-release controls

Each production lot is released against the manufacturer-controlled specification and COA. The customer-facing minimum review includes:

Control	Acceptance basis
Identity & sensory	Conforms to approved SKU and finished-product reference.
Net content	Conforms to declared pack quantity and applicable legal tolerances.
Pack integrity	Pouch and seals intact; no leakage, swelling or visible damage.
Lot/date coding	Legible lot number and expiry date on each pouch.
Food safety	Microbiological/process release and analytical compliance per factory specification and COA.

Product attributes & claim control

Statement	Technical basis	Release note
10 g protein / 45 kcal / <1 g carbs	Declared values per 100 g pouch.	Use after final label reconciliation.
Ready to eat	No boiling required; drain and add to recipe.	Approved product-use statement.
Gluten free	Supplier analysis and compliance file.	Confirm destination-market threshold.
Dairy free / grain free / soy free	Core formulation contains none of these ingredients.	Finalize against allergen/cross-contact statement.
No sugar	Declared total sugars: 0 g.	Final wording by market.
Low carb / keto-friendly	Marketing positioning based on carbohydrate profile.	Destination-market review required.
Good source of protein	Protein quantity and protein-quality basis.	Market-specific regulatory review required.

DOCUMENT USE Buyer/distributor technical review and NPD alignment. This sheet does not replace the signed manufacturer specification, batch COA, approved artwork or destination-market regulatory assessment.