



KENMIN FOODS PRODUCT

KENMIN FOODS (THAILAND) CO.,LTD.
600/45 MOO 11, SUKHAPIBAN 8 ROAD, NONGKHAM, SRIRACHA, CHONBURI, 20230 THAILAND
Tel.+66(0)3876-3437~42 Fax.+66(0)3848-2915
sales@kenmin.co.th



Product : **Rice Noodle (straight)**
Ingredients : Rice
Cooking Method : boil 4 minutes
Information : material is only pure rice, no add to any starch and addivites.
No.1-1 our basic product.



Product : **Rice Noodle (square)**
Ingredients : Rice
Cooking Method : boil 4 minutes
Information : material is only pure rice, no add to any starch and additives .
No.1-2 our basic product.
attach sauce to Rice Noodle,
you can produce own product.



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Product
Ingredients

: **Flat Rice Noodle (straight)**
: Rice, Tapioca starch, Corn starch,
additives

Cooking Method
Information

: boil 4 minutes
: material are pure rice, add food
additive and starch .
for mass cooking, frozen foods,
canned foods.

No.2-1



Product
Ingredients

: **Flat Rice Noodle (square)**
: Rice, Tapioca starch, Corn starch,
additives

Cooking Method
Information

:boil 4 minutes
: material are pure rice, add food
additive and starch.
attach sauce to Rice Noodle,
you can produce own product.

No.2-2



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- Product : **Flat Rice Noodle (circle)**
- Ingredients : Rice, Tapioca starch, Corn starch, additives
- Cooking Method : put into hot water 3 minutes
- Information : material are pure rice, add food additive and starch.
for cup Rice Noodle, easy to eat.

No.2-3



- Product : **Rice Pasta (straight)**
- Ingredients : Rice, (Brown rice)
- Cooking Method : boil 6 minutes
- Information : spaghetti from pure rice, can mix brown rice.
gluten free rice pasta,
not use wheat flour.

No.3