



How To Read The Maruchan "Best By" Package Code

Our Ramen Noodle Soups and Yakisoba products have a "best by" code stamped in ink on the back, or bottom of the package wrapper. They all have a shelf life of approx. 12 months if kept in a cool, clean and dry environment. See the illustrations below of where this code is located on our packaging.

Sample Code: **050918 02:26 3LA710**

The Maruchan codes are a "best by" date read with the Month, Day, Year & Time followed by the Plant, Line and Batch in which it was produced.

05 09 18 02:26 3LA710

Month Day Year Time Plant/Line/Batch

This example indicates that the product will be best by May 9, 2018.



BEST BY: (MM,DD,YY)		050918 02:26 3LA710	
Nutrition Facts		Amount Per Serving	% DV*
Serving Size 1/2 block of noodles with seasoning (43g)		Total Fat 7g	11%
Servings Per Container 2		Saturated Fat 3.5g	18%
Calories 190		Trans Fat 0g	0%
Calories from Fat 70		Cholesterol 0mg	0%
		Sodium 830mg	35%
		Vitamin A **	Vitamin C 0%
		Calcium **	Iron 10%
		Dietary Fiber less than 1g	3%
		Sugars 1g	
		Protein 4g	
		Total Fat	Less than 65g
		Salt Fat	Less than 20g
		Cholesterol	Less than 300mg
		Sodium	Less than 2,400mg
		Total Carbohydrate	300g
		Dietary Fiber	25g
			30g

RAMEN NOODLE INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA, COTTONSEED, PALM) PRESERVED BY TBHQ, CONTAINS LESS THAN 1% OF SALT, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT), POTASSIUM CARBONATE, SODIUM (MONO, HEXAMETA, AND/OR TRIPOLY) PHOSPHATE, SODIUM CARBONATE, TURMERIC, SOUP BASE INGREDIENTS: SALT, SUGAR, MONOSODIUM GLUTAMATE, MALTODEXTRIN, CONTAINS LESS THAN 1% OF SPICES (CELERY SEED), HYDROLYZED CORN, WHEAT AND SOY PROTEIN, TURMERIC, LACTOSE, NATURAL FLAVORS, DEHYDRATED VEGETABLES (CHIVE, GARLIC, ONION), DISODIUM INOSINATE, DISODIUM GUANYLATE, VEGETABLE OIL (PALM), YEAST EXTRACT, POWDERED COOKED CHICKEN. CONTAINS WHEAT, SOY AND MILK INGREDIENTS. MANUFACTURED IN A FACILITY THAT ALSO PROCESSES CRUSTACEAN SHELLFISH PRODUCTS.