

## BRAND INTRODUCTION

### Wu-Mu

Behind seemingly common and ordinary noodles, are noodles have a deep profound affection like that of parents towards their children. We want to sincerely and proudly share with our customers the noodles we developed.

Our logo depicts a mother carrying a young child on her back, showing affection and diligence, just like our brand mission to persist and strive for excellence in our noodle-making.

Throughout three decades of hard work, we not only aim for kodawari (craftsmanship), but also to provide our customers with a sense of happiness through savory and delicious products.

### MANDASHI

In hopes of sharing our love for noodles with the world, we created recipes based on our 30 years of experience in the noodle industry! We simplified and customized noodle recipes to offer convenient and tasty dishes for all noodle lovers. By using our products and these recipes, anyone can become a noodle master!



A NOODLES CATALOG FROM SING-LIN FOOD CORP.

# NOODLES CATALOG

NOODLES & RAMEN  
MANUFACTURER

 SING-LIN FOODS CORP.

# ABOUT 00 SING-LIN



## Sing-Lin Foods Corporation is a leading noodle and ramen manufacturer.

At Sing-Lin Foods, we provide a one-stop service for the catering and retail industry. Built on decades of professional experience in manufacturing noodles, we have produced a wide selection of noodles for every day meals. We have also recently ventured into the development of wheat pasta products as a functional food staple. Our services include manufacturing, formulation R&D, packing, micro biological inspection, and packaging design. We insist on the highest standard for our production facilities and environment, including various automatic and arithmetic equipment to increase our production capacity. For quality control, we use

high-precision instruments to carry out leakage and foreign body tests. We also obtain essential data, such as temperature, weight, moisture, to ensure product quality. In the formulation manufacturing plant, we strictly control the production environment by using a complete water purifying system to ensure access to a stable source of manufacturing water. Our professional R&D team offers technical support consultation on formulations and help clients bring their product concepts into reality. We conduct microbiological tests on our products in our internal facilities and also regularly cooperate with external laboratories to ensure each batch meets our highest quality and safety standards.

Established in 1985, Sing-Lin Foods Corp. has attained FSSC22000 certifications for advanced food quality and safety management skills, assuring that our production and food quality reach world-class standards. Furthermore, we have gained worldwide recognition and trust by working with many of the world's most established retail chain brands.

# 01 WHITE NOODLES

servings/pack  
amounts according to different items

## We provide you with the highest quality

We knead our noodles using high-quality patent flour with salt and water. Our unique dough kneading technique and low-temperature drying method preserves the natural flavor of wheat and maintains its silky and chewy texture.

Through extensive research and development, we have created various types of white noodles, including traditional square-shape noodles, silky textured round noodles, ruffle noodles and double-cross noodles that are specially made for coating sauces or making soups. By controlling the width and thickness of the noodles to reach the perfect proportion of knife shaved noodles, we can guarantee you the best quality and texture in our products.

## STRAP PACKAGE (375g ~400g)



## ZIPPER BAG PACKAGE (2.5LB)



## RETAIL PACKAGE (300g)





**STRAP (1050g)  
PACKAGE**

**BAG (2.5LB/3LB)  
PACKAGE**

**CASE PACKAGE**



**ZIPPER HOLDING BAG (1000g)**



**02 DRY NOODLE  
WITH SACHET**

X **2**  
servings/pack  
with 2 trapes of noodles and 2 flavor sachet



**MALA SPICY FLAVOR**

Our spicy sauce packets are stir-fried with several chilis including Sichuan pepper, green Sichuan pepper, and "Sichuan Peppercorns." The packets also come with old-fashioned black bean sauce and chili oil made from fresh chili peppers and spices. The sauce gives the noodles a savory and hot (yet not too deadly spicy) kick, delivering a delectable challenge for the taste buds.

**SESAME PASTE FLAVOR**

Our pure sesame paste is made from grounded sesame seeds and paired with old-fashioned black bean sauce to create the perfect combination. The traditional flavor of the sesame sauce noodles are smooth and solid, a delicious flavor that will keep you coming back for more.

**SOY SAUCE & VINEGAR FLAVOR**

By simply adding vinegar, soy sauce, and spicy oil according to your preference, this simple flavor is the definition of pure delicacy.

## 03 FLAVORED NOODLES

servings/pack  
amounts according to different items



### BUCKWHEAT NOODLE (SOBA)

Buckwheat is highly nutritious, it is rich in vitamin B1, B2, rutin, dietary fiber, mineral and protein. We grind buckwheat into powder and mix it with patent flour, salt, and water to knead into long thin noodles. Each bite contains a delicious natural flavor and gives off a rich buckwheat aroma.



### YELLOW NOODLE

Also known as "oily noodle," these noodles are very common in Asian street food. Preserving its thin and flat traditional form, our yellow noodles are naturally colored with Gardenia extract powder (Due to country regulations, we use Tartrazine instead). These yellow noodles are suitable for a wide variety of Asian noodle dishes such as stir fry noodles, LoMien, and noodle soup.



### EGG YOLK NOODLE

Our carefully selected high-quality Australian and American patent flour is kneaded with egg yolk powder, salt, and water; bringing out the natural flavor of wheat while preserving the noodles' silky and chewy texture. The egg yolk powder also contributes rich nutrients, making our noodles a nutritious choice.

### OAT NOODLE

Oats are a naturally rich source of beta-glucan, a soluble dietary fiber that is ideal for many health benefits. Our oat noodles are kneaded with oatmeal powder, patent flour, salt, and water. The oatmeal fiber not only gives the noodle a chewy texture but also gives off a natural aroma.

### DIETARY FIBER PLUS NOODLE

Dietary fiber is an essential nutrient for maintaining long term gastrointestinal health. Our Dietary Fiber Plus Noodle has sources of dietary fiber, allowing consumers to easily reach their recommended nutritional intake through staple foods.



Egg Yolk Noodle



Oat Noodle



Dietary Fiber Plus Noodle





Calcium-Plus Noodle



Whole Grains Noodle

## CALCIUM-PLUS NOODLE

Calcium is not only a crucial nutrition for the growth of children, but also a critical factor to the wellness of the elderly. Adolescents often lack calcium unknowingly due to unhealthy or imbalanced diets that are a result of busy working schedules and life styles. To counter these common problems, our Calcium-Plus Noodle contains calcium to ensure consumers meet their necessary intake of calcium through their primary source of staple foods.

## WHOLE GRAINS NOODLE

Whole grain noodles are made from grains and wheats of high energy nutrients. Our whole grain powder is made from finely selected grains and wheats, and kneaded with patent flour, salt, and water. After cooking, the noodle is infused with an aroma and gives a chewy texture.

# 04 RAMEN

servings/pack  
amounts according to different items



## ORIGINAL FLAVOR

Our insistence on deep-fry free products and our unique deep-fry free technology proves that this non-deep-fried instant noodle is a great and healthy choice! Through our extensive research and development, we have produced a variety of white ramen, including traditional square-shape noodles, silky-textured round noodles, ruffle noodles and double-cross noodles that are specially made for coating sauces or making soups.



## SPINACH FLAVOR

Kneaded with patent flour, salt, and water, we then add our spinach powder, created by grinding dried natural spinach, to create this delicious flavor. Each bite contains the nutrition of noodles and vegetables.

# 05 SOUP RAMEN

X 4 servings/pieces with 4 ramen pieces and 4 flavor sachets



Tainan Danzai Flavor



Nantou Yi-Noodle Flavor



Braised Pork Sauce Flavor



Mushroom Flavor



Seafood Flavor



# 06 COMBO PACKING SERIES

X 4 servings/pack with 4 ramen pieces and 4 flavor sachets

## DRY /SOUP RAMEN SERIES



Huadiao Chicken Flavor



Hot Spicy Flavor



Sichuan Spicy Flavor



Braised Artificial Pork Flavor



Seafood Flavor



Stewed Artificial Beef Flavor



Vegetable Flavor

# 07 EXDIET

servings/pack amounts according to different items



As we follow global nutrition trends and the demand for healthier food choices, we make sure that our products are an excellent source of nutrients with enough nutritional value to meet the recommended daily intake.

Through our products, consumers can make healthier food choices, which in return, naturally reduces sugar intake, and enhances their metabolism and concentration.

Whether it be for the wellness of elderly, the energy of office workers, or for those who are vigorously exercising; we are constantly looking for ways to maintain and improve our health in order to reach new peaks. Thanks to our parent group, Wu-Mu, and their expertise and experience in the industry producing Eastern noodles, we are confident to say that our products are the perfect balance between delicious and healthy. Not only do we pay great attention to perfection, but we also insist on an environmentally friendly manufacturing process.

This is what EXdiet pursues, for you as individuals and with others, to find the turning points for happiness!



## | Nutrient + | Tasty | Plant-based |

Every 100g of EXdiet wheat pasta contains 20g of protein and 6g of dietary fiber, the additional seasoning is also plant based, making these noodles a great source of plant protein.



Buckwheat Pasta



Oat Pasta



Red Quinoa



Peru Stew Flavor Sauce with Red Quinoa Noodle



Creamy Carrot Flavor Sauce with Oat Noodle



Braised Eggplant with Garlic and Chili Flavor Sauce Buckwheat Noodle