

# KOBE Frozen Fresh Soba

15 Seconds to Fresh

Gluten Free



100% Buckwheat  
Flour

## *What is Soba?*

Soba is a traditional Japanese noodle made from buckwheat flour that can be served as both a hot and cold dish. Soba noodles are deliciously healthy and contains numerous B vitamins, rich in protein content and antioxidants. Already common in Japanese restaurants, soba is becoming a popular ingredient among European and American chefs for its taste and health benefits.

Unfortunately, most Soba available in the market today is compromised of a blend of buckwheat (usually 30-40%) and a filler white flour, lessening the health benefits and flavor of the buckwheat.



## *100% Buckwheat Flour and Gluten Free*

Kobe Mizho Honpo, Inc is pleased to introduce Kobe Frozen Fresh Soba, made from 100% Buckwheat flour, gluten free and in convenient frozen packaging. The soba is frozen fresh and never cooked before freezing.



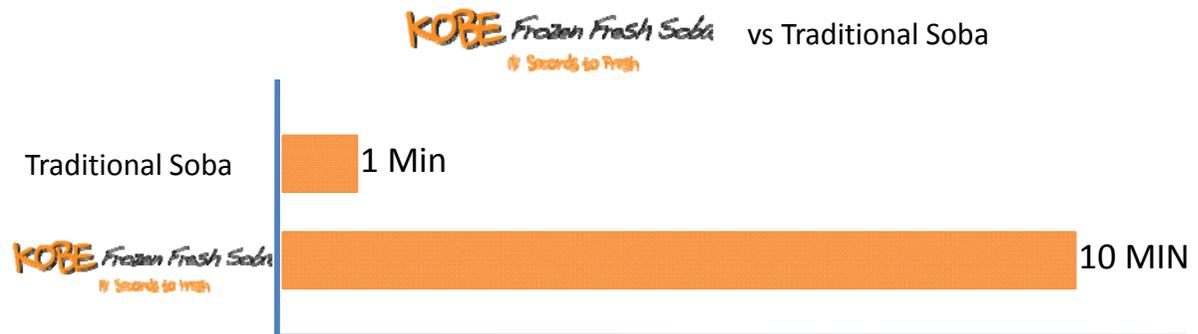
## *The taste of authentic soba, frozen for the first time*

When heat-treated buckwheat flour is used, the flavor and quality of the noodle deteriorates and careful handling is required during cooking. After 2 years of extensive research and development, Kobe Mizho successfully produced a 100% Buckwheat Flour soba that preserves the flavor and integrity of the soba.

Made from Kobe's original blend of buckwheat flour, the soba has authentic taste and the smooth and silky texture that one looks for in a high quality soba.

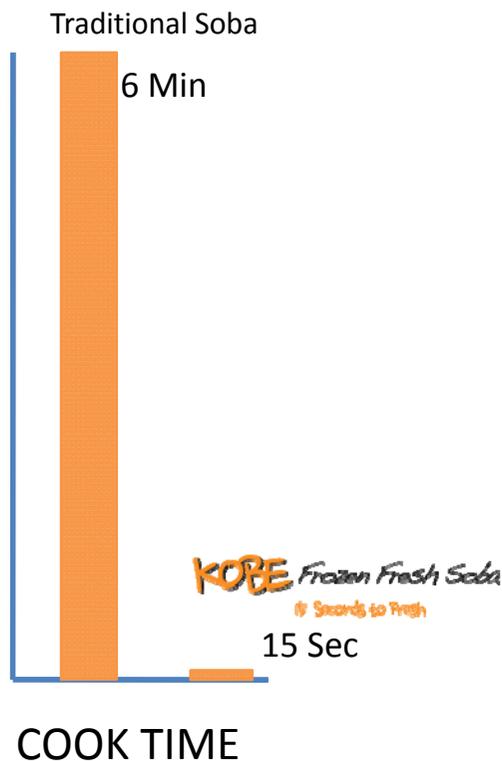
Kobe's quality ingredients and proprietary manufacturing method ensures the soba noodle maintains its shape and texture and does not absorb the soup and expand.

*Traditional Soba noodles begin absorbing liquid about 1 minute after boiling. Our product maintains shape and texture at ten minutes ensuring freshness.*



## Remarkably Short Boiling Time

Traditional dry soba takes roughly 5 to 6 minutes to cook. Kobe Frozen Fresh Soba needs only 15 to 20 seconds to fully boil, saving you time and money.



## Choose Kobe Frozen Fresh Soba

- 100% Buckwheat Flour
- Gluten Free
- Smooth and silky soba texture
- Authentic Japanese flavor
- Shelf Life 1 year (Frozen)
- Cook time 15 to 20 Seconds
- No heat treat process
- Less liquid absorption compared to dry soba

