



# Japanese noodles



## Gluten Free Rice Pasta

We are the only company in Japan with the technology to produce dried pasta using rice ground down by 99.5%. In addition, we use 100% Hatsushimo brand rice (a famous Gifu Prefecture variety grown in a region designated as a Globally Important Agricultural Heritage System (GIAHS)), which ensures a delicious taste.

(Buyers, General Consumers)



### Gluten Free Rice Pasta Product list

~White Rice Pasta Series~ Best Before Date 730 Days (One Carton 15packs)



Spaghetti 1.7mm 200g  
Boiling time 7 minutes



Spaghetti 1.3mm 200g  
Boiling time 4 minutes30 seconds



Fettuccine W9.5mm 80g  
Boiling time 9 minutes



Fettuccine W7.5mm 80g  
Boiling time 6 minutes30 seconds



Salad Spaghetti 1.3mm 200g  
Boiling time 4 minutes30 seconds



Fusilli 130g  
Boiling time 6 minutes 30 seconds



Maccheroni 130g  
Boiling time 8 minutes



Penne rigate 130g  
Boiling time 8 minutes



Paccheri 60g  
Boiling time 6 minutes 30 seconds



Alphabet 60g  
Boiling time 6 minutes 30 seconds

~Brown Rice Pasta Series~ Best Before Date 730 Days (One Carton 15packs)



Spaghetti 1.7mm 200g  
Boiling time 7 minutes



Spaghetti 1.3mm 200g  
Boiling time 4 minutes30 seconds



Fettuccine W9.5mm 80g  
Boiling time 9 minutes



Fettuccine W7.5mm 80g  
Boiling time 6 minutes30 seconds



Fusilli 130g  
Boiling time 6 minutes 30 seconds



Maccheroni 130g  
Boiling time 8 minutes



Penne rigate 130g  
Boiling time 8 minutes



Paccheri 60g  
Boiling time 6 minutes 30 seconds



Alphabet 60g  
Boiling time 6 minutes 30 seconds



Salad Spaghetti 1.3mm 200g  
Boiling time 4 minutes30 seconds

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