

Child Nutrition

Less Sodium School Sauces



*Enjoy The Taste
of Eating Healthy!*



NIPPON SHOKKEN U.S.A. INC.

WHY **NIPPON SHOKKEN U.S.A.** ?

Healthy

NO MSG ADDED

NO PRESERVATIVES

NO ARTIFICIAL FLAVORS

NO HIGH FRUCTOSE CORN
SYRUP

Clean Ingredients

Authentic

Traditions and Values
Straight from Japan



Delicious Flavors

Glossy
Presentation

Competitors



Nippon
Shokken

High Quality



Worried about
WASTE and
MESS? Nippon
Shokken *THICK*
Sauces can
help.

New Menu Idea!

RAMEN LUNCH BOWLS

NO MSG OR I+G ADDED

SODIUM LEVELS PER SERVING: 660 MG

(61% LESS SODIUM THAN OUR ORIGINAL SHOYU RAMEN SOUP BASE)

NIPPON SHOKKEN

WOODLES 
EVERY DAY, EVERY WAY



Shoyu Chicken Ramen (35 Servings)

- NIPPON SHOKKEN LESS SODIUM RAMEN SOUP BASE: 1.5 LB
- HOT WATER: 2 GAL
- WOODLES WHOLE GRAIN-RICH RAMEN NOODLES (3.0 OZ): 35 PC
- TYSON FOODS ALL NATURAL* LOW SODIUM DICED CHICKEN 2.3 OZ: 4.4 LB

+ Add veggies to your liking!

- Shredded Carrots: 14.0 OZ
- Cut Cabbage: 14.0 OZ
- Cut Broccoli: 14.0 OZ
- Corn: 14.0 OZ
- Sliced Mushrooms: 11.0 OZ
- Chopped Green Onions: 4.0 OZ
- Cut Spinach: 4.0 OZ

*Minimally processed. No artificial ingredients.

Individual serving size

SOUP
BASE
0.7 OZ

HOT
WATER
7.3 FL OZ

JUST ADD HOT WATER!

SOUP
BASE
1

HOT
WATER
11

EASY OPERATION! JUST POUR BOILING SOUP OVER NOODLES!



**LESS SODIUM RAMEN SOUP
BASE #563249
HALF-GALLON: 4.4 LB / 6 BTL**

A soy sauce-based ramen soup
packed with the delicious umami
of chicken and vegetables



1 Put non-boiled noodles
and ingredients into a
container.



2 Pour soup base mixed
with hot water 30 min
before serving.



3 Cover with lids and
keep in a warmer.

Easy Menu Solutions!

Kit manufacturers can't supply items stably



Problem

I still have a lot of commodity proteins leftover this school year that I need to get rid of .



Prepare commodity item



add Nippon Shokken Sauce



to create a tasty menu!



Add Variety with
EASIER
Operations!



Kids are getting bored if we do just same menu of burgers, pizza, chicken nuggets and hot dogs

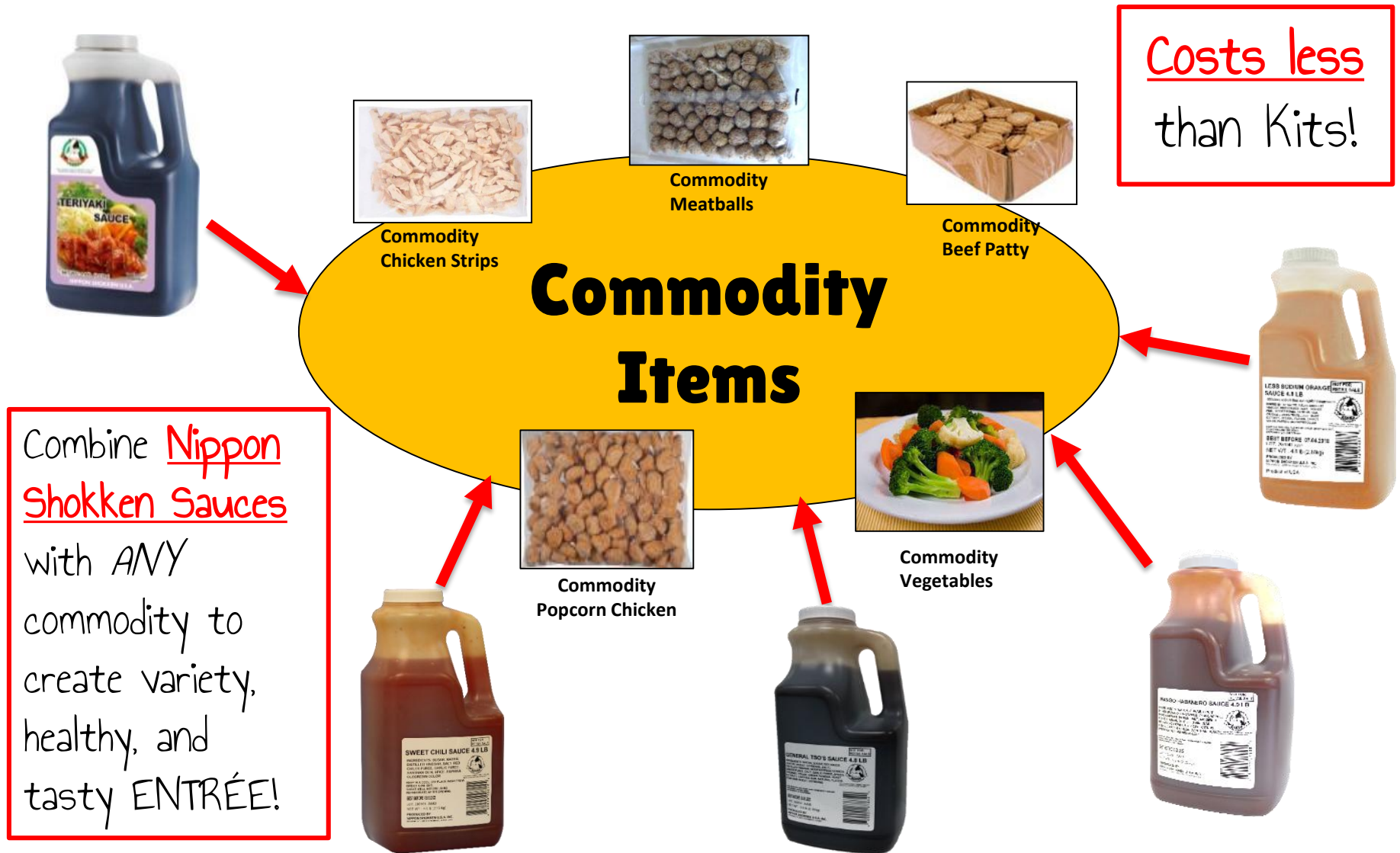
But , I have a limited staff and can't do anything with a lot of complicated steps

Problem



Combine our sauces with any commodity and just glaze and add variety to lunch!

Add Variety! Healthy Options!



Less Sodium Orange Chicken



★Sodium
100 mg / tbsp

4.8 lbs – 6 Bottles / case
Shelf stable: 12 months

Any Commodity Proteins



Commodity
Chicken Smackers/Popcorn Chicken



Commodity Chicken Strips



Commodity Carrots



Menu Ideas



Orange Chicken



Orange Chicken Stir Fry



Roasted Glazed Carrot

Soy Garlic NEW



★Sodium
180mg / tbsp

4.7 lbs - 6 Bottles / case
Shelf stable: 12 months

Any Commodity Proteins



Commodity Popcorn Chicken



Commodity Green Beans



Commodity Chicken Wings



Menu Ideas



Korean BBQ Chicken Bites



Soy Garlic Glazed Green Beans



Soy Garlic Wings

Dish Suggestion with **USDA** Commodities!

Teriyaki Chicken



Looks Shiny and Tasty!

**MOST
POPULAR**



NIPPON SHOKKEN

Teriyaki sauce

- 1LB (4Cups)



USDA commodities

Unbreaded Chicken Strips

- Dark Meat

- 5LB (1 bag)

Item	Cost Per Serving	Cost Per Serving
(USDA-P) Unbreaded Chicken Strips - Dark Meat	\$0.25 - \$0.30	<u>\$0.35 - \$0.45</u>
Nippon Shokken Teriyaki Sauce	\$0.10 - \$0.15	
Frozen Meal Kits	\$0.70 - \$0.80	<u>\$0.70 - \$0.80</u>

Preparation Instructions

Conventional Oven: 25-30 minutes at 350°F from frozen.

Convection Oven: 5-8 minutes in a single layer at 400°F from frozen.

Toss each serving of chicken with 1 TBT Teriyaki sauce. Hot hold for service at 145°F.

**Compared to frozen meal kits,
this offers cost savings of 30% to 50% per serving!**

***Approximate price**