

Tanaka Dried Noodles

CRAFTED BY
TANAKA SEIMENSHO COMPANY



From  Japan

History of Japanese dried noodles

Japanese style noodles originated in China during the Nara era (710-792) when the Japanese society embraced Chinese culture and when Japanese envoys played an important role in China's Tang Dynasty. During that time, "Sakubei," the original Somen wheat noodle, the thinnest of all Japanese noodles (like Italian angel hair pasta) was introduced from China. Sakubei is made from wheat and rice flour, kneaded and twisted like a rope. It is also called "Mugi Nawa", wheat rope in Japanese. It is generally believed that the word, Sakubei changed to "Sakumen", and finally became known as "Somen." So Sakubei is thought to be the original name of Somen. Eventually a thicker wheat noodle was developed—"Udon."



History of Tanaka Seimensho

Musso's traditional noodle maker, Tanaka Seimensho Company is located in Shiga prefecture, Japan. They opened their business in 1906, and for more than 100 years have been dedicated to producing high quality traditionally made Japanese noodles, such as Udon, Soba and Somen. In 1969, the Tanaka Noodle Company began exporting their dry noodles and has produced certified organic noodles for export since 2000. Currently the 4th generation Tanaka family members, Shoji Tanaka and his brother Hideto Tanaka have taken over their father's work in crafting these traditionally made noodles.

Feature of Tanaka's dried noodles

The Tanaka Noodle Company is a relatively small, family company, with a primary focus on making the highest quality traditionally crafted noodles. They are committed to taking sufficient time during every step in the noodle making process, particularly in selecting the best ingredients, and in their unique method of mixing the dough and drying the noodles. That is the key to the quality and taste of the Tanaka noodles.

In addition, the Tanaka Noodle Company uses a custom made mixer, and the dough is mixed at low temperature for 1.5 hours to promote rapid gluten formation. This is the way they can make the texture of the Tanaka Noodle Company so firm and chewy, and is similar to the making of traditional hand kneaded noodles. After mixing, the Tanaka Noodle Company allows twice the amount of time used by other noodle makers for the maturing of the ingredients, attaching greater importance to quality than to speed and quantity.



For drying their noodles, the Tanaka Noodle Company uses a chain air dryer. The value of using this type of dryer is that noodles can be dried at a relatively low temperature, and allowed to mature slowly while the Tanaka Noodle Company can manually adjust the air speed for each variety of noodle.

Although most noodle makers use the faster mass production processes, Musso's noodle supplier, the Tanaka Noodle Company works more slowly, taking two days to make their unique brand of dried noodles, while adjusting the ingredients and the exact proportions according to season changes, and the balancing of climate, temperature, and humidity.

The Tanaka Noodle Company is strongly committed to their noodle's high quality. For more than 100 years they've maintained a manufacturing policy that emphasizes taste and quality over speed and convenience, holding true to their founding principles and demonstrating the clear advantages of a traditional family owned and operated company.

Organic 100% Soba Noodles



CRAFTED BY
YAMAMOTO SHOKUHIN COMPANY



. In Japan, buckwheat cultivation began more than 3,000 years ago. At first, buckwheat was eaten either as porridge or dumplings. Making noodles out of buckwheat began near the end of the 16th Century or the early 17th Century. The original recipe for making soba noodles used buckwheat flour mixed with wheat flour since the gluten in wheat made it easier to make the soba noodles. Eventually the noodle makers learned how to make Soba out of 100% buckwheat flour, with no added wheat flour.

Nutrition of 100% Soba

Buckwheat protein is of higher quality than other cereal grains because it has all eight essential amino acids. In addition, buckwheat is an excellent source of rutin, a flavonoid and antioxidant that will protect your body from inflammation, blood circulation problems, and cell damage (and premature aging) caused by free radicals. This nutrient is also referred to as Vitamin P and is essential for the absorption of Vitamin C, strengthening blood vessels, and lowering blood pressure.



History of Yamamoto Shokuhin

Musō's organic 100% soba noodle manufacturer, Yamamoto Shokuhin Company, Ltd. is located in the Nagano prefecture, the prefecture that ranks at the top of the list of highest life expectancy in Japan. They began making soba noodles in 1974 after developing a business that manufactured the equipment needed to make noodles.

It's challenging for skilled soba craftsmen to make 100% soba by hand. Making 100% soba by machine is even more difficult. Nonetheless an engineer who lived in Nagano Prefecture designed a unique buckwheat flour mill for making 100% soba. This special mill produced a type of gelatinized buckwheat flour that is essential for making 100% soba noodles. This engineer was the first generation and the president of Yamamoto Shokuhin noodle company. Yamamoto Shokuhin still uses this original mill for making their traditional 100% soba.