

**Yakisoba Noodles:**

Over the past ten years, *yakisoba noodles* have carved a niche for themselves, as an multipurpose precooked noodle commonly used in stir fry. Normally coated with a thin layer of salad oil to prevent the noodles from sticking, *yakisoba noodles* contain a high saturation of water, yielding a more chewy texture when eating. This style of noodle is often found to be used amongst food “street vendors”, as well as fast food applications serving a high volume of noodles as their starch base. *Evergreen Brand* *yakisoba noodles* are sold in the fresh refrigerated state, with a self life of 7-10 days. However, freezing the product will enable a longer shelf life of approximately three months.



Above: Fresh Yakisoba, prior to stir frying



Left: Stir fried yakisoba noodles with vegetables.

**Fine Cut Noodles:**

*Fine Cut Noodles* can be thought of as originating out of the same family as spaghetti, because it is sold in a dry format and must be boiled. Typically, restaurants prefer using fine cut noodles because of its indefinite shelf life and easy of storage. Fine cut noodles



can be used in a multitude of usages, ranging from soup noodles (pork noodles) to Chinese style lo mein. Although typically packed in 10/5 lb paper bundles, many manufacturers are leaning towards 10 lb to 25 lb bulk packs.



**Udon Noodles**

*Udon noodles* are typically found in Japanese cuisine, however can have some cross over into Chinese cooking. Although they may be found in a dried or fresh state (frozen or refrigerated), a udon noodle is fairly thick and round in shape, possessing a strong white color once cooked. While Japanese prefer to eat udon as a soup noodle, Chinese can cook them with hoisin sauce as a Shanghai style chow mein.



Above: Raw uncooked fresh udon noodles



Left: Japanese style udon noodle soup



## Fresh Chow Mein

*Fresh Chow Mein* noodles have probably been around the longest in Chinese restaurants. Sold primarily in the frozen raw state, these noodles require a fair



amount of preparation prior to usage. Product must be first boiled and cooked in water, then strained in cold water to remove any remaining glutinous material. Cantonese style restaurants may then prefer to place the noodles on a flat grill for browning, lightly coating them



with oil. Also, Cantonese style restaurants can take the raw noodles and deep fry them in oil, yielding a *fried chow mein noodle* (picture shown on left).

## Steamed Noodles

*Hong Kong Style Small* noodles are easily recognizable by their bright yellow color, due in part to the fact that eggs are used as an ingredient. Slightly large than angle hair pasta, this noodle is unique in that it is very fine and is very crunchy when served in a traditional Hong Kong style restaurant.

