

2024

English



IBONOITO

- The Best Selling Somen In Japan -



Ibonoito Special Agent

TAKATA-SYOUTEN CO., LTD.

50 DOUMOTO, TATSUNO-CHO, TATSUNO CITY,
HYOGO, JAPAN 〒679-4129

TEL. +81-791-62-1082 FAX. +81-791-62-0242

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About us

Established since 1892, we had been the exclusive agents of the brand “Ibonoito”, distributing somen, hiyamugi, udon, Chinese noodles, Pasta, noodles sauces. Providing varieties product form gift to personal use goods.

We had export experiences with different regions, China, Taiwan, Hong Kong, Vietnam, Dubai etc., our staff with well-versed on trading business skill are ready to respond any trading requires.



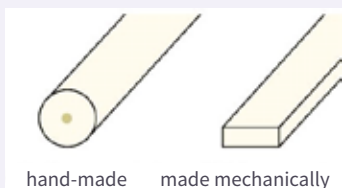
Company name	TAKATA SYOUTEN CO., LTD.
Address	50 Doumoto Tatsuno-cho Tatsuno-shi Hyogo 679-4129 Japan
Phone number	+81-791-62-1082
E-mail	info@takatasyouten.com

Somen — Hidden gem of Japanese Cuisine

• What is somen?

The word ‘somen’ means thin noodle.
Originated in Japan. Made of wheat flour, salt and oil.

Somen is a beloved summer seasonal dish in Japan.
Serve with chilled dipping sauce and noodles,
hiyashi somen(served cold) is a refreshing food in the hot summer.



Somen are mainly sort into hand-made and made mechanically.
Hand-stretched somen have richer texture, also with a higher price.
While Japan have variety of noodles from different Prefecture,
Ibonoito are one of the most well-known brand for hand-made somen.

• Difference between Somen, Soba and Udon



Somen



Soba



Udon

Diameter	under 1.3mm	2~3mm	1.7mm or above
Ingredient	wheat flour, salt and oil	buckwheat flour	wheat flour and salt
Texture	very thin, delicate, and have a light, chewy texture	have a nutty flavor and a slightly firmer texture	vary in thickness, chewy and soft texture

IBONOITO – The best Selling Hand-stretched Somen Brand

| Hand-stretching method handed down for 600 years



Somen has been made in the Banshu area since the Muromachi period (1333-1573).

And 600 years later, the same hand-pulling method is still used to make somen. It takes 11 processes, two nights a day, to complete the product.

| Carefully Selected Ingredients



Somen production areas can be found all over Japan, but Ibonoito is the most famous because of its geographical advantage.

The soft water of the Ibo River, salt from Ako, and the dry and light rain climate of the Seto Inland Sea make it easy to source raw materials nearby, and the climate is ideal for making somen, which is why somen making has flourished in Banshu area.

| Consistent quality



1. Inspection Process

- Manual inspection for aroma and noodle line using olfactory and visual senses.
- Further inspection using precision machines (metal detectors, weight checkers).

2. Tracking System

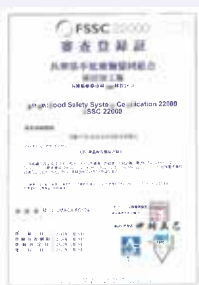
- Each noodle bundle labeled with a producer's number for traceability.

3. Storage

- Products stored in a warehouse with strict temperature and humidity control.

4. Certification

- Processing Plant has FSSC22000 certification for food safety management.



The secret of Ibonoito's unique taste

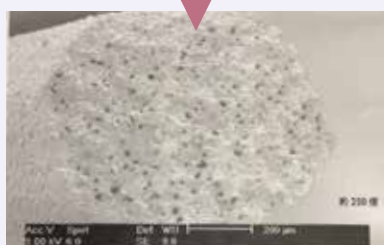
To achieve the unique chewy and silky texture of Ibonoito, it takes a combination of high-quality raw materials, skillful making techniques and experience, and the 600-year-old traditional hand-made method, of which the repetition of "twisting" and "stretching" is the most important.



Twisting

The dough is twisted and rolled while several pieces of dough are knitted into a single dough.

During this process, air is allowed to enter the dough, creating a capillary action.



Under a microscope, you can see that the handmade noodles are full of holes.

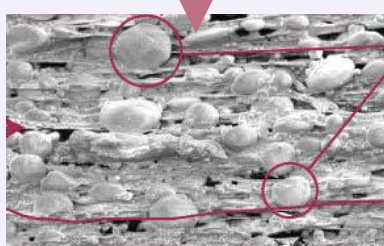
When the noodles are cooked, the hot water adheres to the holes, so the noodles are heated evenly, resulting in a consistent, silky and refreshing texture.



Extension

From a single piece of dough, it goes through 11 processes to become a thin, 2-meter long noodle.

This process creates gluten in the dough.



Under a microscope, you can see that the protein of the handmade noodles is in the shape of a rope, which is unique to the handmade protein structure.

This is the unique structure of the protein in handmade noodles that makes them less likely to overcook and stay chewy.

How to cook Somen



①

Place somen into around 1L of boiling water.



②

Keep the water simmer. Stirring the somen for around 1.5-2mins



③

Cool the somen with running water and rub the noodles lightly. Drain thoroughly.



● 上級品 300g

Ibonoito Jokyu

Weight / Qty	: 300g	/ 30 pcs
Shelf life	: 900 days	
Net weight	: 0.31 kg	
Gross weight	: 9.60 kg	
Product size	: 195×62×30	mm
Case size	: 338×207×180	mm
JAN Code	: 4976640000013	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: 85% Production of all type of IBONOITO. The most popular grade.
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List price in Japan	: JPY 440
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● 特級品 300g

Ibonoito Tokyu

Weight / Qty	: 300g	/ 30 pcs
Shelf life	: 900 days	
Net weight	: 0.31 kg	
Gross weight	: 9.60 kg	
Product size	: 195×62×30	mm
Case size	: 338×207×180	mm
JAN Code	: 4976640000167	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: Made with the high quality flour, Production is limited to skilled manufacturers.
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List price in Japan	: JPY 765
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● 上級品 500g

Ibonoito Jokyu

Weight / Qty	: 500g	/ 20 pcs
Shelf life	: 900 days	
Net weight	: 0.52 kg	
Gross weight	: 10.70 kg	
Product size	: 250×175×18	mm
Case size	: 340×210×215	mm
JAN Code	: 4976640000037	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: 85% Production of all type of IBONOITO. The most popular grade.
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List price in Japan	: JPY 765
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● 特級品 150g

Ibonoito Tokyu

Weight / Qty	: 150g	/ 30 pcs
Shelf life	: 900 days	
Net weight	: 0.15 kg	
Gross weight	: 4.85 kg	
Product size	: 240×80×18	mm
Case size	: 360×200×110	mm
JAN Code	: 4976640000181	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: Made with the high quality flour, Production is limited to skilled manufacturers. Product for export.
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List price in Japan	: JPY 350
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● 上級品 1000g

Ibonoito Jokyu

Weight / Qty	: 1000g	/ 9 pcs
Shelf life	: 900 days	
Net weight	: 1.03 kg	
Gross weight	: 9.70 kg	
Product size	: 230×155×35	mm
Case size	: 508×200×130	mm
JAN Code	: 4976640000082	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: 85% Production of all type of IBONOITO. The most popular grade.
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List price in Japan	: JPY 1,529
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● 神麦 240g

Ibonoito Shinbaku

Weight / Qty	: 240g	/ 25 pcs
Shelf life	: 730 days	
Net weight	: 0.25 kg	
Gross weight	: 6.50 kg	
Product size	: 230×85×20	mm
Case size	: 430×210×110	mm
JAN Code	: 4976640000396	

Ingredients	: Wheat Flour, Salt, Vegetable oil
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Description	: Made with Hokkaido wheat. The thickness is between somen and udon.Product for export.
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List price in Japan	: JPY 325
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● はりまのうどん 300g Ibonoito Udon Harimanoshizuku		
Weight / Qty	: 300g	/ 20 pcs
Shelf life	: 365 days	
Net weight	: 0.31 kg	
Gross weight	: 6.50 kg	
Product size	: 230×85×25	mm
Case size	: 375×210×110	mm
JAN Code	: 4976640004172	
Ingredients	: Wheat Flour, Salt, Potato starch, Vegetable oil, Calcium carbonate	
Description	: Made with Hyogo wheat. Product for export.	
List price in Japan	: JPY 450	



● 黄金うどん 240g Ibonoito Kogane Udon		
Weight / Qty	: 240g	/ 25 pcs
Shelf life	: 540 days	
Net weight	: 0.25 kg	
Gross weight	: 6.50 kg	
Product size	: 290×80×20	mm
Case size	: 355×260×110	mm
JAN Code	: 4976640004110	
Ingredients	: Wheat Flour, Salt, Potato starch, Vegetable oil, Calcium carbonate	
Description	: It is characterized by its bright color and smooth texture that is easy to slurp, and a chewy texture like freshly made udon.	
List price in Japan	: JPY 450	

● 手延うどん 300g
Ibonoito Udon



Weight / Qty	: 300g	/ 30 pcs
Shelf life	: 540 days	
Net weight	: 0.31 kg	
Gross weight	: 10.00 kg	
Product size	: 285×85×19	mm
Case size	: 265×345×135	mm
JAN Code	: 4976640004073	
Ingredients	: Wheat Flour, Salt, Potato starch, Vegetable oil, Calcium carbonate	
Description	: Our udon could keep chewy even cooked long time. No worries on overcooked and soggy noodle.	
List price in Japan	: JPY 428	



● 手延うどん聖 300g
Ibonoito Udon Hijiri

Weight / Qty	: 300g	/ 20 pcs
Shelf life	: 540 days	
Net weight	: 0.31 kg	
Gross weight	: 7.00 kg	
Product size	: 235×93×22	mm
Case size	: 210×380×110	mm
JAN Code	: 4976640004103	
Ingredients	: Wheat Flour, Salt, Potato starch, Vegetable oil, Calcium carbonate	
Description	: Hijiri udon has a slightly flattened shape and can be boiled in a short time. It can be used widely for simmered dishes or cold dishes.	
List price in Japan	: JPY 484	



● 縹つむぎ 150g
Ibonoito Yoritsumugi

Weight / Qty	: 150g	/ 30 pcs
Shelf life	: 900 days	
Net weight	: 0.15 kg	
Gross weight	: 4.85 kg	
Product size	: 240×80×18	mm
Case size	: 360×200×110	mm
JAN Code	: 4976640000303	
Ingredients	Wheat Flour, Salt, Vegetable oil	
Description	Made with Hokkaido wheat. You can enjoy the natural flavor of wheat.	
List price in Japan	: JPY 267	



● 特製ストレートつゆ・こいくち
Ibonoito Mentsuyu

Weight / Qty	: 300ml	/ 12 pcs
Shelf life	: 730 days	
Net weight	: 0.51 kg	
Gross weight	: 6.38 kg	
Product size	: 165×66×66	mm
Case size	: 205×270×170	mm
JAN Code	: 4976640010043	
Ingredients	Soy sauce, Sugar, Glucose-fructose liquid sugar, Fish stock (dried bonito and mullet), Salt, Mirin, Wheat	
Description	Slightly sweet noodle soup based on brewed soy sauce, It goes well with Ibonoito.	
List price in Japan	: JPY 310	



● 手延ラーメン 240g
Ibonoito Ramen

Weight / Qty	: 240g	/ 15 pcs
Shelf life	: 730 days	
Net weight	: 0.25 kg	
Gross weight	: 7.80 kg	
Product size	: 235×100×20	mm
Case size	: 425×210×135	mm
JAN Code	: 4976640005001	
Ingredients	Wheat Flour, Salt, Potato starch, Vegetable oil, Iye Water, Calcium carbonate	
Description	This product is made primarily from Hyogo wheat and uses paper wrappers to promote SDGs initiatives.	
List price in Japan	: JPY 500	



● 冷麦 400g
Ibonoito Hiyamugi

Weight / Qty	: 400g	/ 25 pcs
Shelf life	: 730 days	
Net weight	: 0.41 kg	
Gross weight	: 11.00 kg	
Product size	: 270×70×30	mm
Case size	: 340×265×148	mm
JAN Code	: 4976640001027	
Ingredients	Wheat Flour, Salt, Potato starch, Vegetable oil, Calcium carbonate, Color	
Description	Japanese cold wheat noodles for a refreshing twist. Enjoy the smooth texture and satisfying chewiness. Perfect for summer.	
List price in Japan	: JPY 506	



● 手延中華麺 240g
Ibonoito Chukamen

Weight / Qty	: 240g	/ 30 pcs
Shelf life	: 730 days	
Net weight	: 0.25 kg	
Gross weight	: 8.00 kg	
Product size	: 230×85×20	mm
Case size	: 435×212×140	mm
JAN Code	: 4976640002017	
Ingredients	Wheat Flour, Salt, Potato starch, Vegetable oil, Iye Water, Calcium carbonate, Color	
Description	A bit thicker than somen, suitable for making chilled Chinese noodle.	
List price in Japan	: JPY 347	



● 手延パスタ 240g
Ibonoito Pasta

Weight / Qty	: 240g	/ 25 pcs
Shelf life	: 730 days	
Net weight	: 0.25 kg	
Gross weight	: 7.00 kg	
Product size	: 90×290×15	mm
Case size	: 255×385×100	mm
JAN Code	: 4976640002079	
Ingredients	Wheat Flour, Salt, Vegetable oil, Iye Water, Antioxidant (Vitamin E)	
Description	Hand-rolled pasta made by Ibonoito with short boil time about 2 minutes.	
List price in Japan	: JPY 405	



● KF-10 Ibanoito Jokyu gift box	
Weight / Qty	: 300g / 24 pcs
Shelf life	: 540 days
Net weight	: 0.40 kg
Gross weight	: 10.00 kg
Product size	: 115×215×30 mm
Case size	: 490×226×189 mm
JAN Code	: 4954044241942
Ingredients	: Wheat Flour, Salt, Vegetable oil
Description	: 85% Production of all type of IBONOITO. The most popular grade.
List price in Japan	: JPY 1,000



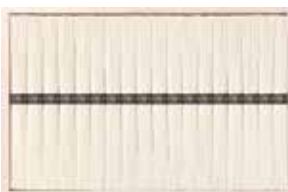
● CST-10 Ibanoito Tokyu -HANA-	
Weight / Qty	: 250g / 24 pcs
Shelf life	: 900 days
Net weight	: 0.31 kg
Gross weight	: 7.84 kg
Product size	: 115×215×30 mm
Case size	: 490×226×189 mm
JAN Code	: 4954044272137
Ingredients	: Wheat Flour, Salt, Vegetable oil, Pumpkin puree, Shiso powder, Coloring (Gardenia, Safflower yellow, Cochineal), Sodium
Description	: Adding perilla, pumpkin and matcha to somen is not only delicious, but also embellishes the table with color. Ideal for gifting and personal use.
List price in Japan	: JPY 1,000



● MG-20N Ibanoito Yoritsumugi gift box	
Weight / Qty	: 600g / 8 pcs
Shelf life	: 900 days
Net weight	: 0.76 kg
Gross weight	: 6.48 kg
Product size	: 87×214×74 mm
Case size	: 378×229×160 mm
JAN Code	: 4954044273004
Ingredients	: Wheat Flour, Salt, Vegetable oil
Description	: Made with Hokkaido wheat. You can enjoy the natural flavor of wheat.
List price in Japan	: JPY 2,000



● KG-20N Ibanoito Golden sesame	
Weight / Qty	: 560g / 8 pcs
Shelf life	: 365 days
Net weight	: 0.71 kg
Gross weight	: 6.08 kg
Product size	: 87×214×74 mm
Case size	: 378×229×160 mm
JAN Code	: 4954044276005
Ingredients	: Wheat Flour, Salt, Golden sesame, Vegetable oil
Description	: Adding golden sesame seeds to the somen, the noodles are full of sesame flavor and have a springy texture. Suitable for gifting and personal use.
List price in Japan	: JPY 2,000



● ST-30N Ibanoito Tokyu gift box	
Weight / Qty	: 900g / 8 pcs
Shelf life	: 900 days
Net weight	: 1.13 kg
Gross weight	: 9.44 kg
Product size	: 305×206×29 mm
Case size	: 325×220×253 mm
JAN Code	: 4954044272090
Ingredients	: Wheat Flour, Salt, Vegetable oil
Description	: Made with the high quality flour, Production is limited to skilled manufacturers.
List price in Japan	: JPY 3,000



● D-30 Ibanoito Tokyu gift box	
Weight / Qty	: 1000g / 8 pcs
Shelf life	: 900 days
Net weight	: 1.22 kg
Gross weight	: 10.16 kg
Product size	: 340×206×29 mm
Case size	: 360×220×253 mm
JAN Code	: 4954044224020
Ingredients	: Wheat Flour, Salt, Vegetable oil
Description	: 85% Production of all type of IBONOITO. The most popular grade.
List price in Japan	: JPY 3,000