

Taiwan's Sunright Foods unveils glass noodles series in the US Market

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Sunright Foods, a glass noodle brand in Taiwan has announced the launch of the latest product line, Chef Dragon Instant Glass Noodle Series, in the US market, with a focus on catering to various taste preferences, including Spicy crab, Tom Yum Gung, and hot and sour noodles. These delicious flavours of noodles are set to become the perfect companion for a flavorful and healthy lifestyle.

Taiwanese cuisine has gained global recognition with its iconic dish. Beef Noodle Soup; this flavorful delicacy combines tender beef, rich broth, and chewy noodles, creating an unparalleled sensory experience. Whether in Taiwan's alleyway stalls or international cities, Beef Noodle Soup captures the palates of food enthusiasts worldwide.

Simultaneously, within Taiwan's diverse noodle culture, another gemstone shines – Glass Noodles, sometimes also referred to as cellophane noodles, are made with a blend of different starches. Starches include mung bean starch, which is common in Chinese cooking, or sweet potato starch, which is common in Korean and Japanese glass noodles, and tapioca starch is also frequently used.

Sunright Foods has been investing in environmental protection, reducing environmental impact, and developing sustainable products. For example, the glass noodles production process requires a lot of water, with an average daily production of more than 110 tons. In order to effectively utilise wastewater, it passes through the rapid settling system, discharging the treated water into the "Earthworm Aquaponics System", creating a circular resource ecosystem for earthworms, fish, and vegetables. In this process, the wastes of glass noodle production, along with wastewater biological sludge, undergo decomposition and digestion by earthworms. This transforms the discarded organic matter into nutrient-rich organic fertiliser and soil conditioner, providing a nutritional source for plant cultivation.