

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Kozen](#) /

› [Kozen Ramen Pro Nori Seaweed Sheets User Manual](#)

Kozen B096HC2VTW

Kozen Ramen Pro Nori Seaweed Sheets User Manual

Model: B096HC2VTW

INTRODUCTION

Every piece of Kozen Ramen Pro nori seaweed sheets has been roasted to perfection, offering the perfect balance for a great bowl of ramen. These pre-cut sheets and zipper resealable bags ensure freshness and ease of use for food service. They are non-seasoned, making them versatile for various recipes and food platter presentations.

PRODUCT OVERVIEW

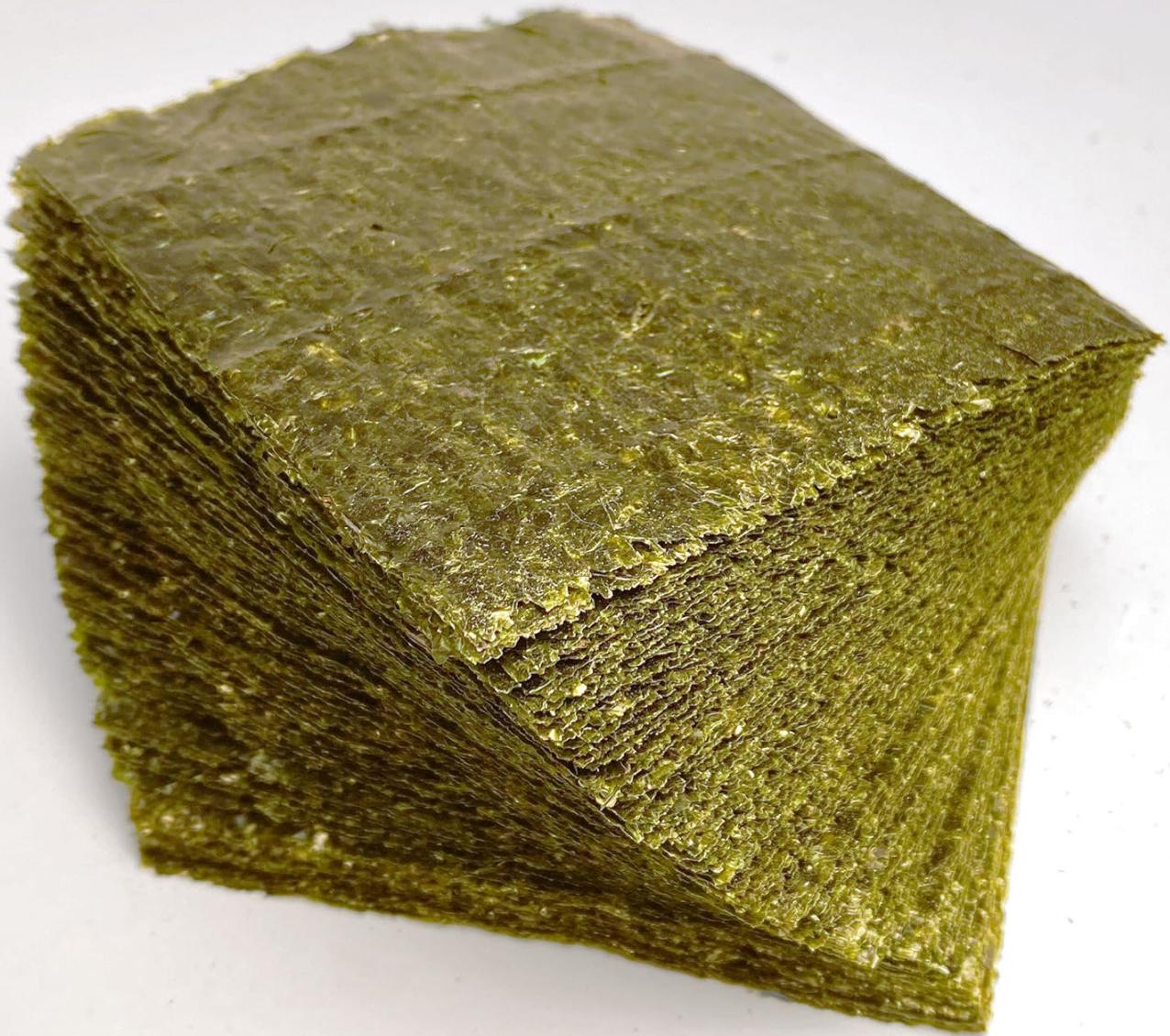


Image 1: A stack of roasted Kozen Ramen Pro Nori seaweed sheets, showcasing their texture and uniform size.



- **Convenient 1/4 Cut Nori Sheets**
 - **Stay Fresh Zip Lock Bag**

Image 2: Close-up of packaged Kozen Nori sheets, highlighting the convenient 1/4 cut and the stay-fresh zip lock bag feature.

Kozen Ramen Pro Nori is specifically designed for restaurant and food service use, providing high-quality, pre-cut seaweed sheets. Each pack contains 500 sheets, ensuring a bulk supply for consistent use.

SETUP AND UNPACKING

The Kozen Ramen Pro Nori comes in a bulk carton containing multiple individual packs. Each individual pack is sealed for freshness.

1. Carefully open the outer cardboard carton.
2. Remove the individual sealed bags of Nori sheets from the carton.
3. To access the Nori, locate the zipper seal on the individual bag and open it.



Image 3: The bulk cardboard box containing multiple packs of Kozen Ramen Pro Nori, as it would arrive for food service.



Image 4: An open cardboard box revealing the individually sealed packs of Nori sheets inside, ready for distribution or storage.

OPERATING AND USAGE

Kozen Ramen Pro Nori sheets are pre-roasted and non-seasoned, making them ready for immediate use in various culinary applications.

Recommended Uses:

- **Ramen Topping:** Place one or two sheets directly into a bowl of hot ramen. The heat and moisture from the broth will slightly soften the nori, enhancing the flavor and texture of the dish.
- **Food Platter Presentations:** Use the pre-cut sheets as a decorative and edible element on various food platters, such as sushi platters, appetizer trays, or bento boxes.
- **Snack or Garnish:** Can be eaten as a light, crispy snack or crumbled as a garnish over rice, salads, or soups.
- **Ingredient:** Incorporate into recipes that call for unseasoned roasted seaweed, such as certain types of onigiri or gimbap, though the pre-cut size is optimized for ramen.



Image 5: A bowl of ramen topped with Kozen Nori sheets, demonstrating a primary use case. A box of Kozen Nori is visible in the foreground.

STORAGE AND MAINTENANCE

Proper storage is crucial to maintain the freshness and crispness of Kozen Ramen Pro Nori seaweed sheets.

- **Reseal After Use:** Always ensure the zipper resealable bag is completely sealed after removing the desired number of sheets. This prevents moisture and air from degrading the product.
- **Cool, Dry Place:** Store unopened and opened packages in a cool, dry place away from direct sunlight and strong odors. Humidity is the primary enemy of nori.
- **Original Packaging:** Keep the nori in its original packaging as it is designed to protect the product.
- **Avoid Refrigeration:** Refrigeration is generally not recommended for nori as it can introduce moisture and lead to a loss of crispness.



Image 6: Multiple sealed packs of Kozen Nori seaweed sheets, demonstrating how they are individually packaged for freshness and easy storage.

TROUBLESHOOTING COMMON ISSUES

While Kozen Ramen Pro Nori is a stable product, issues can arise from improper handling or storage.

Issue	Possible Cause	Solution
Nori is soft or chewy, not crisp.	Exposure to humidity or air; bag not sealed properly.	Ensure the zipper bag is fully sealed after each use. Store in a cool, dry environment. If slightly soft, it can sometimes be re-crisped by briefly toasting it over a low flame or in a dry pan, but this is not guaranteed for heavily degraded sheets.
Unpleasant odor or taste.	Improper storage near strong-smelling foods; product spoilage.	Store away from strong odors. Check the expiration date. If the product has an off-odor or taste, it should be discarded.
Sheets are stuck together.	Exposure to moisture.	This indicates moisture absorption. Ensure proper sealing and storage. Gently separate sheets if possible, but if heavily stuck, quality may be compromised.

SPECIFICATIONS

- Product Name:** Kozen Ramen Pro Nori Seaweed Sheets
- Quantity:** 4 x 500 sheets (total 2000 sheets per bulk carton)

- **Sheet Size:** Pre-cut, optimized for ramen and food service.
- **Type:** Roasted, Unseasoned Nori
- **Packaging:** Zipper resealable bags within a bulk carton.
- **Country of Origin:** South Korea
- **Manufacturer:** Kozen
- **ASIN:** B096HC2VTW
- **GTIN/UPC:** 082045643893

IMPORTANT INFORMATION

Ingredients:

Seaweed

Disclaimer:

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

WARRANTY AND SUPPORT

Specific warranty information for Kozen Ramen Pro Nori Seaweed Sheets is not provided in this manual. For any product-related inquiries, concerns, or support, please contact the manufacturer, Kozen, directly through their official channels or the retailer from whom the product was purchased.

Please refer to the packaging for any additional contact details or batch-specific information.

© 2024 Kozen. All rights reserved.