

What Are Chlorella Udon Noodles?

Imagine transforming an ordinary bowl of noodles into a delicious superfood! With Chlorella Udon Noodles, you can do just that. We've infused these masterfully crafted unbleached wheat noodles with the superfood chlorella. So with each bite, you get a satisfying combination of rich umami flavor, chewy texture and powerful chlorella nutrition. Chlorella Udon Noodles are the perfect base for a nutritious meal. Beautiful custom packaging showcases trademarked designs representing six periods of Japanese History.

Chlorella Udon Noodles Nourish And Revitalize You At The Cellular Level!

These noodles go beyond satisfying your hunger . . . You get vitamins like B₁₂ and folate; minerals like magnesium; antioxidants like lutein, beta-carotene and chlorophyll; omega-3 and omega-6 fatty acids; and all 9 essential amino acids. Finally, these distinctive green noodles revitalize your body at the cellular level thanks to the unique Chlorella Growth Factor (CGF). CGF is a complex rich in nucleic acids, critical for cellular growth, renewal, and repair.



CHLORELLA UDON NOODLES



Since 1969, Sun Chlorella® has provided the most nutritionally superior chlorella supplement in the world.

Our premier Chlorella Udon Noodles are created in collaboration with the renowned noodle company, Ishimaru Seimen, to bring you a traditional food with the wellness of Sun Chlorella®.

Enjoy Chlorella Udon Noodles and join the health revolution!



All cover illustrations are trademarked by Sun Chlorella Corp.



www.sunchlorellausa.com

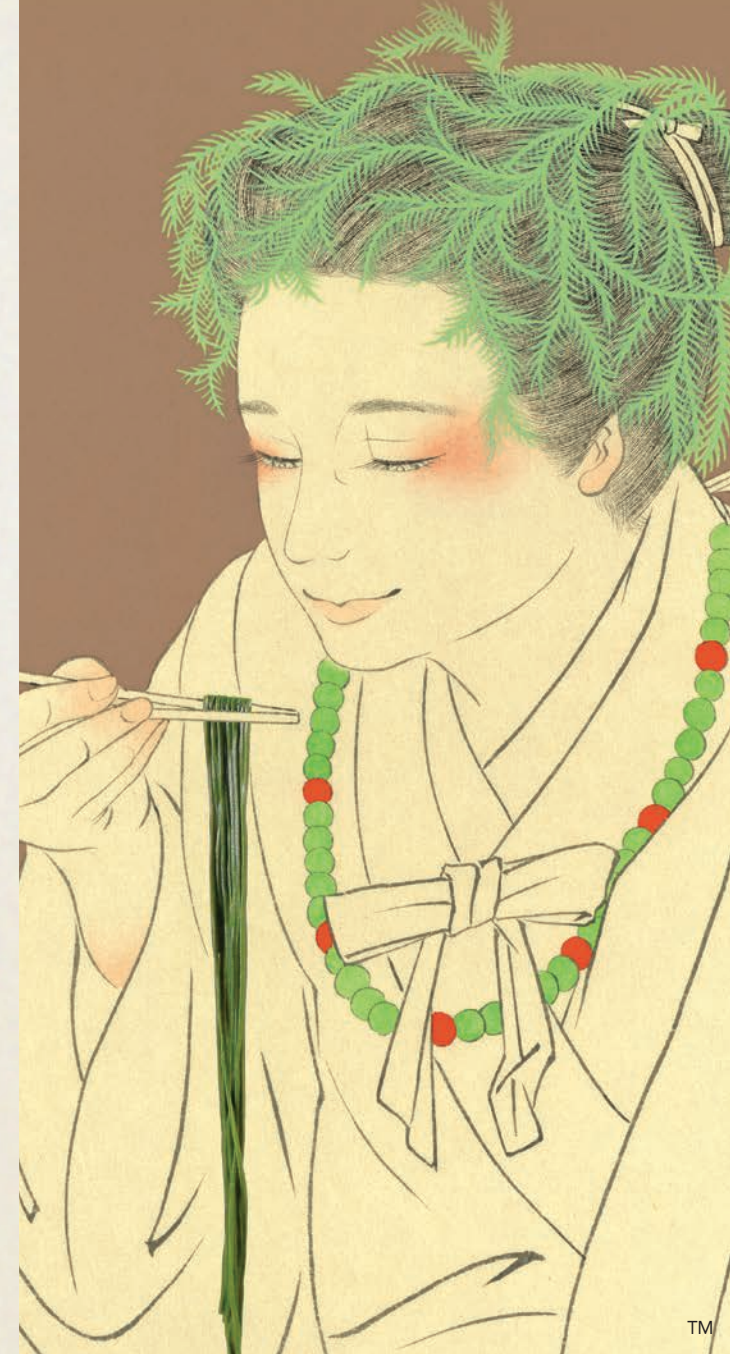
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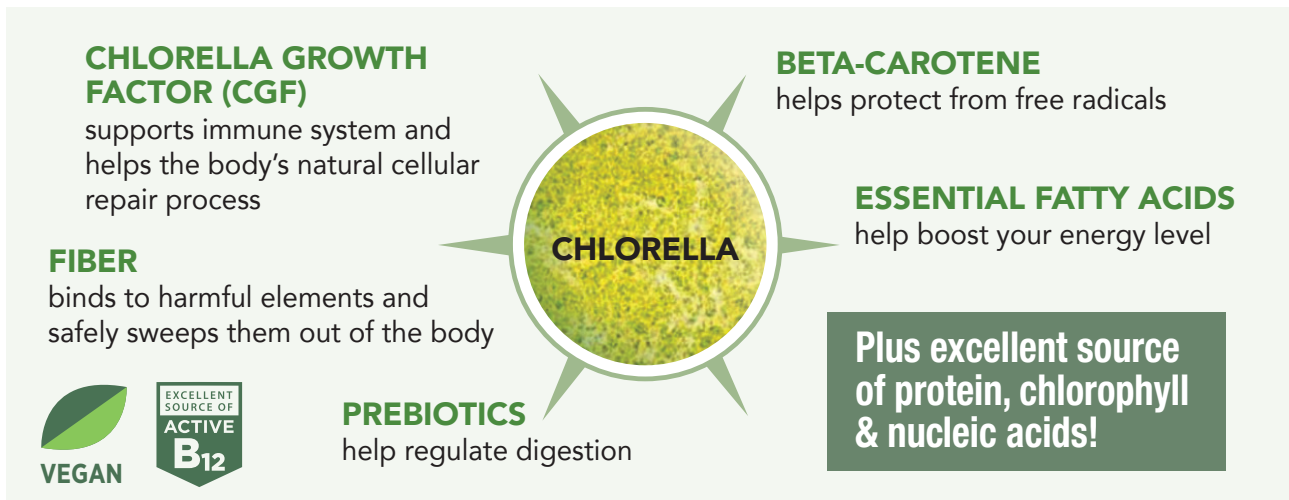
From the Makers of Sun Chlorella®

CHLORELLA UDON NOODLES



What Is Chlorella?

Chlorella is a single cell, freshwater green algae. One of the oldest forms of life on the planet, scientists attribute its survival to its full spectrum of nutrients, its tough cell wall and its unique Chlorella Growth Factor (CGF). It also has one of the highest concentrations of chlorophyll of any plant on Earth.



Get The Most Out Of Chlorella With Sun Chlorella's Exclusive DYNO®-Mill Pulverization Process

Clinical research has linked chlorella's special nutrition to support your health.

But chlorella's tough cell wall can make it hard to digest. Sun Chlorella's DYNO®-Mill pulverization process breaks down the cell wall without chemicals or heat. When paired with Sun Chlorella's focus on purity and quality, you get an exceptional form of chlorella and can enjoy it's benefits to the fullest.



How To Prepare

Directions:

1. Bring 10 cups of water to boil in a large pot. Add Chlorella Udon Noodles to the boiling water. Adjust heat to medium low and gently stir to cook for about 5 minutes.
2. Drain noodles and rinse thoroughly in cold water to help tighten the noodles and stop the cooking process. Enjoy!



Spicy Peanut Chlorella Udon Noodles



Ingredients (Serves 2-4):

- 1 box.....Chlorella Udon Noodles
- 2 Tbsp.....Roasted sesame oil
- 1/2 Cup...Peanut butter (or sesame tahini)
- 1 Tbsp.....Maple syrup
- 2.5 Tbsp..Soy sauce
- 3 Tbsp.....Rice vinegar
- 1 Tbsp.....Chili-garlic sauce
- PinchBlack pepper
- 1/2 Cup...Shredded carrots
- 2 Tbsp.....Chopped scallion
- 1 Tbsp.....Sesame seeds

Directions:

1. Cook noodles according to package directions. Be sure and rinse with cold water after cooking to tighten noodles.
2. In a medium bowl, whisk together the roasted sesame oil, peanut butter, maple syrup, soy sauce, rice vinegar, chili-garlic sauce, and black pepper until well incorporated.
3. Toss the noodles with the sauce along with shredded carrots, chopped scallion, sesame seeds, and your desired additional toppings (tofu cubes, chopped peppers, steamed broccoli, whole peanuts, chopped cilantro, etc.) Enjoy!

These statements have not been evaluated by the FDA. This product is not intended to diagnose, treat, cure or prevent any disease.

Learn more about Chlorella Udon Noodles and find great recipes at chlorellaudon.com.