

Addressing Health Trends: Yumart Launches Expanded Line Of Low-Calorie And Gluten-Free Longkou Vermicelli



Beijing, China Jan 3, 2026 ([Issuewire.com](https://www.issuewire.com)) - As the international food and beverage sector continues to adapt to the accelerating demand for nutritious, allergen-friendly pantry staples, Beijing Shipuller Co., Ltd. has officially introduced an enhanced selection of its premium bean-thread products. Positioned as a specialized [low-calorie and gluten-free Longkou vermicelli supplier](#), the organization provides a traditional Asian pasta alternative that aligns with modern metabolic wellness and "Clean Label" goals. Longkou vermicelli, renowned for its crystal-clear and translucent appearance upon cooking, is crafted from a precise blend of high-quality mung bean and pea starch. This specific formulation is naturally devoid of gluten, fat, and cholesterol, offering a light yet satisfying texture that maintains structural integrity in both high-heat stir-fries and cold salad applications. By prioritizing non-GMO ingredients and avoiding artificial bleaching agents, the Yumart brand ensures that each serving delivers a high-purity dietary option for consumers managing celiac disease or calorie-restricted lifestyles across 100 international markets.

Part I: Global Industry Outlook—The Intersection of Tradition and Modern Wellness

The global health-food landscape is witnessing a fundamental shift as consumers increasingly replace traditional wheat-based carbohydrates with plant-derived, gluten-free alternatives. Market analysis indicates that the gluten-free sector is expanding significantly, with the Asian specialty noodle segment emerging as a primary beneficiary of this trend as we move toward the latter half of the decade.

Emerging Market Drivers and Dietary Shifts

The "Clean Carbohydrate" Movement: There is a growing rejection of highly processed, refined flours in favor of grain-free alternatives. Longkou vermicelli, produced through a natural sedimentation and air-drying philosophy, is perceived by global nutritionists as a superior carbohydrate source due to its low glycemic index and easy digestibility.

Expansion of the Allergen-Aware Demographic: With the rise in diagnosed gluten sensitivities and Celiac disease across North America and Europe, large-scale catering services and institutional kitchens are seeking versatile staples that satisfy broad dietary restrictions without requiring separate preparation lines.

Convenience and Long-Term Food Security: In the contemporary era, the "Stock-up Pantry" trend has revitalized interest in dry-stored goods. Vermicelli, possessing an exceptional shelf life of up to 36 months without the need for chemical preservatives, offers a low-waste and cost-effective solution for both modern households and industrial food service operators.

Technical Trends in Starch-Based Noodle Manufacturing

The industry is also evolving toward environmental and ingredient transparency. Global professional buyers are no longer satisfied with generic products; they demand documentation regarding the purity of the starch and the absence of alum or other chemical additives. This shift reflects a broader consumer demand for traceability, where the path from the mung bean fields to the final drying rack is verified by international food safety bodies. Consequently, manufacturers who control their raw material sourcing from unpolluted planting bases are gaining a significant competitive edge in the high-end retail and industrial sectors.

Part II: Institutional Strength and Strategic Application Scenarios

Beijing Shipuller Co., Ltd. has functioned as a cornerstone of the Asian food export industry since its inception in 2004. With a logistical reach spanning nearly 100 countries, the organization leverages its robust infrastructure, including **9 dedicated manufacturing bases** and a collaborative network of **280 joint factories**, to ensure global supply chain resilience and uncompromising product diversity.

The "Magic Solution" and Technical Customization

Unlike standard commodity suppliers, the organization utilizes a dedicated R&D structure—comprising five specialized teams—to offer what is termed the "Magic Solution" protocol. This collaborative framework allows the company to customize the physical and chemical properties of the vermicelli to meet specific regional culinary preferences:

Strand Engineering: Tailoring the diameter and length of the vermicelli for specific regional dishes, such as extra-fine threads for Vietnamese-style fresh rolls or thicker, more resilient strands for Northern Chinese stews.

Packaging and Branding Flexibility: Offering retail-ready formats ranging from **100g, 250g, to 500g** packs, as well as **high-volume bulk packaging** for industrial manufacturers who utilize vermicelli as a core component in frozen dim sum, spring rolls, and pre-packaged soup kits.

Private Label (OEM) Expertise: Providing a comprehensive service for global supermarket chains to launch their own health-focused labels, backed by Yumart's extensive certification portfolio.

Core Advantages and Global Compliance Standards

The Yumart brand's dominance in the global market is sustained by its strict adherence to international safety certifications, which act as a "Global Passport" for its products:

Rigorous Safety Protocols: Facilities operate under **HACCP, ISO, BRC, Halal, and Kosher** standards. This ensures that every batch of vermicelli meets the rigorous import criteria of the EU, US, and Middle Eastern markets, covering both safety and religious dietary requirements.

One-Stop Procurement and LCL Services: The organization enables global distributors to consolidate Longkou vermicelli with other Asian staples—such as soy sauce, panko breadcrumbs, and seaweed—into a single LCL (Less than Container Load) shipment. This significantly reduces logistical overhead, lowers inventory risk, and simplifies the customs process for regional wholesalers.

Application Versatility and Client Success Stories

The expanded line of Longkou vermicelli is currently deployed across three primary global scenarios:

Professional HORECA Sector: Executive chefs in international hotel chains and specialized Asian fusion restaurants utilize Yumart vermicelli for its exceptional flavor-absorption qualities. Its ability to take on the essence of broths and sauces while maintaining a firm "al dente" texture is essential for high-end plating.

Health-Conscious Retail Chains: Global supermarket chains feature the brand's gluten-free and non-GMO labels to appeal to the growing demographic of shoppers seeking low-calorie meal bases that are both nutritious and easy to prepare (requiring only 3-5 minutes of soaking).

Industrial Filling and Prepared Meals: Large-scale food processors in the frozen food sector use the product as a texture-stabilizing ingredient. Its moisture-retention properties ensure that spring rolls and dumplings remain succulent after the freezing and reheating process.

Conclusion

As the global food industry navigates the complexities of modern dietary requirements, Beijing Shipuller Co., Ltd. remains a pivotal link in the supply of safe, authentic, and health-focused Asian ingredients. Through the strategic expansion of its Longkou vermicelli line, the Yumart brand continues to empower kitchens and food manufacturers worldwide with products that do not compromise on tradition or nutritional integrity. The organization's commitment to quality control, combined with its two decades of export expertise, ensures that original Oriental flavors remain a healthy and accessible choice for the 21st-century global table.

For detailed product specifications, health certification copies, or to explore customized OEM distribution opportunities, please visit the official corporate website: <https://www.yumartfood.com/>



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