

# KIKKOMAN SOY SAUCE

## PRODUCT DESCRIPTION:

KIKKOMAN Soy Sauce is produced from water, soybeans, wheat and salt through a natural brewing process which consists of enzymatic reactions of specified microorganisms. During the brine fermentation, all of the proteins from soybeans and wheat are completely hydrolysed into amino acids and low molecular peptides through the action of proteolytic enzymes from the *Koji*-mould produced. In addition, unique flavours and aromas of KIKKOMAN soy sauce are produced through the fermentation process.

The liquid soy sauce is separated from the matured mash by pressing and is then pasteurised before filling.

## INGREDIENTS:

Water, Soybeans, Wheat and Salt.

## FLAVOUR AND APPEARANCE:

Taste	salty, sour, mouthful, meaty, pleasant aftertaste
Aroma	strong brewed notes, well balanced
Appearance	transparency, reddish brown, no visual impurities

## PHYSICAL AND CHEMICAL ANALYSIS ON AVERAGE:

Sodium chloride	15.67 % (w/w)	Moisture	69.9 % (w/w)
Total nitrogen	1.41 % (w/w)	Carbohydrates	3.2 % (w/w)
Alcohol	1.9 % (w/w)	Protein (N x 6,25)	10 % (w/w)
PH	4.8	Fat	0.0 %
		Fibre	0.0 %
		Ash	16.9 % (w/w)
Specific gravity	1.17	Energy	325 KJ/100g

## 3 M C P D

3- Chloro- 1, 2- propanediol	none detected	(MLD* 10 ppb)

## D C P

1,3- Dichloro- 2- propanol	none detected	(MLD* 5 ppb)
2,3- Dichloro- 1- propanol	none detected	(MLD* 5 ppb)

\*MLD: Minimum limit of determination (V/V)

KIKKOMAN TRADING EUROPE GMBH  
Theodorstraße 293, D-40472 Düsseldorf, Germany  
Telephone: +49 211 5375 94-0, FAX: +49 211 5379 555  
E-mail: info@kikkokman.eu

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Contains no chemically hydrolysed vegetable proteins and/or carbohydrates, chemical preservatives, artificial sweeteners, artificial flavours and/or artificial pigments.

**MICROBIOLOGICAL STANDARDS:**

Total plate count	Max. 1000 cfu/g
Yeast and moulds	Max. 100 cfu/g
E. coli	< 10 cfu/g
Listeria spp.	< 100 cfu/g
Salmonella spp.	Negative /25g

**PACKING:**

150 ml dispenser glass bottle as well as in 150 ml, 250 ml and 500 ml regular glass bottles. Also available in 10 ml portion pack as plastic film sachet, 1 litre PET bottle, 1.9 litre plastic bottle and 5 litre and 20 litre bag in box.

**STORAGE AND SHELF LIFE:**

When stored at 25°C or lower and under a dark condition, unopened product has a shelf life of 36 months for glass bottles. The shelf life is 9 months for plastic film sachet and 18 months for 1L PET bottle, 1.9L plastic bottle and 5L and 20L bag in box. Keep cool (20°C and below) and under a dark condition after opening and use as quickly as possible.

**APPLICATIONS:**

sauces & gravies	Soups	barbeque sauces
oriental entrees	mayonaise	meat pot pies
salad dressings	meat products	poultry marinade
stir fry frozen		
vegetables		

Note: Information and recommendations given herein are based on our research and considered to be accurate. No guarantee of accuracy is made. It is recommended that each purchaser conduct tests for his own satisfaction to determine if the product is acceptable for his purpose and application. No warranty is expressed or implied on this product for a specific purpose.

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**Nutritional Data of Kikkoman Soy Sauce:**

	per 100ml
Energy	325 kJ
Energy	77 kcal
Protein	10 g
Carbohydrates	3.2 g
Of which sugars	0.6 g
Fat	0.0 g
Of which saturated	0.0 g
Fiber	0.0 g
<b>Salt</b>	16.9 g