

SPECIFICATION

KIKKOMAN Seasoning For Sushi Rice

PRODUCT DESCRIPTION:

KIKKOMAN Seasoning for Sushi Rice is produced with selected rice vinegar and other ingredients to provide the perfect seasoning for sushi rice.

The Seasoning for Sushi Rice can be used not only for making sushi rice but for salad dressing, vinegrette, stir-frying meals and as a foundation in developing new interesting food applications.

INGREDIENTS:

Water, Rice vinegar (31%), Sugar, Salt.

FLAVOUR AND APPEARANCE:

| | |
|------------|--|
| Taste | sour, sweet, salty |
| Aroma | rice vinegar notes |
| Appearance | transparency, light yellow, no visual impurities |

CHEMICAL PROPERTIES:

| Parameter | Standard | Analytical reference method | Frequency |
|--------------|-----------|-----------------------------|-----------|
| NaCl % (w/w) | 6.6 ± 0.5 | Mohr | each lot |

| Parameter | Typical value | Analytical reference method | Frequency |
|------------------|---------------|-----------------------------|-----------|
| pH | 2.7 | pH meter | each lot |
| Specific gravity | 1.20 | Hydrometer | each lot |

MICROBIOLOGICAL CRITERIA:

| Parameter | Limit | Analytical reference method | Frequency |
|-------------------|-------------|-----------------------------|-----------|
| Total plate count | <3000 cfu/g | Agar plate | each lot |
| Coliforms | Absence | BGLB | each lot |

PACKAGING AND SHELF LIFE:

Store in a cool, dry place away from direct sunlight.

| Item Code | Type of Packaging | Shelf life | Storage conditions after opening |
|-----------|---------------------|------------|----------------------------------|
| 34965 | 300 ml glass bottle | 24 months | Refrigerate after opening. |

NUTRITION INFORMATION:

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| | per 100 ml | per 100 g |
|--------------------|-------------------|-------------------|
| Energy | 706 kJ / 166 kcal | 588 kJ / 138 kcal |
| Fat | 0 g | 0 g |
| of which saturates | 0 g | 0 g |
| Carbohydrate | 38 g | 32 g |
| of which sugars | 37 g | 31 g |
| Protein | 0 g | 0 g |
| Salt | 7.5 g | 6.3 g |

(Reference analysis data)

| | per 100 ml | per 100 g |
|----------|------------|-----------|
| Moisture | 70 g | 58 g |
| Fibre | 0.2 g | 0.1 g |
| Ash | 7.8 g | 6.5 g |
| Sodium | 3010 mg | 2500 mg |

ALLERGEN INFORMATION

No

FACTORY CERTIFICATE:

- FSSC22000

COUNTRY OF ORIGIN:

Japan

COOKING INSTRUCTIONS:

To make sushi rice, use 3 tablespoons of Seasoning for sushi rice for cooked rice (Approx. 360g). Mix well while rice is hot.

LEGAL ASSURANCES:

- **Food contact material:** Complies with the requirements of Regulation (EC) No 1935/2004, Regulation (EU) No 10/2011 and Regulation (EC) No 2023/2006.
- **Nano-material:** Does not contain Nano-material according to Regulation (EU) No. 2015/2283.
- **Ionizing radiation:** Is not treated with ionizing radiation. Non-Irradiation. Complies with the requirements of Directive 1999/2/EC.
- **Palm Oil Free**

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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.