

SPECIFICATION

KIKKOMAN LESS SALT 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 specific 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, the 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 then pasteurized before filling.

The salt content of Kikkoman Less Salt Soy Sauce is 8.1% (w/w), which is at least 43% less than in Kikkoman Regular Soy Sauce.

INGREDIENTS:

Water, **Soybeans**, **Wheat**, Salt, Spirit vinegar, Ethyl alcohol, Sugar

FLAVOUR AND APPEARANCE:

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

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
Total nitrogen %(w/w)	1.38 ± 0.05	ISO-1871	each lot
NaCl % (w/w)	8.1 ± 0.5	ISO-1841-2	each lot

Parameter	Typical value	Analytical reference method	Frequency
pH	4.7	ISO-1842	each lot
Alcohol %(w/w)	4	GC	each lot
Specific gravity	1.13	ISO-15212-1	each lot

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method	Frequency
Total plate count	<1000 cfu/ml	ISO-4833-1	each lot
Yeast and moulds	<100 cfu/ml	ISO-21527-2	each lot
E.coli	<10 cfu/g	ISO-16649	once a year
Listeria monocytogenes	<100 cfu/g	ISO-11290	once a year
Salmonella	Absence in 25g	ISO-6579	once a year

3-MCPD:

3-monochloropropane-1,2-diol	Not detected	MLD* 10 ppb	once a year
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DCP:

1,3- Dichloro- 2- propanol	Not detected	MLD* 5 ppb	once a year
2,3- Dichloro- 1- propanol	Not detected	MLD* 5 ppb	once a year

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

The product does not contain chemically hydrolysed vegetable proteins (HVP) and/or carbohydrates, chemical preservatives, artificial sweeteners, artificial flavours and/or artificial pigments.

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
13810	10 ml plastic film sachet	9 months	Consume as soon as possible.
13513 13613 13713	150 ml dispenser glass bottle	36 months	Refrigerate after opening.
13533 13633	250 ml regular glass bottle	36 months	
13552	500 ml PET bottle	18 months	
13563	1 liter PET bottle	18 months	
13130	20 liter bag in box	18 months	Refrigeration is recommended after opening.
13160	200 liter drum	9 months	
13180	1000 liter container	9 months	

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	450 kJ / 107 kcal	398 kJ / 95 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	6.9 g	6.1 g
of which sugars	3.9 g	3.5 g
Protein	9.7 g	8.6 g
Salt	9.1 g	8.1 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	83 g	73 g
Fibre	1.4 g	1.2 g
Ash	10 g	8.8 g
Sodium	3620 mg	3204 mg

ALLERGEN INFORMATION

Contains: soybeans, wheat

CERTIFICATE :

- Kosher
- Vegan

FACTORY CERTIFICATE:

- FSSC22000
- ISO14001
- SMETA (Sedex Members Ethical Trade Audit)

COUNTRY OF ORIGIN:

The Netherlands

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.
- **GMO:** Does not contain or consist of GMO. Complies with the requirements of Regulation (EC) 1829/2003 and 1830/2003 on genetically modified food and feed (<0.9% GMO).
- **Palm Oil Free**

Issue date : 01-05-2020 (DD-MM-YYYY)

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.