

SPECIFICATION

KIKKOMAN TERIYAKI GLAZE

PRODUCT DESCRIPTION:

KIKKOMAN TERIYAKI GLAZE is produced with KIKKOMAN Naturally Brewed Soy Sauce and other selected ingredients to provide a unique flavoured product. This Teriyaki sauce can be used in stir-fries or as a glaze for meat, fish and vegetables.

INGREDIENTS:

Sugar, Water, Wine (contains **sulphur dioxide**), Soy sauce (Water, **Soybeans, Wheat**, Salt), Salt, Caramelised sugar syrup, Modified starch, Concentrated apple juice, Spirit vinegar, Ginger powder, Thickener: Xanthan gum.

FLAVOUR AND APPEARANCE:

Taste	sweet, sour, salty, seasoning
Aroma	brewed soy sauce, wine flavour
Appearance	thick, reddish brown

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
NaCl % (w/w)	6.2 ± 0.5	ISO-1841-2	each lot

Parameter	Typical value	Analytical reference method	Frequency
pH	4.0	ISO-1842	each lot
Brix	49.0	ISO-10342	each lot
Specific gravity	1.23	ISO-15212-1	each lot

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method	Frequency
Total plate count	<3000 cfu/ml	ISO-4833-1	each lot
Yeast and moulds	<100 cfu/ml	ISO-21527-2	each lot
LAB	<100 cfu/ml	ISO 15214	each lot
E.coli	<10 cfu/g	ISO 16649-2	once a year
Listeria monocytogenes	<100 cfu/g	Bio-Rad AL Short protocol + Rapid Lmono / ISO 11290-1	once a year
Salmonella	Absence in 25g	ISO 6579-1 / ISO 6579	once a year

3-MCPD:

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

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

*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
33582	975 ml PET bottle	24 months	Keep in the refrigerator after opening and consume within 6 months.

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	891 kJ / 209 kcal	724 kJ / 170 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	48 g	39 g
of which sugars	41 g	33 g
Protein	1.6 g	1.3 g
Salt	7.5 g	6.1 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	64 g	52 g
Fibre	0.8 g	0.7 g
Ash	8.0 g	6.5 g
Sodium	2984 mg	2426 mg

ALLERGEN INFORMATION:

Food Intolerance	In product	In which Ingredients	Risks of cross contamination
Cereals containing gluten	Yes	Wheat in soy sauce	-
-Wheat	Yes	Wheat in soy sauce	-
-Rye	No	-	No
-Barley	No	-	No
-Oats	No	-	No
-Spelt	No	-	No
-Kamut	No	-	No
Crustaceans	No	-	No
Eggs	No	-	No
Fish	No	-	No
Peanuts	No	-	No
Soybeans	Yes	Soybeans in soy sauce	-
Milk / dairy products	No	-	No
Nuts	No	-	No
-Almonds	No	-	No

-Hazelnuts	No	-	No
-Walnuts	No	-	No
-Cashews	No	-	No
-Pecan nuts	No	-	No
-Brazil nuts	No	-	No
-Pistachio nuts	No	-	No
-Macadamia / Queensland nuts	No	-	No
Celery	No	-	No
Mustard	No	-	No
Sesame seeds	No	-	No
Sulphur dioxide / sulphite	Yes	Sulphur dioxide in wine	-
Lupin	No	-	No
Molluscs	No	-	No

FACTORY CERTIFICATE:

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

COUNTRY OF ORIGIN:

The Netherlands

COOKING INSTRUCTIONS:

Stir-fry your favorite ingredients with the sauce for approx. 5-10 min. Serve hot.
(No marinating required.)

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).
- **Contaminants:** Complies with the requirements of Regulation (EC) No 1881/2006 and subsequent amendments.
- **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.