

SPECIFICATION

KIKKOMAN MIRIN-STYLE SWEET COOKING SEASONING 125ml

PRODUCT DESCRIPTION:

KIKKOMAN MIRIN-STYLE SWEET COOKING SEASONING adds a mild sweetness and shiny glaze to a variety of stir-fry, wok, grilled and sauteed foods. It is also perfect for creating teriyaki recipes. The "FERMENTED RICE SEASONING" ingredient is produced using Kikkoman's own original fermentation technique, resulting in unique aroma and flavour. It is easy to blend with other ingredients since MIRIN-STYLE is in non-viscous liquid format. It is also less likely to burn when used in stir-fry, wok or grilled dishes. As part of a marinade, it enables the flavours of all the seasonings to penetrate right through the meat, seafood and vegetables to increase overall sweet flavour. It also adds body and balances strong tastes while lending a subtle touch to many dishes from soups to salads and sauces.

INGREDIENTS:

Glucose-fructose syrup, Water, Spirit vinegar, Fermented rice seasoning (Water, Rice, Ethyl alcohol, Salt).

FLAVOUR AND APPEARANCE:

Taste	Sweet, acidity, fermented rice flavour
Aroma	Sweet, fermented rice aroma
Appearance	Amber transparent, no visual impurities

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
pH	3.3 ± 0.5	Electric glass	each lot
Brix % (w/w)	64.0 ± 3.0	Brix meter	each lot

Parameter	Typical value	Analytical reference method	Frequency
Specific gravity	1.31	UPS-NF	each lot

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method	Frequency
Total plate count	< 1000 cfu/ml	ISO 4833-2013	each lot
Yeast	< 100 cfu/ml	ISO 21527	each lot
LAB	< 100 cfu/ml	ISO 15214-1998	each lot

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
64400	125 ml glass bottle	24 months	Refrigerate after opening.

NUTRITION INFORMATION:

	per 100 ml
Energy	1405 kJ / 331 kcal
Fat	0 g
of which saturates	0 g
Carbohydrate	82 g
of which sugars	61 g
Protein	0 g
Salt	0.08 g

(Reference analysis data)

	per 100 ml
Moisture	48 g
Fibre	0 g
Ash	0.1 g
Sodium	30 mg

ALLERGEN INFORMATION:

Food Intolerance	In product	In which Ingredients	Risks of cross contamination
Cereals containing gluten	No	-	No
-Wheat	No	-	No
-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	No	-	No
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	No	-	No
Lupin	No	-	No
Molluscs	No	-	No

FACTORY CERTIFICATE:

- BRC

COUNTRY OF ORIGIN:

Portugal

COOKING INSTRUCTIONS:

Mix 2 tablespoons of the seasoning with 1 tablespoon Kikkoman Soy Sauce.
Cook meat or fish in a frying pan, then add the mixture and heat until glazed.

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.
- **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.