

SPECIFICATION

KIKKOMAN ORGANIC SOY SAUCE

PRODUCT DESCRIPTION:

Kikkoman Organic Soy Sauce is made from organic soybeans and combined with organic wheat, salt and water. Our Soy Sauce is naturally brewed, and it is ideal for every foods, such as chicken, fish, steak, chops, sausages, burgers, pasta dishes, soups and salad dressing.

INGREDIENTS:

Water, **Organic soybeans**, **Organic wheat**, Salt.

FLAVOUR AND APPEARANCE:

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

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
Total nitrogen %(w/w)	1.46 ± 0.05	ISO-1871	each lot
NaCl % (w/w)	13.7 ± 0.5	ISO-1841-2	each lot

Parameter	Typical value	Analytical reference method	Frequency
pH	4.8	ISO-1842	each lot
Specific gravity	1.18	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 16649-2	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
48523 48623	150 ml glass bottle	36 months	Refrigerate after opening.
47533	250 ml glass bottle	36 months	
47582	1 liter PET bottle	18 months	Refrigeration is recommended after opening.
47240	15 liter bag in box	18 months	
47140	1000 liter container	18 months	

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	377 kJ / 89 kcal	319 kJ / 75 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	6.1 g	5.2 g
of which sugars	1.9 g	1.6 g
Protein	11 g	9.3 g
Salt	16.6 g	14.1 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	80 g	68 g
Fibre	0.5 g	0.4 g
Ash	18 g	15 g
Sodium	6661 mg	5645 mg

ALLERGEN INFORMATION:

Food Intolerance	In product	In which Ingredients	Risks of cross contamination
Cereals containing gluten	Yes	Wheat	-
-Wheat	Yes	Wheat	-
-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	-
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

CERTIFICATE :

- Organic
- Vegan

FACTORY CERTIFICATE:

- FSSC22000
- ISO14001

COUNTRY OF ORIGIN:

- (150 ml / 250 ml / 1 L / 15L) Made in Japan; Packed in the Netherlands
- (1000 L) Made and packed in Japan

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 (EU) No 2023/915 and subsequent amendments.
- **Palm Oil Free**

Issue date : 04-03-2024 (DD-MM-YYYY), Version 24-01

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.