

SPECIFICATION

KIKKOMAN WOK / STIR-FRY SAUCE

PRODUCT DESCRIPTION:

KIKKOMAN Wok Sauce is produced with KIKKOMAN's Naturally Brewed Soy Sauce and other selected ingredients to provide a unique flavoured seasoning. Wok sauce can be used not only for bouillon soup with meat and vegetables, but also for stir-fry meals or as a foundation for developing new and interesting food applications.

INGREDIENTS:

Soy sauce (Water, **Soybeans**, **Wheat**, Salt), Sugar, Water, Wine (contains **sulphur dioxide**), Salt, Yeast extract.

FLAVOUR AND APPEARANCE:

Taste	salty, mouthful, meaty, pleasant aftertaste, sweet, wine flavour
Aroma	typical soy sauce note, well balanced
Appearance	transparency, reddish brown, no visual impurities

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
NaCl % (w/w)	7.9 ± 0.5	ISO-1841-2	each lot

Parameter	Typical value	Analytical reference method	Frequency
Brix	46.0	ISO-10342	each lot
Specific gravity	1.21	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
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	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

*Result of Soy Sauce

**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
23524	150 ml regular glass bottle	36 months	Refrigerate after opening.
23533	250 ml regular glass bottle	36 months	
23633			
42533			

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	765 kJ / 180 kcal	627 kJ / 148 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	36 g	30 g
of which sugars	33 g	27 g
Protein	4.6 g	3.8 g
Salt	10.5 g	8.6 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	69 g	57 g
Fibre	1 g	0.8 g
Ash	11 g	9 g
Sodium	4214 mg	3454 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).
- **Food additives:** Complies with the requirements of Regulation (EC) No 1333/2008 and subsequent amendments.
- **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.