

SPECIFICATION

KIKKOMAN CONCENTRATED RAMEN NOODLE SOUP BASE SHOYU(SOY SAUCE) FLAVOUR

PRODUCT DESCRIPTION:

Ramen is a popular Japanese noodle dish. Featuring the richness of Kikkoman Soy Sauce with umami flavour of the plant based ingredients, this soup base helps you to make a delicious Shoyu Ramen in just minutes.

INGREDIENTS:

Water, Soy sauce (Water, **Soybeans**, **Wheat**, Salt)(33%), Salt, Glucose syrup, Sunflower oil, Flavour enhancers (Monosodium glutamate, Disodium 5'-ribonucleotides), Hydrolysed **soy** protein, Ethyl alcohol, Spices, Modified starch, Thickener(Xanthan gum), Natural flavouring, Yeast extract, Seaweed (Ascophyllum nodosum) powder.

FLAVOUR AND APPEARANCE:

Taste	Rich savory, sweet, spicy, salty, oil
Aroma	Brewed soy sauce, spices, oil
Appearance	Thick, dark brown colour

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
NaCl % (w/w)	15.1 ± 0.5	ISO-1841-2	each lot

Parameter	Typical value	Analytical reference method	Frequency
pH	5.25	ISO-1842	each lot
Brix	38.0	ISO-10342	each lot
Specific gravity	1.18	ISO-15212-1	each lot

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method	Frequency
Total plate count	<10000 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)

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
59033	250 ml HV glass bottle	24 months	Refrigerate after opening.

NUTRITION INFORMATION:

	as prepared per 100ml
Energy	57 kJ / 14 kcal
Fat	0.6 g
of which saturates	0 g
Carbohydrate	0.8 g
of which sugars	0.6 g
Protein	0.7 g
Salt	2.2 g

(Reference analysis data)

	as prepared per 100ml
Moisture	97 g
Fibre	0.5 g
Ash	2.3 g
Sodium	886 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 and Hydrolysed soy protein	-
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:

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

COUNTRY OF ORIGIN:

The Netherlands

COOKING INSTRUCTIONS:

Dilute 2 tbsp of the soup base with 270ml of boiling water in a bowl, mix well. Add cooked ramen noodles and top it with meat or vegetables of your choice.

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**

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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.