

SPECIFICATION

KIKKOMAN LESS SALT SOY SAUCE <ITEM CODE 67XXX>

PRODUCT DESCRIPTION:

KIKKOMAN Soy Sauce is produced from water, soybeans, wheat and salt through a natural brewing process which consists of enzymatic reactions of specific microorganisms. During the brine fermentation, all of the proteins from soybeans and wheat are completely hydrolysed into amino acids and low molecular peptides through the action of proteolytic enzymes from the *Koji*-mould produced. In addition, the unique flavours and aromas of KIKKOMAN soy sauce are produced through the fermentation process.

The liquid soy sauce is separated from the matured mash by pressing and then pasteurized before filling.

The salt content of Kikkoman Less Salt Soy Sauce is 8.1% (w/w), which is at least 43% less than in KIKKOMAN regular soy sauce. The salt content is reduced but the original unique flavor and aroma are retained. Use for basing, marinating, stir frying, roasting or as a dipping sauce.

INGREDIENTS:

Water, **Soybeans**, **Wheat**, Salt, Spirit vinegar, Sugar.

FLAVOUR AND APPEARANCE:

| | |
|------------|---|
| Taste | salty, sour, sweet, mouthful |
| Aroma | strong brewed notes, well balanced |
| Appearance | transparency, reddish brown, no visual impurities |

CHEMICAL PROPERTIES:

| Parameter | Standard | Analytical reference method | Frequency |
|-----------------------|-------------|-----------------------------|-----------|
| Total nitrogen %(w/w) | 1.38 ± 0.05 | ISO-1871 | each lot |
| NaCl % (w/w) | 8.1 ± 0.5 | ISO-1841-2 | each lot |

| Parameter | Typical value | Analytical reference method | Frequency |
|------------------|---------------|-----------------------------|-----------|
| pH | 4.7 | ISO-1842 | each lot |
| Specific gravity | 1.13 | 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 | once a year |
|------------------------------|--------------|-------------|-------------|

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 |

*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 |
|-----------|-------------------------------|------------|----------------------------------|
| 67810 | 10 ml plastic film sachet | 9 months | Consume as soon as possible. |
| 67513 | 150 ml dispenser glass bottle | 36 months | Refrigerate after opening. |
| 67523 | 150 ml regular glass bottle | 36 months | |
| 67533 | 250 ml regular glass bottle | 36 months | |
| 67552 | 480 ml PET bottle | 18 months | |
| 67582 | 975 ml PET bottle | 18 months | |

NUTRITION INFORMATION:

| | per 100 ml | per 100 g |
|--------------------|------------------|------------------|
| Energy | 377 kJ / 89 kcal | 334 kJ / 79 kcal |
| Fat | 0 g | 0 g |
| of which saturates | 0 g | 0 g |
| Carbohydrate | 6.4 g | 5.7 g |
| of which sugars | 3.8 g | 3.4 g |
| Protein | 9.7 g | 8.5 g |
| Salt | 9.2 g | 8.1 g |

(Reference analysis data)

| | per 100 ml | per 100 g |
|----------|------------|-----------|
| Moisture | 82 g | 73 g |
| Fibre | 1.6 g | 1.4 g |
| Ash | 11 g | 9.5 g |
| Sodium | 3673 mg | 3250 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 :

- Kosher
- Vegan

FACTORY CERTIFICATE:

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

COUNTRY OF ORIGIN:

The Netherlands

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**

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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.