

01 Aug 2022
(Supersedes 03 Aug 2020)

KIKKOMAN SOY SAUCE

(Non-GMO)

Technical Data Sheet
(Produced in Singapore)

PRODUCT DESCRIPTION:

KIKKOMAN soy sauce is produced from water, soybeans (Non-GMO), wheat and salt using a natural brewing process, which consists of enzymatic actions of specified micro-organisms. The brine fermentation takes several months and results in the formation of various acids, alcohols and other flavour compounds by yeast and lactic acid bacteria. During this process, all of the proteins of soybeans and wheat are completely hydrolysed to amino acids and low-molecular peptides by action of proteolytic enzymes of the Koji-mold used. The liquid part of the matured mash is obtained by pressing and is then refined and pasteurized.

INGREDIENTS (Non-GMO):

Water, Soybeans, Wheat, Salt.

FLAVOUR AND APPEARANCE:

Aroma	- salty, strong brewed notes
Flavour	- tart, sweet, with a definite fermented bouquet
Appearance	- clear, dark, reddish brown, no visual impurities

PHYSICAL AND CHEMICAL ANALYSIS:

Brix	$\geq 33\%$ (w/w)
Sodium chloride	$13.9 \pm 0.3\%$ (w/w)
Total Nitrogen	$1.41 \pm 0.03\%$ (w/w)
Alcohol	contains average 2.1% (w/w) or 3.2% (v/v) from natural brewing process
pH	4.9 ± 0.3
Specific gravity	1.17

3-MCPD (3-Monochloro-1,2-propanediol) $\leq 0.02\text{ppm}$

KIKKOMAN SOY SAUCE (FANCY GRADE) (Non-GMO) contains no chemically hydrolysed vegetable proteins and/or carbohydrates, chemical preservatives, artificial sweeteners, artificial flavour and/or artificial pigments

KIKKOMAN SOY SAUCE (FANCY GRADE) (Non-GMO) contains no Crustacean and their products, Egg and egg products, Fish and fish products, Milk and milk products, Tree nuts and sesame seeds and their products, Added sulphites.

MICROBIOLOGICAL STANDARDS:

Total colony counts	<1000 / ml
Coliforms	Negative
Salmonella sp.	Negative
Staphylococcus aureus	Negative
Yeast and molds	<100 / ml

NUTRITION INFORMATION

Ave Quantity:	(per 100ml)	
Energy	90	kcal
	377	kJ
Protein	10.4	g
Total Fat	0	g
Saturated	0	g
Carbohydrate	6.7	g
Sugars	0.6	g
Sodium	6,833	mg

PACKING: 150ml Glass Bottle

STORAGE AND SHELF LIFE:

When stored unopened at ambient temperature, product has a shelf life of three years.
Refrigerate after opening is recommended.


LABEL: Contains place of manufacturer and ingredient statement.

APPLICATIONS:

salad dressings	soup bases	marinade products for curing
vegetable sauces	steak sauces	marinade for seafood, chicken
oriental entrees	barbecue sauces	

Note: Information and recommendations given herein are based on our research and believed to be accurate. No guarantee of accuracy is made. It is recommended each purchaser to conduct tests for their own satisfaction to determine if the product is acceptable for their purpose and application. No warranty is expressed or implied on this product for a specific purpose.

This Technical Data Sheet is valid until 31 Dec 2025.



Tan B. N.
QA Senior Manager