

Specification

Kikkoman Pet Bottle (1l / 500ml)



YAMA PRODUCTS B.V.
RUTHERFORDWEG 2
3542 CG UTRECHT
THE NETHERLANDS
T +31 30 2408030
YAMA.NL

Your silent partner in famous food

According to the best of our knowledge, the data in this product specification are correct at the time of issue.
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





Kikkoman Pet Bottle (1l / 500ml)

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.

Declaration for labeling: soy sauce or as ingredients

Use: Suitable for use in many dishes such as rice and noodles, fish and meat dishes, marinades, sauces, salad dressings, terrines and soups.

Characteristics:

Appearance:	transparent liquid, no visual impurities
Colour:	reddish brown
Aroma / smell:	strong brewed notes, well balanced
Taste:	salty, sour, mouthful, meaty, pleasant aftertaste

Ingredients: water **soybeans, wheat**, salt

Ingredients are listed according to legislation EC 1169/2011

	101913		101923		
Packaging:	Type:	bottle	box	box	box
	Material:	PET	carton	PET	carton
	Net weight:	1173g	6x1173g	586,5g	12x586,5g
	Package weight:	215g		126g	
	Size:		261x174x276mm		205x275x210mm
	Number on pallet:				

PP = polypropylene, PE = polyethylene, LLDPE = linear low density polyethylene

Storage and shelf life: Store cool (<25°C), dark and dry. Shelf life 18 months after production. Refrigerate after opening and use as soon as possible.



Product name:	Kikkoman Pet Bottle (1l / 500ml)
Product number:	101913 / 101923
Intrastat code:	21031000

Components:	Ingredient	Origin
	water	Netherlands
	soy beans	Brazil
	wheat	Germany
	salt	Netherlands

Country of manufacturing:	The Netherlands
---------------------------	-----------------

Nutritional data:	g per 100 ml	g per 100 g
Energy (kJ)	325	278
Energy (kcal)	77	66
Fat	0	0
of which saturated	0	0
Carbohydrates	3,2	2,7
of which sugars	0,6	0,5
Fiber	1,5	1,3
Protein	10	8,5
Salt (as 2.5 x Na ⁺)	16,9	14,4
Sodium	6,76	5,76

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input checked="" type="checkbox"/>	certified	<input checked="" type="checkbox"/>
	Vegetarian	<input checked="" type="checkbox"/>		
	Lacto vegetarian	<input checked="" type="checkbox"/>		
	Ovo vegetarian	<input checked="" type="checkbox"/>		
	Vegan	<input checked="" type="checkbox"/>		



Allergens:

	used as ingredient	used on same production line	used in same production plant	cross-contact possible
Cereals containing gluten				
Wheat	yes			
Rye	no	no	no	no
Barley	no	no	no	no
Oats	no	no	no	no
Spelt	no	no	no	no
Khorasan wheat	no	no	no	no
Crustaceans	no	no	no	no
Eggs	no	no	no	no
Fish	no	no	no	no
Peanuts	no	no	no	no
Soybeans	yes			
Milk (incl. lactose)	no	no	no	no
(Tree) nuts	no	no	no	no
Almond				
Hazelnut				
Walnuts				
Cashews				
Pecan nuts				
Brazil nuts				
Pistachio nuts				
Macadamia nuts				
Celery	no	no	no	no
Mustard	no	no	no	no
Sesame seeds	no	no	no	no
Sulphur dioxide & sulphites (E220-E228)	no	no	no	no
Lupine	no	no	no	no
Molluscs	no	no	no	no



Microbiological information:	micro organism	target	unit	method
	Total plate count	< 1.000	cfu/ml	ISO-4833-1
	Yeasts	< 100	cfu/ml	ISO-21527-2
	Moulds	< 100	cfu/ml	ISO-21527-2
	Enterobacteriaceae			
	Lactobacillus			
	E. coli	< 10	cfu/g	ISO-16649
	Bacillus cereus			
	Staphylococcus aureus			
	Salmonella	absent	cfu/25g	ISO-6579
	<i>others:</i>			
	Listeria monocytogenes	< 100	cfu/g	ISO-11290

Physical information:	parameter	result	unit	method
	Ash	15	% (w/w)	
	Moisture content	70	% (w/w)	
	pH	4,8		ISO-1842
	<i>other:</i>			
	specific gravity	1,17	kg/l	ISO-15212-1
	salt (NaCl)	14,4±0,5	% (w/w)	ISO-1841-2

Chemical information:	contaminant	result	legal limit*
	3-MCPD	< 10 ppb	max 15 µg/kg
	1,3-DCP	< 5 ppb	
	2,3-DCP	< 5 ppb	

*results need to be under the maximum levels stated in Commission Regulation 1881/2006 for foodstuffs and its amendments.
Commission Regulation (EU) 2018/290: The maximum level of 20µg/kg is given for the liquid product containing 40 % dry matter, corresponding to a maximum level of 50 µg/kg in the dry matter. The level needs to be adjusted proportionally according to the dry matter content of the products.

Foreign body control:			location in process
	filter	100	
	sieve		mm
	metal detection:		
	ferrous		mm
	non-ferrous		mm
	stainless steel		mm
	magnet		gauss



Food safety and legislations:	This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
	This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
	This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
	This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
	This product is free from illegal colours and dye conform breefing EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
	The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
	The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input checked="" type="checkbox"/>

Batch code:	example	15335
	explanation	The batchcode is formed bij the year and day the product is produced YYDDD; in this case 1st December 2015.

Documents attached:

This specification is provided by:

name	B. Top
position held	Quality Assurance Assistant
date	5-10-2018
version number	2.0
signature	