

## Specification

Kikkoman sojasaus less salt



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.





PICTURE

## Kikkoman sojasaus less salt

### Description:

Kikkoman soy sauce is produced through a natural brewing process. During fermentation, all of the proteins from soybeans and wheat are completely hydrolysed. In addition, unique flavours and aromas are produced through the fermentation process. The liquid part is refined and pasteurised. 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.

### Declaration for labeling:

soy sauce (water, **soybeans**, **wheat**, salt (8,1%), vinegar, alcohol, sugar) or as separate ingredients

### Use:

Soysauce can be used to flavour sauces & gravies, oriental entrees, salad dressings, soup bases, steak sauces, meat products, barbecue sauces, marinades for curing, marinade for seafood, marinade for chicken and many more. Besides using it in traditional Asian dishes, try it in mainstream American foods, classic Mediterranean dishes or exotic Caribbean cuisine. Use the same way as you would use regular soy sauce, to taste.

### Characteristics:

Appearance: transparent liquid, no visual impurities  
Colour: reddish brown  
Aroma / smell: strong brewed notes, well balanced, typical soy sauce  
Taste: salty, sour, sweet, mouthful, typical soy sauce

### Ingredients:

water, **soybeans**, **wheat**, salt, vinegar, alcohol, sugar

Ingredients are listed according to legislation EC 1169/2011

### Packaging:

	101914 - 150ml		101915 - 1l	
Type:	bottle	box	bottle	box
Material:	glass	cardboard	PET	cardboard
Net weight:	170 g		1130 g	6780 g
Package weight:			215 g	1,474 kg
Size:		209x139x142 mm		261x174x276 mm
Number on pallet:		186		57 (3 x 19 boxes)

### Packaging:

	101910 - 20l		19134 - 1000l
Type:	inner bag	box	container (Schütz)
Material:	PE	cardboard	HDPE
Net weight:		22,7 kg	1130 kg
Package weight:	170 g	615 g	55 kg
Size:		287x255x360 mm	1200x1000x1160 mm
Number on pallet:		36 (3 x 12 boxes)	1



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

Product name:	Kikkoman sojasaus less salt
Product number:	101914 - 150ml   101915 - 1l   101910 - 20l   19134 - 1000l
Intrastat code:	21031000

Components:	Ingredient	Origin	%
	water	NL	<55
	soybeans	BR	13-17
	wheat	DE	13-17
	salt	NL	8.1
	spirit vinegar	NL	2-5
	alcohol	NL	2-5
	sugar	NL	2-5

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

Nutritional data:	g per 100 g	g per 100 ml
Energy (kJ)	398	450
Energy (kcal)	95	107
Fat	0	0
of which saturated	0	0
Carbohydrates	6,1	6,9
of which sugars	3,5	3,9
Fiber	1,2	1,4
Protein	8,6	9,7
Salt (as 2.5 x Na <sup>+</sup> )	8,1	9,1
Sodium	3,24	3,64

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"/>		

Storage and shelf life:	<p>Store cool (&lt;25°C), dark and dry. Glass bottle 36 months after production, PET bottle and bag in box 18 months after production, container 9 months after production.</p> <p>After opening store refrigerated and use as quickly as possible. Sterilize valve of</p>
-------------------------	--



opened container before use.

Allergens:

	used as ingredient	used on same production line	used in same production plant	cross- contact possible
Cereals containing gluten				
Wheat	<b>yes</b>			
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	<b>yes</b>			
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/g	ISO 4833-1
	Yeasts	< 100	cfu/g	ISO 21527-2
	Moulds	< 100	cfu/g	ISO 21527-2
	Enterobacteriaceae			
	Lactobacillus			
	E. coli	< 10	cfu/g	ISO 16649
	Bacillus cereus			
	Staphylococcus aureus			
	Salmonella	negative	cfu/25g	ISO 6579
	<i>others:</i>			
	Listeria monocytogenes	< 100	cfu/g	ISO 11290

Physical information:	parameter	result	unit	method
	Ash	8,8	% (w/w)	
	Moisture content	62	% (w/w)	
	pH	4,7		ISO 1842
	<i>other:</i>			
	specific gravity	1,13	kg/l	ISO 15212-1
	salt (NaCl)	8,1 ± 0,5	% (w/w)	ISO 1841-2

Chemical information:	contaminant	result	legal limit*
	3-MCPD	not detected	max 19 µg/kg
	1,3-DCP	not detected	
	2,3-DCP	not detected	

\*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	mesh	
	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 briefing 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	15338
explanation	The batchnumber is the production date according to format YYDDD; in this case 4th December 2015

Documents  
attached:

--

This specification is provided by:

name	Ingrid Krol
position held	Quality Assurance Manager
date	7-3-2019
version number	8.0
signature	