

Product specification

Product Name: Ketjap A
Product description: Sauce which gives a specific sweet taste of oriental cuisine.
Ingredients: Molasses, Water, Naturally fermented soy sauce (soybeans, salt, caramel, preservative E211), Acid E270, Natural aroma.
Allergen Information: Gluten-free (<20ppm) and soja
The soy sauce is naturally fermented and therefore does not contain 3-MCPD's
Best before: 2 years from date of manufacture
Packing : 250 ml. 500 ml. 1 ltr. 10 ltr. 750 ltr.
Storage: Cool, dry and dark
organoleptic characteristics
General appearance: syrupy liquid sauce
Color: Dark brown / black
Taste: specific sweet

Alba list

File:prsp_03_ketjap A 102

Datum: 1-2016

Productname: Ketjap A			
Koemelkeiwit/Cow's milk protein	-	Pinda/Peanuts	*
Lactose/Lactose	-	Pindaolie/Peanut oil	*
Kippenei eiwit/Chicken egg	-	Sesam/Sesame	-
Sojaeiwit/Soy protein	+	Sesamolie/Sesame oil	-
Sojaolie/Soy oil	+	Glutaminaat/Glutamate E260-E625	-
Gluten/Gluten (<20 PPM)	-	Sulfiet/Sulfite E220-E228	-
Tarwe/Wheat	-	Koriander/Coriander	-
Rogge/Rye	-	Selderij/Celery	-
Rundvlees/Beef	-	Wortel/Carrot	-
Varkensvlees/Pork	-	Lupine/Lupine	-
Kippenvlees/chicken	-	Mosterd/Mustard	-
Vis/Fish	-		
Schaal-schelpdier/Shellfish-Crustaceans	-		
Mais/Corn	-		
Cacao/Cocoa	-		
Peulvruchten/Legumes/pulses	-		
Noten/Nuts	-		
Notenolie/Nut oil	-		

Absent = -

Present = +

May be provided by cross-contamination = *

Is produced in a company that also processes peanuts.

Microbiologische kenmerken		Chemische kenmerken	
Total Aeroob plate count	<10.000	pH	5.1 tot 5.7
Yeasts and molds	<1.000	Brix	70 tot 73
Lactobacillen	<1.000	Specific weight	1.375
Bacillus Cereus	<10	GMO free	ja
Clostridium Perfringens	<10	Voedingswaarde per 100 g	
Enterobacteria	<1.000		
Staphylococcus Aureus	afw. in 25 gr.	energy	882 KJ / 211 kcal
Salmonella-bacteria	afw. in 25 gr.	carbohydrates (sugars =)	45 g
Campylobacter	afw. in 25 gr.	protein	7,2 g
		fat	< 0,05 g
		of which saturated	< 0,01 g
		salt	2,6 g