SPECIFICATIONS

SOY SAUCE Product Code: 00171

MICROBIOLOGICAL STANDARD

<1.000

<50

Standard Plate Count cfu/g

Yeast & Mold cfu/g

INGREDIENTS

Water, Soybeans, Wheat, Salt, Sodium benzoate: Less than 1/10 of 1% as a preservative.

PHYSICAL CHARACTERISTICS

Aroma Appetizing with brewed bouquet.

Flavor Salty, tart, sweet, with rich brewed notes.

Appearance Clear, dark, reddish, brown. No visual impurities.

9.76

CHEMICAL ANALYSIS EXAMPLE

Total Nitrogen %(w/w) 1.41 (1.36-1.46) Protein Total as N x 6.25 %(w/w) 8.81 (8.50-9.13) Salt (Sodium Chloride) %(w/w) 13.7 (13.4-14.0) pH Target 4.8 (4.5-5.1) Alcohol Target %(v/w) >1.7 Sodium Benzoate (ppm) <1,000</td>

PACKAGING:

4 - 1 Gal (3.79 L) Plastic Jug

Wt per Gal Target (lbs/gal)

STORAGE AND SHELF LIFE:

When stored unopened at room temperature, product has a shelf life of 24 months. Refrigeration is recommended after opening.

DATE CODE EXPLANATION:

Example: BEST BY: 22MAY2020

The Best By Date is written DDMMMYYYY. It is based on the production date plus the estimated shelf life. The above means the unopened bottle should be used before May 22, 2020 for best quality.

CERTIFICATION: Kosher

NUTRITIONAL ANALYSIS EXAMPLE PER 100 G:

Calories (kcal)	61	Added Sugars (g)	0.0
Calories from Fat (kcal)	0	Protein (g)	9.0
Total Fat (g)	0.0	Vitamin A (IU)	0
Saturated Fat (g)	0.0	Vitamin C (mg)	<0.5
Trans Fat (g)	0.0	Vitamin D (mcg)	<1.00
Cholesterol (mg)	<1.0	Calcium (mg)	31.6
Sodium (mg)	5485	Iron (mg)	1.0
Total Carbohydrates (g)	6.3	Potassium (mg)	414
Dietary Fiber (g)	0.8	Moisture (g)	69.5
Total Sugars (g)	0.0	Ash (g)	15.3

COUNTRY OF ORIGIN: U.S.A.

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 conduct tests for his or her own satisfaction to determine if the product is acceptable for his or her purpose and application. No warranty is expressed or implied on this product for a specific purpose.

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