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## LIGHT SOY SAUCE FLAVOUR H1000

### DESCRIPTION

A dark brown colour liquid with the typical appetising light soy sauce aroma and taste.

Specific gravity at 25 deg C : 1.130 - 1.135

### APPLICATION

This soy sauce flavour is a 10 times concentrated product designed to give a single strength product by simple dilution with salt and water according to the formula given below:

#### 10x dilution to single strength - Light Soy Sauce H1001

	KG
Salt Vacuum	10.00
Water deionised	80.00
LSS H1000	10.00
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	100.00

If you wish to make a very cheap product, this concentrate can be diluted 20 times as follows:

#### 20x dilution to single strength - Light Soy Sauce H2001

	KG
Salt Vacuum	15.00
Water deionised	175.00
LSS H1000 V	10.00
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	200

These two dilution formulas are the most straight forward to produce instant light soy sauce at very economical unit price in a most convenient and hygienic method. In addition, this concentrate is also very helpful to soy sauce manufacturers who are producing light sauce by fermentation or acid hydrolysis method by serving as a consistent flavour standard in terms of flavour, colour, appearance and taste for blending with their own sauces. Of course other ingredients could be included at the customer's own discretion and formulation.

### LEGAL STATUS

This flavour is made from naturally fermented soy sauce with the addition of caramel, MSG and our speciality booster EMS 300.

### CLASSIFICATION

This flavour is classified as natural and nature-identical (MSG) in all countries where applicable.

### STORAGE

Keep sealed in a cool place, away from direct sunlight. This flavour is stable for 1 year.

### PACKING

- 220kg lined drum
- 25kg plastic drum



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- 5kg plastic container packed in a carton of 4 x 5kg