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LIGHT SOY SAUCE FLAVOUR KK500

DESCRIPTION

A brown colour liquid with a fermented sweet aromatic aroma typical of Kikkoman type soy sauce.

Specific gravity at 25 deg C : 1.123 - 1.125

APPLICATION

This flavour is a concentrate designed for five times dilution with brine.

DILUTION TO SINGLE STRENGTH - SOY SAUCE KK501

	KG
Salt Vacuum	12.00
Water deionised	68.00
Soy Sauce KK500	20.00

	100.00

SPECIFICATION

	KG
Total Nitrogen	1.13
Salt (NaCl)	13.70
pH	4.50
Benzoic Acid	350.0ppm
Lead	1.10ppm
Arsenic	080ppm
Aerobic Mesophile Count	<5.00 cfu/ml
Salmonella	Not detected
E.Coli	<3.00 mpn/ml

CLASSIFICATION

It is classified as natural and nature-identical flavour in all countries. Current product under production code CC524090 contains 3.7% of MSG. However, it can be removed upon request. This product is 3-MCPD and GMO free.

STORAGE

Keep sealed in a cool place, away from direct sunlight.

PACKING

220kg plastic drum