



Jiàngyóu™ – Instant soy sauce (Shoyu – wheat free)

Original soy sauce is made from traditionally brewed paste composed of mashed soy beans, maize, glucose syrup, caramel coloring and brine. The paste is squeezed and pasteurized. The full body flavor soy sauce is then spray dried on a natural ingredient carrier. A mildly intense taste and bouquet. Appropriate acidity with a light tan color with an authentic taste and of soy sauce. For BBQ, sushi, adding soy sauce flavor in dry seasonings, on meat and poultry dishes, and marinades.

Chemical and Physical Properties

	Min.	Max.
Total solids, % over active substance	94.0	97.5
pH	4.6	4.9
Moisture, %	2.5	6.0
NaCl (Calcined), %	29.0	38.0
Free-Flow density, g/litre	160.0	180.0
Size distribution, % through 65 Mesh	80.0	95.0
Total Ash, %	30.0	36.0
Total Nitrogen, %	1.8	3.0

Sensory Data

Appearance	Light tan (brown) color.
Flavor	Characteristic Chinese soy sauce.

Microbiological Standards

	Max.
Standard plate count, CFU/g	< 3,0 × 10 ³
Yeast and moulds, CFU/g	< 1,0 × 10 ²
Faecal Coliforms/2g	Absent
<i>E. coli</i> /2g	Absent
<i>Salmonella</i> /25g	Negative

Nutritional Data/ 100 g (Typical values)

	% RDI/g
Energy, 263 kcal / 1085 kJ	1,0
Energy from fat 1 kcal / 4,13 KJ	0,0
Total fat, 0,1 g / g	0,0
Saturated Fat, traces	0,0
Trans Fat, 0g	0,0
Cholesterol, 0mg	0,0
Sodium, 9g / 100g)	0,0
Potassium, 0g (< 1mg/100g)	0,0
Protein (N x 6.25), 0g (1 l g/100g)	0,0

Allergens: shoyu / soy

Certification

HACCP

Packaging and Storage

20 - 25 kg double Cargill industrial bags. Inner bag PE of food grade.

Product must be stored between 15°C to 30°C, in dry and sheltered environment. Avoid direct sunlight.

Shelf Life

1 years when kept unopened in the original packaging, stored in a proper environment. **Production date:** XX/XX/XXX.

Regulatory Data

Harmonized System: NCM (Brazilian Common Nomenclature): 21.03.10

Features and Benefits

Less salt and more natural soy flavor. Logistic efficient Not made with whey or with acid-hydrolyzed vegetable protein (acid- HVP)

GLUTEN FREE - 3-MCPD FREE

Remarks

We recommend consulting a physician or qualified healthcare practitioner before making any significant change in a diet.

Allergens: Contains shoyu / soy.

Nutritional data label is available on <http://sorze4.com>

For more information: Contact sorze4 AS (info@sorze4.com)

Effective Date: September 23, 2017 Next Review Date: September 2020

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Sorze4 AS
Vestre Rosten 110
N-7075 Trondheim
Norway
www.sorze4.com