



# Soy Sauce Powder

Original soy sauce is made from traditionally brewed paste composed of mashed soy beans, maize, glucose syrup, caramel coloring and brine. The paste is then squeezed and the liquid is what we know as soy sauce, which is then stained and centrifuged, pasteurized and packed. Our favorite full bodied flavor soy sauce is then spray dried on an ingredient food dextrin carrier which gives a mildly intense taste and fairer, brewed bouquet and more appropriate acidity to powdered products giving so a special touch to all types of everyday dishes. It is suitable for seasoning meats (boiled, baked or grilled), pasta, soups, salad dressings, seasonings, snacks, flavors enhancement among other various applications in food formulation. It is light tan in color, water soluble and will add an incredibly authentic tasting and flavor of soy sauce with just a shake or two. It can be used for BBQ and smoked salmon. Makes it easy for when you want to take soy with you on a vacation or camping trip, but don't want to carry a heavy bottle of liquid. The product contains soy and corn derivatives may contain traces of gluten. On the other hand, soy sauce also contains brine (water, salt and sugar) and therefore, it is not a proper sauce for people with high blood pressure and kidney problems. Soy sauce powder is a high intensity product that keeps 100% of functional characteristics, being a product of fast preparation, wide shelf life and easy storage.

technical specification

### Specifications:

#### Physical, Chemical & Sensorial: Specification

Powder appearance	Brownish powder
Moisture, %	Less than 5,0%
pH	4,8 ± 0,5
Free-Flow Density, g/liter	250,0 ± 50,0
Particle Size, % through 40 Mesh	More than 80,00
Color, Pantone Matching System	723C to 725C
Taste & Flavor	Spicy and salty

#### Microbiological: Specification

Standard Plate Count, CFU/g	< 1,0 x 10 <sup>3</sup>
Yeasts and Molds, CFU/g	< 1,0 x 10 <sup>2</sup>
Fecal Coliforms /g	Absent
E. coli/g	Absent
Salmonella/25g	Absent

#### Nutritional Facts/33g (One serving size):

<b>Calories 129kcal</b>	Calories from fat 9kcal
	<b>% Daily Value*</b>
<b>Total fat 1</b>	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol 0g</b>	<b>0%</b>
<b>Sodium 5,1g</b>	<b>212%</b>
<b>Carbohydrates 24g</b>	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g of added sugars	<b>0%</b>
<b>Proteins 8g</b>	<b>11%</b>
Vitamin D 0mcg (0%)	Potassium 403mg (9%)
Calcium 31mg (3%)	Iron 2mcg (14%)

\*The % Daily Values tells you how much a nutrient in a serving of food contribute to a daily diet. And, 2.000 calories a day is used for general nutrition advice.

### Application:

Intensely flavored, soy sauce allows a number of alternatives to formulate a wide range of applications in both the cosmetic and food industries. It can well replace the liquid option since the former offers many advantages over the latter. However, if you wish to reproduce the liquid option just use one part of powder to 3 parts of water. It works great in adding soy sauce flavor in dry seasonings. In addition it can be used as powdered seasoning simply by spraying it over soups, salads, barbecue meat dishes, fish, pork, scrambled eggs, poultry dishes, marinades, sauces and snack. For use in restaurants and snack bars as sachet-packed table spice (2.5g), it can be directly sprayed over the meal. Water soluble product. The recommended dosage is the following: - *One serving*: - 33g of powder to 67g of water.

### Packing - Shelf Life:

25 kg, internally into food grade polyethylene bags and externally into double corrugated cardboard cartons

**Shelf Life:** Two years. The product may lose much of its nutritional characteristics if stored in an environment with severe climate conditions and direct sunlight

### Storage:

Store in a cool and dry place with a room temperature between 15 and 30°C

### Regulatory Information:

Harmonized System (GHS / NCM) # 21.03.10.90  
Exempted from registration: (RDC # 23,15/03/2.003-ANVISA/BR)  
Classification according to 29 CFR 1910: None found  
CAS Registry # 68308-53-2 (based on soy beans)  
ECHA Registry #269-657-0 (Based on soy beans)

Effective Date: February 2, 2020 Next Review Date: February 2022

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. sorze4 AS (Inc) make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of non-infringement, merchantability, or fitness for a particular purpose are hereby disclaimed. sorze4 AS assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

sorze4 AS  
Jarleveien 8A  
7041 Trondheim  
Norway  
www.sorze4.com