

PRODUCT INFORMATION

See also www.organic.nl

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|--------------------------|---|
| Product | Shoyu |
| Code | 19041 |
| Certificate | QAI/Skal |
| Country of origin | USA |
| Last update | 3-8-2016 |
| Issue Date | 3-8-2016 |
| This product is | Organic and not genetically modified or irradiated |

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| Production | |
| Ingredients | Water, organic soybeans, organic wheat, salt, and organic alcohol (To preserve the freshness). |
| Additives | No additives |
| Process | A naturally brewed soy sauce which is made from organic soybeans, organic wheat and salt. Selected strains of microorganisms are used for the fermentation. After the fermentation, the soy sauce is refined and pasteurized. |

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| Sensorial properties | |
| Smell | Soy sauce aroma with no offensive odours |
| Colour | Clear, dark brown |
| Taste | Smooth, well-balanced |
| Appearance | Liquid, dark brown |

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|---------------------------------|----------------------|----------------------|----------|
| Packing | | | |
| Net content | 1000 L | | |
| Kind of packing | IBC container | | |
| Packing size (L x W x H) | | | |
| Packing/layer | 1 | Layers/pallet | 1 |

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|---------------------------|---|
| Shelflife | |
| Storage conditions | Protected from moisture, direct light, high heat and temperatures below freezing |
| Minimum shelflife | 12 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|--|-----------------|
| Energy | 238 kJ 62 kCal | |
| Protein (g) | 9.4 | |
| Fat (g) (From USDA Database) | 0 | Saturated: 0.0 |
| Carbohydrates (g) | 6.0 | Sugars: 6 |
| Dietary fibre (g) | 0 | |
| Mineral (g) | Salt: app 15 (changes due to natural fluctuations) | |

| Analytical properties | |
|-------------------------|------|
| Weight per Gallon, lb. | 9.7 |
| Specific Gravity (g/ml) | 1.17 |

| Microbiological Properties | |
|----------------------------|---------|
| Total Plate Count (cfu/g) | < 5.000 |
| Coliforms (cfu/g) | Absent |
| Yeast (cfu/g) | < 50 |
| Moulds (cfu/g) | < 50 |
| Staphylococcus (cfu/g) | Absent |
| E. Coli (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | + | Sesame-oil | - |
| Soya oil | - | Glutamate (added E620-E625) | - |
| Gluten | + | Sulfite (E220-E228) | - |
| Wheat | + | Benzoic acid/Parabens (E210-E213) | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine (E102) | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | Yes |
| Ecosocial | No |

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| Use | Soups, sauces, gravies, meat products, poultry products, seafood, vegetables, oriental entrees, etc. |
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