

TECHNISCHE FICHE

RF-02.02.20

PRODUCT NAME : Soy sauce (fish shape)

PRODUCT INFORMATION:

(article number, product name, size, pieces per carton)

75735 – Dosette fish shape Soy sauce 8ml (800 pcs)

PRODUCT DESCRIPTION:

Soy Sauce is produced from water, soybeans, wheat and salt through a natural brewing process which consists of enzymatic reactions of specific microorganisms. During the brine fermentation, all of the proteins from soybeans and wheat are completely hydrolysed into amino acids and low molecular peptides through the action of proteolytic enzymes from the *Koji*-mould produced. In addition, the unique flavours and aromas of soy sauce are produced through the fermentation process.

The liquid soy sauce is separated from the matured mash by pressing and then pasteurized before filling.

INGREDIENTS:

Water, **Soybeans(16 %)** , **Wheat**, Salt.

FLAVOUR AND APPEARANCE:

Taste	salty, sour, mouthful, meaty, pleasant aftertaste
Aroma	strong brewed notes, well balanced
Appearance	transparency, reddish brown, no visual impurities

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method
Total nitrogen %(w/w)	1.25 ± 0.05	ISO-1871
NaCl % (w/w)	14.4 ± 0.5	ISO-1841-2

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Parameter	Typical value	Analytical reference method
pH	4.8	ISO-1842
Specific gravity	1.16	ISO-15212-1

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method
Total plate count	<1000 cfu/ml	ISO-4833-1
Yeast and moulds	<100 cfu/ml	ISO-21527-2
<i>E.coli</i>	<10 cfu/g	ISO-16649
<i>Listeria monocytogenes</i>	< 100 cfu/g	ISO-11290
<i>Salmonella</i>	Absence in 25g	ISO-6579

3-MCPD:

3-monochloropropane-1,2-diol	Not detected	MLD* 10 ppb
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DCP:

1,3- Dichloro- 2- propanol	Not detected	MLD* 5 ppb
2,3- Dichloro- 1- propanol	Not detected	MLD* 5 ppb

*MLD: Minimum limit of determination (V/V)

The product does not contain chemically hydrolysed vegetable proteins (HVP) and/or carbohydrates, chemical preservatives, artificial sweeteners, artificial flavours and/or artificial pigments.

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PACKAGING AND SHELF LIFE:

Packaging Details	
Primary packaging	Dosette 8ml
Secondary packaging	Blue plastic bag
Tertiary packaging	Carton (24mm x 19,5mm x 31,4mm)
88 cartons per pallet (70.400 units per carton)	

Shelf life is 9 months. Batch number on each dosette.

STORAGE CONDITIONS/CONDITIONS OF USE:

Store at 25°C or lower under a dark condition. Refrigerate after opening and use as soon as possible.

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	279 kJ / 66 kcal	241 kJ / 57 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	2.1 g	1.8 g
of which sugars	0 g	0 g
Protein	9.1 g	7.8 g
Salt	17.1 g	14.7 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	84 g	72 g
Fibre	1.0 g	0.9 g
Ash	19 g	16 g

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CERTIFICATE :

- BRC

ALLERGEN INFORMATION

Contains: soybeans, wheat