



MARKETING

TRADITIONALLY BREWED WITH FOUR SIMPLE INGREDIENTS - WATER, SOYBEANS, SALT AND SUGAR. MEETS THE FDA’S PROPOSED GUIDELINES FOR A GLUTEN-FREE DECLARATION. NO ADDED PRESERVATIVES.

PRODUCT SPECIFICATIONS

Code		GTIN	Pack Description			
00158		10041390001588				
Brand	Brand Owner	GPC Description				
KIKKOMAN	Kikkoman Sales USA Inc.	Other Sauces Dipping/Condiments/Savoury Toppings/Savoury Spreads/Marinades (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.89 LBR	29.67 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.81 INH	10.94 INH	9.63 INH	0.78 FTQ	12x4	730 Days	40 FAH / 85 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

STORE COOL AND DARK PLACE. REFRIGERATE AFTER OPENING FOR QUALITY.

- ALLERGENS**
- Milk - MC

Eggs - MC

Soybean - C

Wheat - N

Sesame - MC

AU - MC

Mustard - MC
- Peanuts - MC

Tree - MC

Fish - MC

Shellfish - MC

Crustaceans - MC

Cereals - N

Molluscs - MC

Nutrition Facts

126 Servings per container

Serving Size 1 Tbsp (15mL)

Amount Per Serving

Calories 10

% Daily Value*

Total Fat 0 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 980 mg 43%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

WATER,SOYBEANS,SALT,SUGAR

PREPARATION & COOKING SUGGESTIONS



POUR AND SERVE. USE AS ALL PURPOSE SEASONING.

SERVING SUGGESTIONS



Cooking Ingredients: Use as a seasoning and flavor enhancer, just as you would Kikkoman Soy Sauce, whenever you want to create a gluten-free menu item- from Asian specialties like stir-fries, fried rice and curries to Latin, Mediterranean or all-American preparations. Asian Condiment: Offer with sushi, sashimi and popular Asian-style foods, like wings, ribs or skewers; serve with soups and gluten-free noodle dishes. Sauces and dressings: Add to dipping sauces for fries, shrimp and other finger foods. Or add to mayonnaise or ranch dressing to create signature sandwich sauces, spread and dressings. Marinade: Add to marinades for grilled or roasted meat, fish, poultry or vegetables.

MORE INFORMATION

