



Lee Kum Kee Premium Light Soy Sauce (2x1.9Ltr)

Additional Information

Product Code	300131
Product Description	Lee Kum Kee Premium Light Soy Sauce in 1.9 ltr bottles. The Professional Range provide Chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. Light Soy Sauce is used for seasoning purpose and its "Xian Wei" (Umami) will uplift the taste of many dishes. It can also be used as marinade, dipping sauce, in stir fry or in dressing and sauce mix. It can also be used as a substitute for salt in cooking. Made with non-GMO soy beans. Naturally fermented. No added MSG. No added preservatives. Suitable for vegetarians. Vegan friendly. The Professional Range Premium Light Soy Sauce naturally brewed using traditional methods, selected soybeans and going through months of natural fermentation. It is a great sauce base for dressings.
Height (mm)	276.0000
Length (mm)	262.0000
Width (mm)	132.0000
Outer EAN 1	60078895123977
Storage Type	Ambient
Brand	Lee Kum Kee

Ingredients

Ingredients	Water, Salt, Soybeans 12%, Wheat Flour
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Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	Yes
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes

Allergens

Celery	No
Gluten	Yes
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	Yes
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	8.2 g
Carbohydrate of which Sugars per 100g (g)	2.1 g
Fat per 100g (g)	0.5 g
Fat of which Saturates per 100g (g)	0.1 g
Fibre per 100g	0 g
Energy per 100g (kcal)	76 kcal
Energy per 100g (kJ)	322 kJ
Protein per 100g (g)	8.2 g
Salt per 100g (g)	16.7 g

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

We do not therefore accept liability for any inaccuracies or incorrect product information contained on this site and cannot be held responsible for any inaccuracies or omissions set out in this information.

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