



Kikkoman Tamari Gluten Free Soy Sauce (6x250ml)

Additional Information

Product Code	043122
Product Description	KIKKOMAN TAMARI Gluten Free Soy Sauce is produced from water, soybeans, salt and spirit vinegar, without using wheat, through a natural brewing process which consists of enzymatic reactions of specific microorganisms. During the brine fermentation, all of the proteins from soybeans 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 KIKKOMAN TAMARI Gluten Free 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. *The term Gluten free is based on Commission Implementing Regulation(EU)No 828/2014.
Height (mm)	200.0000
Length (mm)	182.0000
Width (mm)	120.0000
Outer EAN 1	18715035150338
Storage Type	Ambient
Brand	Kikkoman

Ingredients

Ingredients	Water, Soybeans, Salt, Spirit Vinegar
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Dietary Information

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

Allergens

Celery	No
Gluten	No
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)	2 g
Carbohydrate of which Sugars per 100g (g)	0.5 g
Fat per 100g (g)	0.5 g
Fat of which Saturates per 100g (g)	0.1 g
Fibre per 100g	0.9 g
Energy per 100g (kcal)	57 kcal
Energy per 100g (kJ)	240 kJ
Protein per 100g (g)	10 g
Salt per 100g (g)	16.4 g

Disclaimer:

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