



# **Kikkoman Soy Sauce (1Ltr)**

#### **Additional Information**

Product Code	043123
Product Description	KIKKOMAN 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 KIKKOMAN 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.
Height (mm)	262.0000
Length (mm)	260.0000
Width (mm)	174.0000
Outer EAN 1	8715035110823
Storage Type	Ambient
Brand	Kikkoman

### Ingredients

Ingredient	Water, Soybeans, Wheat, Salt
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## **Dietary Information**

Approved for a Halal Diet	No
Approved for a Kosher Diet	Yes
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)	3.2 g
Carbohydrate of which Sugars per 100g (g)	0.6 g
Fat per 100g (g)	0.5 g
Fat of which Saturates per 100g (g)	0.1 g
Fibre per 100g	1.5 g
Energy per 100g (kcal)	77 kcal
Energy per 100g (kJ)	325 kJ
Protein per 100g (g)	10 g
Salt per 100g (g)	16.9 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.

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