



KIKKOMAN Soy Sauce (20ltr)

Additional Information

Product Code	155135
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 soy sauce is separated from the matured mash by pressing and then pasteurized before filling. This fine flavoured seasoning is so versatile; use it in everyday foods such as chicken, fish, steak, chops, sausages, burgers, soup and stews, egg dishes and pasta dishes etc., as well as for barbecuing and salad dressing.
Height (mm)	354.0000
Length (mm)	292.0000
Width (mm)	272.0000
Outer EAN 1	8715035121300
Storage Type	Ambient
Brand	Kikkoman

Ingredients

Ingredients	Water, Soybeans, Wheat, Salt
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Dietary Information

Approved for a Kosher Diet	Yes
Suitable for Coeliacs	No
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)	1.8
Carbohydrate of which Sugars per 100g (g)	0
Fat per 100g (g)	0
Fat of which Saturates per 100g (g)	0
Fibre per 100g	-
Energy per 100g (kcal)	57
Energy per 100g (kJ)	241
Protein per 100g (g)	7.8
Salt per 100g (g)	14.7

Disclaimer:

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