

Kikkoman Soy Sauce - Information

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.

TFS Product Code: 015497
Suppliers Product Code:
Information Last Updated: 04/02/2019
Date Produced: 25/04/2025



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:

- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()

Dietary Information

Key: **Suitable for**

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information is subject to change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Water, SOYBEANS, WHEAT, Salt.

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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