KIKKOMAN TRADING EUROPE GmbH
Theodorstrasse 180
40472 Düsseldorf
Germany

SPECIFICATION

KIKKOMAN TAMARI GLUTEN FREE SOY SAUCE

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 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, egg and pasta dishes, soups, stews and for salad dressings.
*The term “Gluten free” is based on Commission Implementing Regulation(EU)No 828/2014.

INGREDIENTS:
Water, **Soybeans**, Salt, Spirit vinegar.

FLAVOUR AND APPEARANCE:

Taste	salty, sour, mouthful, meaty, pleasant aftertaste
Aroma	strong brewed notes, well balanced
Appearance	transparency, reddish brown, no visual impurities

CHEMICAL PROPERTIES:

Parameter	Standard	Analytical reference method	Frequency
Total nitrogen %(w/w)	1.42±0.05	ISO-1871	each lot
NaCl % (w/w)	14.0±0.5	ISO-1841-2	each lot
Gluten	<20 ppm	ELISA	each lot

Parameter	Typical value	Analytical reference method	Frequency
pH	4.6	ISO-1842	each lot
Specific gravity	1.16	ISO-15212-1	each lot

MICROBIOLOGICAL CRITERIA:

Parameter	Limit	Analytical reference method	Frequency
Total plate count	<1000 cfu/ml	ISO-4833-1	each lot
Yeast and moulds	<100 cfu/ml	ISO-21527-2	each lot
E.coli	<10 cfu/g	ISO 16649-2	once a year
Listeria monocytogenes	<100 cfu/g	Bio-Rad AL Short protocol + Rapid Lmono / ISO 11290-1	once a year
Salmonella	Absence in 25g	ISO 6579-1	once a year

3-MCPD:

3-monochloropropane-1,2-diol	Not detected	MLD* 10 ppb	once a year

DCP:

1,3- Dichloro- 2- propanol	Not detected	MLD* 5 ppb	once a year
2,3- Dichloro- 1- propanol	Not detected	MLD* 5 ppb	once a year

*MLD: Minimum limit of determination (V/V)

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The product does not contain chemically hydrolysed vegetable proteins (HVP) and/or carbohydrates, chemical preservatives, artificial sweeteners, artificial flavours and/or artificial pigments.

PACKAGING AND SHELF LIFE:

Store in a cool, dry place away from direct sunlight.

Item Code	Type of Packaging	Shelf life	Storage conditions after opening
15810	10 ml plastic film sachet	9 months	Consume as soon as possible.
15513 15613	150 ml dispenser glass bottle	36 months	Refrigerate after opening.
15523	150 ml regular glass bottle	36 months	
15533 15633	250 ml regular glass bottle	36 months	
15562	1 liter PET bottle	18 months	
16130	20 liter bag in box	18 months	Refrigeration is recommended after opening.
16160	200 liter drum	9 months	
16140	1000 liter container	18 months	

NUTRITION INFORMATION:

	per 100 ml	per 100 g
Energy	240 kJ / 57 kcal	207 kJ / 49 kcal
Fat	0 g	0 g
of which saturates	0 g	0 g
Carbohydrate	2.0 g	1.7 g
of which sugars	0 g	0 g
Protein	10 g	8.6 g
Salt	16.4 g	14.1 g

(Reference analysis data)

	per 100 ml	per 100 g
Moisture	84 g	72 g
Fibre	0.9 g	0.8 g
Ash	18 g	16 g
Sodium	6550 mg	5647 mg

ALLERGEN INFORMATION:

Food Intolerance	In product	In which Ingredients	Risks of cross contamination
Cereals containing gluten	No	-	No
-Wheat	No	-	No
-Rye	No	-	No
-Barley	No	-	No

-Oats	No	-	No
-Spelt	No	-	No
-Kamut	No	-	No
Crustaceans	No	-	No
Eggs	No	-	No
Fish	No	-	No
Peanuts	No	-	No
Soybeans	Yes	Soybeans	-
Milk / dairy products	No	-	No
Nuts	No	-	No
-Almonds	No	-	No
-Hazelnuts	No	-	No
-Walnuts	No	-	No
-Cashews	No	-	No
-Pecan nuts	No	-	No
-Brazil nuts	No	-	No
-Pistachio nuts	No	-	No
-Macadamia / Queensland nuts	No	-	No
Celery	No	-	No
Mustard	No	-	No
Sesame seeds	No	-	No
Sulphur dioxide / sulphite	No	-	No
Lupin	No	-	No
Molluscs	No	-	No

CERTIFICATE :

- Kosher
- Halal
- Vegan

FACTORY CERTIFICATE:

- FSSC22000
- ISO14001
- SMETA (Sedex Members Ethical Trade Audit)

COUNTRY OF ORIGIN:

The Netherlands

LEGAL ASSURANCES:

- **Food contact material:** Complies with the requirements of Regulation (EC) No 1935/2004, Regulation (EU) No 10/2011and Regulation (EC) No 2023/2006.
- **Nano-material:** Does not contain Nano-material according to Regulation (EU) No. 2015/2283.
- **Ionizing radiation:** Is not treated with ionizing radiation. Non-Irradiation. Complies with the requirements of Directive 1999/2/EC.

- **GMO:** Does not contain or consist of GMO. Complies with the requirements of Regulation (EC) 1829/2003 and 1830/2003 on genetically modified food and feed (<0.9% GMO).
- **Contaminants:** Complies with the requirements of Regulation (EU) No 2023/915 and subsequent amendments.
- **Palm Oil Free**

Issue date : 04-02-2026 (DD-MM-YYYY), Version 26-01

Information and recommendations given herein are based on our research and considered to be accurate. No guarantee of accuracy is made. It is recommended that each purchaser conduct tests for his own satisfaction to determine if the product is acceptable for his purpose and application. No warranty is expressed or implied on this product for a specific purpose.