

PRODUCT SPECIFICATION

Soy Sauce Pasteurized

In-house laboratory certified by the “KirovogradStandartMetrology” State Testing Center
Approval Certificate No. 21/25 issued on 01.07.2025 valid before 30.06.2028

Product Name	Soy Sauce pasteurized
Product description:	This product is a dark, salty, umami liquid condiment made from fermented soybeans, roasted grains (wheat), salt, and water.
Ingredients:	water, sugar, salt, soy sauce powder 5% (defatted soybeans, wheat, caramel color), thickener - maltodextrin, natural sugar color dye, flavor and aroma enhancer - monosodium glutamate, acidity regulators (lactic acid, acetic acid), preservatives (potassium sorbate, sodium benzoate), flavor and aroma enhancer - ribotide (disodium inosinate, disodium guanylate).
Place of manufacture:	52a, Molodizhna str, Vlasivka settlement, Oleksandriyskyi district, Kirovohradska Oblast, 27552, Ukraine
Primary packaging:	PET bottles
Secondary packaging:	Cardboard box
Storage and transport requirements:	The relative humidity of 75% in a well-ventilated clean, dry, without foreign odors warehouse without direct sunlight.
Shelf life:	18 month (if stored in the temperature range from 0 °C to +25°C).
Regulatory reference:	Quality of the product is in compliance with the requirements of TU U 10.8-20651018-017:2023
Application purpose:	This sauce is used for cooking and marinating fish and meat dishes, as a salad dressing, and as a ready-made sauce for various dishes.
Use and application:	This product is fit for direct human consumption.
Appearance, color:	A liquid, homogeneous sauce of dark brown color.
Taste, odor:	Salty-sweet umami taste with a pronounced aroma of fermented soybeans. Foreign tastes or odors are not allowed.
GMO status:	Non GMO
Physical and chemical properties: Energy value 223 kJ/53 kcal	
Parameter per 100g	Reference Value* (%)
Fat	0
-of which saturated	0
Carbohydrates	12,63
-of which sugar	10,31
Protein	0,5
Salt	7,34

* This is a reference product specification. The actual tested values may vary slightly from batch to batch. The actual tested values for each individual consignment of this product will be given in respective quality documents issued for that consignment at the time of shipping.

