

PRODUCT SPECIFICATION

Soy Sauce «Unagi» 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 «Unagi» pasteurized
Product description:	This product is a sweet-salty, viscous, dark brown sauce, the base of which is soy sauce with the addition of sugar and other ingredients, which gives it a caramel flavor.
Ingredients:	water, sugar, soy sauce powder 5% (defatted soybeans, wheat, caramel color), thickener - modified corn starch, salt, thickener - maltodextrin, natural sugar color dye, acidity regulator - acetic acid, flavor and aroma enhancer - monosodium glutamate, acidity regulator - citric acid, preservatives (potassium sorbate, sodium benzoate), flavor and aroma enhancer - ribotide (disodium inosinate, disodium guanylate).
Place of manufacture:	52a, Molodizhna str, Vlasivka settlement, Oleksandriyskiy 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 as glaze, marinade or sauce for fish, seafood, meat, vegetables due to its deep flavor and versatility.
Use and application:	This product is fit for direct human consumption.
Appearance, color:	A viscous, homogeneous sauce of dark brown color.
Taste, odor:	Sweet-salty umami taste with a pronounced caramel aroma. Foreign tastes or odors are not allowed.
GMO status:	Non GMO
Physical and chemical properties: Energy value 384 kJ/90 kcal	
Parameter per 100g	Reference Value* (%)
Fat	0
-of which saturated	0
Carbohydrates	22,04
-of which sugar	15,80
Protein	0,52
Salt	6,37

* 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.

