



40°N Fish Sauce Technical Data Sheet

Description: An all-natural Vietnamese fish sauce. It is made from wild caught black anchovies and sea salt fermented for approximately 12 months. Product has an umami, salty, and savory flavor.

Ingredients: Anchovy, sea salt

Applications: Sauces, marinades, broths, seasoning, and much more.

Product Origin: Made in Vietnam

Shipping and Storage

Storage: To be stored in a cool, dry area

Shelf Life: 36 months

Parameter	Specification
Chemical Characteristics	
Nitrogen content	≥36 N
Salt content	250-280 g/l
pH	5 – 6.5
Acid Content	≥ 8 g/l
% Amino Nitrogen to Total Nitrogen	≥55%
Histamine	≤400 ppm
Heavy Metals	
Cadmium	<0.1 ppm
Arsenic	<2 ppm
Lead	<1 ppm
Mercury	<0.02 ppm
Microbiological Characteristics	
Total Bacterial Count	≤10 ⁵ CFU/ml
Escherichia coli	0 MPN/ml
Coliform	≤10 ² MPN/ml
Salmonella	Negative in 25 ml
Staphylococcus aureus	0 CFU/ml
Clostridium perfringens	≤10 CFU/ml
Water Activity	<.85

Nutritional Data

(as to be expected)

Per 100 grams	
Calories	80
Protein	21.28g
Carbohydrates	0g
Fat	0g
Sodium	7.6g

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