

Product Information Sheet

Freeze-dried Soy Sauce Flakes

1. Product Description

Freeze dried Soy Sauce Flakes are obtained by lyophilization of soy sauce.

2. Ingredients

Soy Sauce (soy bean, wheat, salt, water), maltodextrin (maize based i.e. gluten free).

3. Packaging Specification

Freeze dried Soy Sauce Flakes are packed in foil bags with a net weight of 80g.

4. Storage

Bulk packs of Freeze dried Soy Sauce Flakes should be stored in cool dry conditions. Once opened we recommend the packs to be stored in a low humidity environment, refrigeration is ideal.

5. Shelf life

Shelf life is 36 months from date of packing if stored correctly.

6. Allergens

Soy is a known allergen. Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

7. Microbiological Specifications

Micro-organism	Acceptable
Aerobic Plate Count	<500,000 cfu/g
Bacillus Cereus	<1,000 cfu/g
Clostridium Perfringens	<100 cfu/g
Staphylococcus	<100 cfu/g
Faecal Coliform	<10 cfu/g
Salmonella/25g	not detected
Listeria	not detected

8. Organoleptic

Freeze dried Soy Sauce Flakes are dark brown in colour. The flakes should be free flowing and have a strong soy sauce smell.

9. Nutritional Information

Nutrient	Qty per 100g
Energy (kJ)	1360.00
Protein (g)	12.67
Fat, Total (g)	0.67
Fat, Saturated (g)	0.00
Carbohydrate (g)	56.00
Sugars (g)	56.00
Sodium (mg)	360.00

General

This product has been produced in accordance with HACCP standards and should not contain any off odours, flavours or other harmful substances or foreign matter.