# PRODUCT SPECIFICATION TO:

NIHON SHOKKEN HOLDINGS CO.,LTD. GROUP QUALITY ASSURANCE CENTER INTERNATIONAL QUALITY ASSURANCE GROUP 3,1-CHOME TOMITASHINKO IMABARI CITY, EHIME PREF.

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## PRODUCT NAME: TERIYAKI SAUCE 2kg No.126-262

#### <INGREDIENTS>

INGREDIENTS	CLASSIFICATION	ALLERGENS	ORIGIN	FOOD ADDITIVE
SUGAR	FOOD		JAPAN	
HYDROLYZED PROTEIN	FOOD	WHEAT, SOYBEANS	JAPAN	
SWEET RICE WINE	FOOD		JAPAN	
WATER	FOOD		JAPAN	
SOY SAUCE	FOOD	WHEAT, BARLEY, SOYBEANS	JAPAN	
MODIFIED STARCH				
- E1442	FOOD ADDITIVE		JAPAN	HYDROXY PROPYL DISTARCH PHOSPHATE
BROWN SUGAR SYRUP	FOOD		JAPAN	
VINEGAR	FOOD		JAPAN	
COLOR				
- E150a	FOOD ADDITIVE		JAPAN	CARAMEL I
FERMENTED SOYBEAN PASTE	FOOD	BARLEY, SOYBEANS	JAPAN	
YEAST EXTRACT	FOOD		THAILAND	
GINGER	FOOD		JAPAN	

- Information may vary due to change in specification of raw material.
- The above provided information is the latest information that is currently available.

# ALLERGENS WHEAT, SOYBEANS, BARLEY.

REMARKS	
2kg = 1593  ml	

### <MICROBIOLOGICAL STANDARD>

AEROBIC PLATE COUNT	$\leq 1.0 \times 10^4  \text{cfu} / \text{g}$
COLIFORM BACTERIA	NEGATIVE

## <PRODUCT STANDARD>

FORM / COLOR	LIQUID / DARK BROWN
PACKAGING	$2kg \times 6$
STORAGE CONDITION	Keep in a cool and dry place, away from direct sunlight.
SHELF LIFE	480 DAYS
REMARKS	

### <PRODUCT INFORMATION>

ORIGIN	JAPAN
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### <NUTRITION INFORMATION>

NUTRITION FACTS		
ENERGY	kJ	841
ENERG I	kcal	201
PROTEIN	g	3.8
CARBOHYDRATE	g	46.3
OF WHICH SUGARS	g	34.1
FAT	g	0.1
OF WHICH SATURATES	g	0.01
FIBRE	g	0.1
SODIUM	g	2.40
SALT EQUIVALENT	g	6.1
		100

per 100g

#### <FLOW CHART>

 $1. RECEIPT \ OF \ GOODS \rightarrow 2. RAW \ MATERIAL \ CHECK \rightarrow 3. MEASURING \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \rightarrow 5. QUALITY \ CHECK \rightarrow 4. MIXING \ AND \ STERILIZING \$ 6.MAGNET STRAINER → 7.STRAINER → 8.FILLING → 9.WEIGHT CHECK → 10.CHECK → 11.COOLING → 12.CHECK → 13.PACKING → 14.SHIPPING