

Soy Sauce-5z Glass Bottle



PRODUCT DESCRIPTION

Kikkoman Soy Sauce. Naturally Brewed from Wheat, Soybeans, Water and Salt, slowly fermented like a fine Wine for up to six months. Has a complex, mellow flavor that complements and enhances all kinds of foods - not just Oriental - in a way that non-brewed Sauces can't.

Dilgard Item #
85460

Vendor Item #
00050

INGREDIENTS

Water, Wheat, Soybeans, Salt, Sodium Benzoate less than 1/10 of 1% as a Preservative.

Storage/Shelf Life

1095 days at 40°F to 85°F

Packaging Qty

12, 5 z

Piece Count

Approximately 120 servings per container

Product Benefits

- Naturally Brewed. Rich, complex taste and aroma. Adds flavor, body and appetite appeal to all kinds of menu items - from Oriental to mainstream American.
- Versatile flavor enhancer. Actually heightens and enriches the flavors of other ingredients without overpowering them.
- A name consumers know and trust - the best-selling Soy Sauce in the world. As a front-of-house condiment, Kikkoman helps build your operation's quality image.
- Delicate reddish-brown color. Enhances the appearance of foods.
- A natural, value-adding ingredient. Merchandising Naturally Brewed Soy Sauce on the menu as an ingredient adds perceived value to menu items.
- Made in America to exacting quality standards, using a centuries-old fermentation process. You can rely on premium quality, consistency and availability with every order.

Preparation

Ready to use

Serving Suggestions:

- All-purpose Seasoning: Adds flavor, color and body to Sauces, Stocks, Casseroles and Hearty Soups.
- Basting Sauce: Gives Roasted Meats, Poultry and Vegetables appetizing appearance and rich, savory flavor.



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