

(AFES)

Description: This product is a dried version of soy sauce.

Appearance	Golden tan, fine, free-flowing powder	Method: Visual observation		
rganoleptic Properties				
Flavor	Meaty, rich, concentrated soy sauce flavor	Method: Organoleptic analysis		
Aroma	Brewed characteristic aroma of liquid soy s	Brewed characteristic aroma of liquid soy sauce.		
hemical Properties				
Moisture	Maximum: 3 %	Method: Halogen Thermogravimetric Analysis		
icrobiological Properties				
Standard Plate Count	Maximum: 2000 cfu/g	Method: FDA BAM or AOAC equivalent		
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent		
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent		
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent		
E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent		
nckaging, Labeling, Storage	e			
Receiving Conditions	Product should be shipped and handled in a	Product should be shipped and handled in a sanitary manner.		
Storage Conditions	Store in a dry, cool place.	Store in a dry, cool place.		
Shelf Life	36 months (under optimum storage condition	36 months (under optimum storage conditions).		
ther				
Gluten Status	This product contains the gluten proteins fo	ound in wheat, rye or barley.		
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.			
BE Status	This product does not contain genetically en	This product does not contain genetically engineered ingredients.		
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.			
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.			



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SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS	
YES	NO	YES	NO	YES	NO		
	Х	Х		X		MILK	
	Х	Х		X		EGGS	
Х		Х		X		SOYBEANS	
Х		X		X		WHEAT	
	Х		Х		X	PEANUTS	
	Х	Х		X		TREE NUTS	
	Х		Х		Х	FISH	
	Х		Х		Х	CRUSTACEAN SHELLFISH	
	Х	Х		Х		SESAME	
	Х	Х		Х		MUSTARD	
	Х	Х		Х		ADDED SULFITES	

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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Ingred	lient	Staten	nent

Soy sauce (wheat, soybeans, salt), maltodextrin, salt. Contains wheat and soy.

#### **Product Certifications**

Certified Kosher Parve

**Proximate Analysis** 

Protein	16.60	g
Carbohydrate	47.30	g
Moisture	2.51	g
Ash	33.50	g
Fat	0.09	g

**Nutritional Analysis** 

Serving Size	100.00	g
Calories	256.00	
Total Fat	0.09	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.99	mg
Sodium	12,200.00	mg
Total Carbohydrates	47.30	g
Dietary Fiber	2.60	g
Sugars	0.50	g
Protein	16.60	g
Vitamin A	19.00	IU
Vitamin C	0.49	mg
Calcium	46.90	mg
Iron	2.30	mg
Added Sugars	0.50	g
Vitamin D	0.99	mcg
Potassium	844.00	mg



**Nutrition Facts** 

STORE IN A DRY, COOL PLACE.

#### servings per container Serving size 1/4 tsp (.5g) Amount per serving Calories % Daily Value\* Total Fat 0 g Saturated Fat 0 q 0% Trans Fat 0 g Cholesterol 0 mg 0% Sodium <sub>60 mg</sub> 3% Total Carbohydrate 0 g 0% Dietary Fiber 0 g 0% Total Sugars 0 g Includes 0 q Added Sugars 0% Protein 0 g Vitamin D 0.0 mca 0% Calcium 0.2 mg 0%

#### INGREDIENTS

Potassium 4.2 mg

Iron 0.0 mg

Soy Sauce (wheat, Soybeans, Salt), Maltodextrin, Salt. Contains Wheat And Soy.

# **DEHYDRATED SOY SAUCE**

Our Soy Sauce Powder concentrates the savory, salty, umami flavor of the ubiquitous Asian condiment into a versatile, finely textured powder that can be used for a variety of culinary applications.

- · Use to add the flavor of soy sauce to snacks, seasoning blends, soup mixes and marinades
- Rehydrate with the addition of water in a ratio of 1 part Soy Sauce Powder to 1-1/2 parts water by
- · Contains gluten

#### **BASIC PREP**

Ready to use. Add to taste.

#### SUGGESTED USES

- · Just a shake or two adds the flavor of soy sauce to any recipe
- Blend the powder with water for fresh soy sauce
- · Use in dry seasoning blends and marinades for vegetables, meat, poultry and seafood
- · Combine with other dry seasonings to flavor snacks like popcorn, nuts or potato chips

#### **RECIPE**

Honey-Soy Crusted Chicken Strips

- 1 pound chicken breast, cut in strips 3" long
- 2 cups flour, divided
- 2 tablespoons Dehydrated Soy Sauce
- 2 tablespoons Honey Powder 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 eggs, beaten 1/4 cup milk

0%

0%

4 ounces canola oil

Season the chicken strips with salt and ground black pepper.

Set up 3 bowls. The first bowl with 1 cup of flour, the second bowl with the egg and milk combined, the third bowl with the other cup of flour, Dehydrated Soy Sauce and Honey Powder. Roll the chicken in the first bowl of flour and shake off excess. Dip the strips in the egg-milk mixture and roll in the third bowl with the powders. Shake off excess and lay on a baking tray. Repeat with remaining

Heat a deep saucepan over medium heat and add the canola oil.

Heat an over to 400°

Place the chicken strips 2-3 at a time in the oil. Fry on each side for 3-4 minutes then place on the baking sheet. When the strips are all fried place the pan in the oven and finish cooking the strips for another 8-10 minutes.

Dehydrated Soy Sauce is the perfect way to add umami rich earthy soy flavor without the liquid. This application utilizes our Honey Powder for the balance of sweetness and the chicken is finished in the oven to prevent over browning in the fry oil.

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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### THIS PRODUCT ORIGINATES FROM UNITED STATES