

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic Tamari
Code	19030
Country of agricultural origin	USA
Country of last processing	USA
Last update	03-03-2020
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Water, organic soybeans, salt, organic alcohol (to preserve the freshness)
Additives	No additives
Process	Soybeans are soaked and cooked in cylindrical steam cookers. The cooked beans are formed into nuggets and dusted with “seed koji” (<i>aspergillus oryzae</i>). The nuggets are placed in a temperature and humidity-controlled incubation chamber. During the 48 hours in the incubation chamber, the nuggets develop fuzzy yellow mold. The matured koji is put into fermentation tanks with water and sea salt. Under constant supervision, the blend ages for 4-6 months. The product is wrapped in layers of cloth and pressed to yield the raw tamari. The raw tamari is pasteurized and filtered to become the finished product.

Sensorial properties	
Smell	Soy sauce aroma with no offensive odours
Colour	Dark brown
Taste	Smooth, well-balanced, salty
Appearance	Liquid, dark brown

Packing			
Net content (L)	208.2		
Kind of packing	Plastic drum (PE)		
Packing size (cm)	89 height / 59 diameter		
Packing/layer	4	Layers/pallet	1

Shelf life	
Recommended storage conditions	Storage temperature below 20°C in closed drum
Minimum shelf life	12 months after production

Indicative nutritional values (per 100 gram)			(from supplier)
Energy	234 kJ 55.9 kcal		
Protein (g)	8.2		
Fat (g)	0.4	Saturated: 0	
Carbohydrates (g)	6.0	Sugars: 0	
Dietary fibre (g)	0		
Salt (g)	App. 13 (changes due to natural fluctuations)		

Physical data	
Specific Gravity:	1.17
Weight per Gallon, lb.	9.7

Chemical analyses (in 100 ml)	
pH	4.7 +/- 0.2

Microbiological Properties (indicative)	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 50
Moulds (cfu/g)	< 50
Coliforms (cfu/g)	Absent
Staphylococcus (cfu/g)	Absent
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	+	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Fairtrade IBD	No