



Lee Kum Kee (Xin Hui) Food Co., Ltd.

No.1-2, North District, Ind. & Trading City, Qi Bao,
Xin Hui District, Jiangmen City, Guangdong, China.
Postal Code: 529156

LKK PRODUCT SPECIFICATION

Product Name: Selected Aromatic Vinegar Seasoning

Ingredients: Water, Sorghum, Wheat Bran, Sugar, Rice, Salt, Barley, Peas, Sodium Benzoate added as a Preservative. Contains Wheat.

Appearance: Brownish black and free flowing, watery fluid

Flavour & Aroma: Typical aromatic vinegar sour flavor

Physical and Chemical Analyses

Salt (g/100ml)	1.10 - 2.50
pH	3.10 - 3.70

Microbiological Analysis

Standard Plate Count (CFU/ml)	< 1000
Yeasts & Molds (CFU/ml)	< 100
Coliforms (CFU/ml)	< 10

LKK Packaging	UPC	Gross Wt. /Case (kg)	Net Wt. /Case (kg)	Dimensions/Case	Packing
(8mlX300)X2 sachet	078895168112	7.000	5.040	(L30.5 X W24 X H17.3)CM	Carton

Storage: Store in a cool, dry place. Once opened, Consume immediately.

Remark: NA

Effective Date: February 13, 2026

Supersedes: -----

Approved by:

Xue Jian Zhang
Quality Assurance Manager

"Lee Kum Kee (Xin Hui) Foods Ltd. gives this information and recommendations based on our research and it is believed to accurate. No guarantee of accuracy is made. It is recommended that each purchaser conducts tests for their own satisfaction whether the product is acceptable for their purposes and applications. No warranty is implied on this for a specific purpose."

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LEE KUM KEE INTERNATIONAL HOLDINGS LIMITED
2-4 DAI FAT STREET,
TAI PO INDUSTRIAL ESTATE,
TAI PO, N.T. HONG KONG

NUTRITIONAL INFORMATION

Product Name : Selected Aromatic Vinegar Seasoning
Production Site : Lee Kum Kee (Xinhui) Food Co., Ltd.
Pack Size : Sachet
UPC Code : N/A

Nutrients	Per 100g
Calories (Cal)	33
Fat (g)	< 0.5
Saturated Fat (g)	< 0.5
Trans Fat (g)	< 0.5
Cholesterol (mg)	< 2
Sodium (mg)	780
Total Carbohydrates (g)	6.1
Dietary Fiber (g)	< 0.5
Total Sugars (g)	3.1
Added Sugars (g)	3.0
Protein (g)	2.1
Vitamin D (mcg)	< 2
Calcium (mg)	28
Iron (mg)	4
Potassium (mg)	213

Approved By

Date

13th February, 2026

Emily Cheung
Assistant Laboratory Manager