

Product Name:

Honey Barbecue Sauce

Ingredients:

Sugar, Water, Salt, Fermented Soybean Paste (Water, Salt, Soybeans, Wheat Flour), Honey, Soy Sauce (Water, Salt, Soybeans, Wheat, Caramel Color, High Fructose Corn Syrup), Malt Syrup (Rice, Barley Malt), Modified Corn Starch, Dehydrated Garlic, Spices, Acetic Acid, FD&C Red No. 40. Contains Soybeans, Wheat.

Appearance:

Brown red and viscous sauce

Flavour & Aroma:

Sweet fermented soy bean flavor

Physical and Chemical Analyses	
Salt(g/100g)	10.50 - 12.50
pH	3.70 - 4.30
Water Activity	< 0.850
Microbiological Analysis	
Standard Plate Count(CFU/g)	< 10000
Yeasts & Molds(CFU/g)	< 100
Coliforms(CFU/g)	< 10

LKK Packaging	UPC	Gross Wt. /Case (kg)	Net Wt. /Case (kg)	Dimensions/Case	Packing
5lb 10oz (2.55kg)X6 can	078895740646	17.344	15.300	(L47.7 X W31.8 X H12.1)CM	Carton

Storage:

Store in cool, dry place.Refrigerate after opening.

Remark:

NA

Effective Date:

November 05, 2025

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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TDRF-202510-04357



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

: Honey Barbecue Sauce (Char Siu Style)

Production Site

: Lee Kum Kee (Xinhui) Food Co., Ltd.

Pack Size

: 5lb Can

UPC Code

: 078895740646

Nutrients	Per 100g
Calories (Cal)	254
Fat (g)	0.9
Saturated Fat (g)	< 0.5
Trans Fat (g)	< 0.5
Cholesterol (mg)	< 2
Sodium (mg)	4520
Total Carbohydrates (g)	60.4
Dietary Fiber (g)	< 0.5
Total Sugars (g)	59.0
Added Sugars (g)	58.6
Protein (g)	1.0
Vitamin D (mcg)	< 2
Calcium (mg)	10
Iron (mg)	< 1
Potassium (mg)	64

Approved By

Date



Emily Cheung
Assistant Laboratory Manager

3rd November, 2025