

Product Name:

Kum Chun Mushroom Flavored Dark Soy Sauce

Ingredients:

Soy Sauce (Water, Salt, Soybeans, Wheat Flour), Caramel Color, Sugar, Natural and Artificial Mushroom Flavor (Salt, Natural Flavoring, Artificial Flavoring, Disodium 5’-Inosinate and Disodium 5’-Guanylate As Flavor Enhancers), Disodium 5’-Inosinate and Disodium 5’-Guanylate As Flavor Enhancers, Sodium Benzoate Added As A Preservative. Contains Soybeans, Wheat.

Appearance:

Dark reddish brown thick watery liquid

Flavour & Aroma:

With typical soy sauce aroma

Physical and Chemical Analyses					
Salt(g/100ml)		16.00 - 19.00			
Water Activity		< 0.800			
Microbiological Analysis					
Standard Plate Count(CFU/ml)		< 5000			
Yeasts & Molds(CFU/ml)		< 100			
Coliforms(CFU/ml)		< 10			
LKK Packaging	UPC	Gross Wt. /Case (kg)	Net Wt. /Case (kg)	Dimensions/Case	Packing
1.88LX12 plastic pail	078895121544	31.595	28.440	(L53.3 X W34.3 X H23.8)CM	Carton

Storage:

Store in a cool, dry place. Tightly close lid after use and keep refrigerated.

Remark:

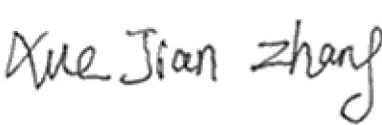
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Effective Date:

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

Product Name

: Kum Chun Mushroom Flavored Dark Soy Sauce

Production Site

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

Pack Size

: 1.88L Plastic Pail

UPC code

: 078895121544

Nutrients	Per 100g
Calories (Cal)	128
Total Fat (g)	< 0.5
Saturated Fat (g)	< 0.5
Trans Fat (g)	< 0.5
Cholesterol (mg)	< 2
Sodium (mg)	5460
Total Carbohydrates (g)	27.2
Dietary Fiber (g)	< 0.5
Total Sugars (g)	5.1
Added Sugars (g)	1.9
Protein (g)	4.8
Vitamin D (mcg)	< 2
Calcium (mg)	16
Iron (mg)	< 1
Potassium (mg)	247

Approved By



Emily Cheung
Assistant Laboratory Manager

Date

15th April, 2025