



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:	Gluten Free Soy Sauce
Ingredients:	Water, Soybeans, Salt, Sugar, Corn Starch. Contains Soybeans.
Appearance:	Light brown and free flowing thin liquid
Flavour & Aroma:	Rich aromatic fermented soy sauce flavor

Physical and Chemical Analyses

Salt(g/100ml)	15.50 - 18.50
Water Activity	< 0.830

Microbiological Analysis

Standard Plate Count(CFU/ml)	< 5000
Yeasts & Molds(CFU/ml)	< 100
Coliforms(CFU/ml)	< 10

Storage:	Store in a cool, dry place.Tightly close lid after use and keep refrigerated.
Remark:	NA
Effective Date:	November 05, 2025
Supersedes:	-----
Approved by:	Xue Jian Zhang 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	: Gluten Free Soy Sauce
Production Site	: Lee Kum Kee (Xinhui) Food Co., Ltd.

Nutrients	Per 100g
Calories (Cal)	91
Fat (g)	< 0.5
Saturated Fat (g)	< 0.5
Trans Fat (g)	< 0.5
Cholesterol (mg)	< 2
Sodium (mg)	5520
Total Carbohydrates (g)	15.3
Dietary Fiber (g)	< 0.5
Total Sugars (g)	12.3
Added Sugars (g)	11.5
Protein (g)	7.5
Vitamin D (mcg)	< 2
Calcium (mg)	25
Iron (mg)	< 1
Potassium (mg)	460

Approved By

Date

5th November, 2025

Emily Cheung
Assistant Laboratory Manager

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