



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See also www.doitorganic.com

Product	Organic Shoyu
Code	19040
Country of agricultural origin	USA
Country of last processing	USA
Last update	12-01-2023
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Water 60% \pm 2%, organic soybeans 13% \pm 2%, organic wheat 13% \pm 2% , salt 12% \pm 2%, and organic alcohol (Ethanol) 2% \pm 2% (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 shoyu. The raw shoyu is pasteurized and filtered to become the finished product.

Sensorial properties	
Smell	Soy sauce aroma with no offensive odours
Colour	Clear, dark brown
Taste	Smooth, well-balanced
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



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Shelf life	
Recommended storage conditions	Storage temperature below 15°C in closed drum.
Minimum shelf life	12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	259 kJ 62 kCal	
Protein (g)	9.4	
Fat (g)	0	Saturated: 0
Carbohydrates (g)	6.0	Sugars: 6.0
Dietary fibre (g)	0	
salt (g)	App. 15 (changes due to natural fluctuations)	

Physical data	
Weight per Gallon, lb.	9.7
Specific Gravity (g/ml)	1.17

Chemical analyses (in 100 ml)	
pH	4.7 ± 0.2
Total nitrogen (g/100ml)	1.50 ± 0.2
Sodium chloride (g/100ml)	15.5 ± 1.0
Reducing sugar (g/100ml)	> 2.1
Soluble solids (g/100ml)	> 28

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



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	+	Brazil nut	-
Gluten	+	Macadamia or Queensland nut	-
Wheat	+	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

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