



KARIMIX UK Limited
Stone Stile Farm, Selling, Faversham
Kent ME13 9SD

T: +44 (0)1227 733878 | technical@karimix.com

Product Spec (Long) KM 0123 v2 / Miso Sesame Teriyaki Sauce (fs)

Product	KM 0123 v2 / Miso Sesame Teriyaki Sauce (fs)
Description	Toasted sesame seeds and sesame oil gives this teriyaki sauce its rich nutty flavour
Ingredient Declaration	Water, mirin [rice, water, maltose], miso paste [water, soybeans , rice, salt] 16%, sugar, soy sauce [water, soybeans , wheat, salt], rapeseed oil, tomato paste, sesame seed oil toasted 4%, rice vinegar (water, rice, salt), sesame seeds 0.9%, salt, garlic, onion, stabiliser: xantham gum
Allergens	For allergens see ingredients in BOLD . Made in a factory using nuts.
GMO Status	This product is non-GMO and does not knowingly contain any GMO ingredients.
Serving Suggestions	
Warnings	
Country of Origin	Manufactured in the UK

Specific Dietary Requirements	Suitable For?	Comments
Vegetarian	Yes	Certified
Vegan	Yes	Certified
Coeliacs	No	Uncertified
Organic	No	Uncertified
Kosher	No	Uncertified
Halal	No	Uncertified

Calculated utilising Supplier Data

Nutritional Information	Typical Values per 100g	Typical Values per 20g
Energy (kJ)	975 kJ	195 kJ
Energy (kcal)	233 kcal	47 kcal
Fat	12.4 g	2.5 g
of which saturates	1.1 g	0.2 g
Carbohydrate	28.7 g	5.7 g
of which sugars	19.4 g	3.9 g
Fibre	0.5 g	0.1 g
Protein	3.1 g	0.6 g
Salt	2.9 g	0.6 g
Sodium	1,152.5 mg	230.5 mg

Ingredients in Decending Order	%	Country of Origin
Water	20-30	UK
mirin [rice, water, maltose]	10-20	UK
miso paste [water, soybeans, rice, salt]	10-20	Japan
sugar	10-20	UK, USA
soy sauce [water, soybeans, wheat, salt]	10-20	Japan
rapeseed oil	10-20	UK, EU
tomato paste	1-5	Italy, Spain
sesame seed oil toasted 4%	1-5	Mexico
rice vinegar (water, rice, salt)	1-5	Japan
sesame seeds 0.9%	<1	China
salt	<1	UK
garlic	<1	China, India
onion	<1	India
stabiliser: xantham gum	<1	China
Total	100	



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Allergen (inc. products & derivatives)	Contains?	On Site?	Comments
Celery	No	Yes	
Cereals containing Gluten	Yes	Yes	soy sauce (water, soybeans, wheat, salt)
Crustaceans	No	Yes	
Egg	No	Yes	
Fish	No	Yes	
Lupin	No	No	
Milk	No	Yes	
Molluscs	No	Yes	
Mustard	No	Yes	
Tree nuts	No	Yes	
Peanuts	No	Yes	
Sesame seeds	Yes	Yes	Sesame seed oil toasted, Sesame Seeds
Soybeans	Yes	Yes	soy sauce (water, soybeans, wheat, salt), Miso
Sulphur dioxide & Sulphites	No	In individual ingredients at < 10ppm	0ppm

Karimix allergen statement will be issued on request.

Non Declarable Additives / Processing Aids

E No	E Name	Function	Comments
E415	Xanthan gum	Stabiliser	
E535	Sodium ferrocyanide	Anti-caking agent in salt - non declarable	Present in salt @ 0.0015%

Sensitive Content	Contains?	Comments
Additives	No	
Preservatives	No	
Benzoates	No	
Corn / Maize	No	
Yeast	No	
Colours: artificial	No	
Colours: nature identical	No	
Colours: natural	No	
Glutamates / MSG	No	
Flavourings: natural	No	
Flavourings: artificial	No	
Sweeteners (e.g. aspartame)	No	
BHA/BHT	No	
Hydrogenated vegetable oils	No	
Hydrogenated vegetable protein (HVP)	No	
Beef	No	
Pork	No	
Lamb	No	
Poultry	No	
Animal product: other	No	
Coconut	No	
Natural rubber latex	No	
in product packaging, packaging adhesives		
Genetically modified organisms *	No	
Alcohol	No	

* if present identify ingredients which contain such material & GM origin labelling required.

Organoleptic Profile & Standards

Appearance	Acceptable	Unacceptable
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Dark sauce with white speckles

Texture

Aroma

Flavour

Product will be checked against previously accepted standard.



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Microbiological Standards

Attribute	Target cfu/g	Reject cfu/g	Freq. of Testing	Comments
TVC	<100,000	>100,000	As per requirement	
Enterobacteria	<100	>100	As per requirement	
Coliforms	<100	>100	As per requirement	
E Coli	<10	>10	As per requirement	
Staphylococcus	<20	>20	As per requirement	
Pseudomonas Sp.	<1,000	>1,000	As per requirement	
Bacillus Cereus	<1,000	>1,000	As per requirement	
Listeria Sp.	<10	>10	As per requirement	
Salmonella	<1,000	>1,000	As per requirement	
Mould	<1,000	>1,000	As per requirement	
Listeria Sp.	Absent in 25g	Present in 25g	As per requirement	
Salmonella	Absent in 25g	Present in 25g	As per requirement	

Chemical Standards

Test	Target	Tolerance ±	Frequency	Comments
pH	4.2	± 0.3	Every Batch	
Brix		± 0.3	Every Batch	
AW				
Moisture				
Sodium				
Salt				
Viscosity				
Others				

Product Storage / Shelf Life and Packaging

Unit Fill Weight	280g	1kg	3.5kg	10.0kg
Pack Type	Glass jar / bottle	Polymer	Polymer	Polymer
Shelf Life				
From production	18 months	18 months	18 months	12 months
After opening	As per BBE on pack	As per BBE on pack	As per BBE on pack	As per BBE on pack
Minimum on supply	12 months	12 months	12 months	6 months
Durability	Best Before End	Best Before End	Best Before End	Best Before End
Storage Conditions				
On supply	Ambient	Ambient	Ambient	Ambient
After opening	Refrigerated	Refrigerated	Refrigerated	Refrigerated
Suitable for Freezing	No	No	No	No
Inner Barcode		5027092002557	5027092042461	5027092006548
Outer Barcode		05027092004056	05027092042478	
Net Case Weight	3.05kg	4.25kg	22.01kg	10.44kg
Gross Case Weight	3.12kg	4.37kg	22.47kg	10.44kg
Units per Case/Tray	6	4	6	1
Cases per Layer	52	30	8	13
Layers per Pallet	5	7	4	4
Cases per Pallet	260	210	32	52
Primary Packaging	250ml Round glass sauce bottle with 43mm black T/O cap	1L Classic polythene bottle with 80mm white cap (4 unit cardboard outer)	3.75L Bear Polythene bottle with 80mm white cap	10L Polythene pail with plastic handle & lid
Secondary Packaging	Cardboard tray, shrink wrapped, outer case label	Cardboard box with 4 units, outer case label	Cardboard box with 6 units, outer case label	Stack straight onto pallet
Tertiary Packaging	Std White CHEP Styled Pallet 1200mm x 1000mm or Euro Pallet Wrapped with pallet wrap			
Retail Packs	All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)			
Foodservice / Catering	As a minimum: Supplier Name, Product Name, Product Code, Unit Size, Batch ID Number, Best Before Date, Date of Manufacture. Remaining information will be provided via Karimix Product information sheet or suppliers own specification format.			

Acknowledgement of Product Specification Information Received

Signature	Name	Title / Position	Date

Important: Specifications may be signed electronically. If not signed within one month of the date on the Specification, the Specification will be deemed to have been approved by the customer. The specification remains valid until superseded by a newer version.

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