

Sodium Reduction & Flavor Enhancement

Kikkoman offers a range of reduced-sodium, clean-label solutions to help you create boldly flavored, on-trend products—Asian and beyond!

Kikkoman Natural Flavor Enhancer-Powder with Yeast Extract (NFE-PY)

replaces MSG, HVP and I&G. NFE lets you reduce sodium by 30–50 percent while keeping your label clean. Available in liquid and powdered options, it has a pale color that makes it ultra-versatile for any savory application—perfect for baked goods and snacks, sauces and dressings, dry mixes and seasonings, even meats and cheeses.

Kikkoman Premium Less Sodium Soy Sauce (PTN-LS),

with 45 percent less sodium than our regular soy sauce, is the lowest-sodium soy sauce we make. We brew it for elevated amino acids and higher total nitrogen, then reduce the sodium after brewing with a proprietary process that results in more soy sauce flavor and umami depth than regular soy sauce.

	Liquid Products	Dehydrated Products
SODIUM REDUCTION SOLUTIONS	<ul style="list-style-type: none"> • Less Sodium Soy Sauce • Premium Less Sodium Soy Sauce (PTN-LS) (contains higher total nitrogen and 45% less sodium than regular soy sauce) 	<ul style="list-style-type: none"> • Dehydrated Less Sodium Soy Sauce • KFRS-50 (contains 50% less sodium than regular dehydrated soy sauce)
NATURAL FLAVOR ENHANCERS	<ul style="list-style-type: none"> • NFE-L Natural Flavor Enhancer 	<ul style="list-style-type: none"> • NFE-P Dehydrated Natural Flavor Enhancer • NFE-PY Dehydrated Natural Flavor Enhancer (with added yeast extract)
SOY SAUCE	<ul style="list-style-type: none"> • Soy Sauce • Preservative-Free Soy Sauce • Non-GMO Soy Sauce • Premium PTN Soy Sauce (higher total nitrogen than regular soy sauce) • Less Sodium Soy Sauce • Preservative-Free Less Sodium Soy Sauce • PK-56 Clear Soy Sauce • Gluten-Free Tamari Soy Sauce 	<ul style="list-style-type: none"> • Dehydrated Soy Sauce • Granulated Soy Sauce • Granulated Gluten-Free Soy Sauce
ASIAN SAUCES, SEASONINGS & INGREDIENTS	<ul style="list-style-type: none"> • Teriyaki Sauce • Salted Mirin (salted sweet rice wine) • Salted Sake (salted rice wine) • Hoisin Sauce • Plum Sauce • Thai Style Chili Sauce • Ponzu • Sushi Vinegar • Sriracha Sauce • Wasabi Sauce 	<ul style="list-style-type: none"> • Dehydrated Teriyaki Sauce NS (No Sugar)

Custom Solutions

Think of Kikkoman as your source for Asian flavor expertise. We created our products in anticipation of your needs, from flavor volatility and ingredient interactions to storage stability. As our partner, you'll share access to cross-functional R&D and production teams with on-site, timely formulation and operational solutions. And because our pack sizes range from 55-gallon drums to railway cars and tankers, there's not an equipment infrastructure we can't suit. Don't see the ingredient form or flavor you're looking for? Just ask. Our global resources and customization capacity make creating the taste of Asia easy.

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**Less sodium.
More rich soy
sauce flavor.
Now you can
have both.**

Lowering sodium is hard enough. In Asian flavor systems, it's even tougher, unless you use Kikkoman Premium Less Sodium Soy Sauce (PTN-LS).

Naturally brewed for higher levels of glutamic acid and total nitrogen, Kikkoman PTN-LS has the extra-rich soy sauce character that makes Asian profiles so appetizing. Yet, with the lowest sodium of all our soy sauces, PTN-LS lets you reduce sodium in formulations by up to 50% without sacrificing robust Asian flavor or savory umami goodness.



For information, samples and inspiration, contact us at (415) 229-3605 or industrial@kikkoman.com.

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