



# Less Sodium Gluten-Free Tamari Soy Sauce

KIKKOMAN LESS SODIUM GLUTEN-FREE TAMARI SOY SAUCE PROVIDES SAVORY FLAVOR AND UMAMI RICHNESS AS A VERSATILE SEASONING FOR ALL YOUR GLUTEN-FREE MENU ITEMS—ASIAN AND BEYOND. WITH 40% LESS SODIUM THAN OUR REGULAR GLUTEN-FREE TAMARI, THIS SAUCE IS PRESERVATIVE-FREE AND PERFECT FOR DIPS, MARINADES, STIR-FRIES AND DRESSINGS.



# Great Taste. Less Sodium. Gluten-Free.

Demand for gluten-free is on the rise. So is demand for lower sodium. Kikkoman Less Sodium Gluten-Free Tamari Soy Sauce lets you deliver both, so you can create better-for-you gluten-free items without sacrificing flavor.

Traditional soy sauce is made from a blend of soybeans and wheat. Our Gluten-Free Tamari sauces (Regular and Less Sodium) contain soybeans but no wheat.

To make our Less Sodium version, we start with our Gluten-Free Tamari and then remove 40% of the sodium after brewing, so you get the same complex flavor, aroma and umami, plus a significant reduction in sodium. That umami richness makes it a versatile flavor enhancer for everything from Asian foods to mainstream applications.

## KIKKOMAN LESS SODIUM GLUTEN-FREE TAMARI SOY SAUCE IN ACTION

- Can be used in the same way as regular soy sauce or tamari in any preparation where gluten and sodium are a concern.
- Ideal in sauces, marinades and condiments for meats, poultry and seafood.
- Adds rich, full-bodied flavor to meatless menu items.
- Umami power enhances and rounds out flavors in soups, sauces, dressings, dips and condiments—from Asian to Latin, Mediterranean and mainstream American.



## HOW DOES KIKKOMAN LESS SODIUM GLUTEN-FREE TAMARI SOY SAUCE ENHANCE YOUR MENU MIX?

*IT'S AS EASY AS 1-2-3.*

1. **It's gluten-free and preservative-free.** It adds the umami appeal of genuine soy sauce to gluten-free items that would otherwise be "off limits."
2. **It's traditionally brewed.** Less Sodium Gluten-Free Tamari Soy Sauce has a rich aromatic profile that—depending on how much you use—can provide authentic Asian character or simply add savory depth and enhance other flavors without adding a noticeable Asian or soy sauce flavor.
3. **It has less sodium.** With 40% less sodium than regular Gluten-Free Tamari Soy Sauce, our Less Sodium Gluten-Free Tamari Soy Sauce will keep sodium levels down in applications while strengthening and balancing umami flavors.

## FEATURES AND BENEFITS

**Clean-label flavor enhancement:** Traditionally brewed Less Sodium Gluten-Free Tamari Soy Sauce enhances flavor without adding MSG or HVP. Ingredient statement reads: "Water, Soybeans, Salt, Sugar, Alcohol, Vinegar and Lactic Acid."

**Traditionally brewed:** Kikkoman's proprietary soy sauce fermentation process, not chemical hydrolysis, gives Less Sodium Gluten-Free Tamari Soy Sauce its complex flavor and aroma.

**Kikkoman quality:** Backed by the reliability and reputation of the world's leading supplier of Asian sauces and seasonings.

**Non-GMO Project verified:** North America's only independent verification for products made according to best practices for GMO avoidance.



### Kikkoman Less Sodium Gluten-Free Tamari Soy Sauce

CASE CODE	PACK SIZE	CONTAINER	GROSS WEIGHT
00155	6 / ½ gallon	Plastic Bottle	30.69 lbs.



**kikkoman**<sup>®</sup>

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