

kikkoman®

NuMami™ Sauce

Instant All-Purpose Umami

KIKKOMAN NUMAMI SAUCE IS A NATURAL FLAVOR ENHANCER THAT INSTANTLY ADDS THE "CRAVE-ABILITY" OF UMAMI TO ALL KINDS OF DISHES AND CUISINES. USE IT AS A NATURAL ALTERNATIVE TO MSG TO BOOST FLAVOR AND REDUCE SODIUM ALL ACROSS YOUR MENU.



A Natural Replacement for MSG.

Kikkoman NuMami™ Sauce, a natural flavor enhancer, is a universal umami-booster that can be used in place of monosodium glutamate (MSG) to naturally enhance the flavors of any cuisine, from Asian to American, Latin, Mediterranean and anywhere in between.

To make it, we start with the four simple ingredients used in our naturally brewed Kikkoman Soy Sauce: water, wheat, soybeans and salt. Six months of gentle fermentation liberate the amino acids that create umami. Then, through a proprietary brewing process, we create a savory flavor enhancer that won't add a pronounced Asian or soy sauce flavor to your menu items.

LESS SODIUM

In addition to boosting flavor, Kikkoman NuMami Sauce can be used in place of salt to help reduce sodium content. Table salt has approximately 6,300 mg sodium per tablespoon. At 810 mg per tablespoon, Kikkoman NuMami Sauce contains less than 13% of the sodium found in the same amount of table salt. Because it adds umami, it can heighten flavor and the perception of saltiness while allowing you to reduce total sodium.

UMAMI

Often translated as "deliciousness," it's more than a taste. It's a flavor sensation that actually enhances the taste of other ingredients to heighten the "crave factor" of a dish. No wonder everyone's so excited about building it into menu items.

Meatier fajitas. Craveable chicken. Beefier burgers. Sensational salads. That's the magic of Kikkoman NuMami Sauce.

Kikkoman NuMami Sauce, a natural flavor enhancer.

Use Kikkoman NuMami Sauce right from the bottle to boost flavor in virtually any recipe, adding it gradually, in small amounts, before or during cooking.

Sauces: Heightens and rounds out the flavors of hot and cold sauces.

Soups: Season to taste during cooking with dashes of Kikkoman NuMami Sauce

in place of salt. Works with everything from hearty meat-based soups to lighter-colored chowders and cream soups.

Marinades: Use in marinades for meat, seafood or poultry—from Asian stir-fries to fajitas, grilled chicken, seafood skewers, steaks and more.

Meats: Add to ground poultry, beef or pork, for burgers, meatloaf and more.

Dressings and dips: Use in place of salt and other salty ingredients (such as Worcestershire sauce and anchovies) in any dressing, from vinaigrettes to Caesar and blue cheese.

MSG/HVP alternative: Use as an alternative to MSG

and bouillons, seasonings or bases made with hydrolyzed vegetable protein (HVP) and yeast extracts, to boost flavor naturally.

Desserts: Just as a dash of salt can deepen the flavors of sweet dishes, so can a splash of Kikkoman NuMami Sauce. Try it with chocolate, caramel and fruit-based desserts.

FEATURES AND BENEFITS

Versatile: Mild flavor and aroma and pale golden color make Kikkoman NuMami Sauce appropriate for use in dishes of all kinds and cuisines.

Natural: Made using traditional Kikkoman Soy Sauce brewing methods, not chemical hydrolysis. Use in place of MSG to keep your menu clean and customer friendly.

Lower in sodium: Heightens savory flavors with less than 13% of the sodium of table salt.

Kikkoman quality: Backed by the reliability and reputation of the world's leading supplier of Asian sauces and umami-enhancement solutions.

Made in the USA: Made in America with 100% North American ingredients under strict GMP/HACCP programs to ensure safety and reliability with every order.

Kikkoman NuMami Sauce

CASE CODE	PACK SIZE	CONTAINER	WEIGHT
01081	6 / ½ gal. (6 / 1.89 L)	Plastic Bottles	31.50 lbs. (14.29 kg)



The pale golden color and cuisine-neutral flavor of Kikkoman NuMami Sauce make it ideal for everything from clam chowder and French onion soup to tartar sauce and Caesar dressing.

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