INSPIRATION STARTS HERE

These days, big flavor is big news. From Asian to Latin, Mediterranean to mainstream American, there's a whole new world of flavor opportunities out there. Ready to take a bite of the flavor boom? Kikkoman can help.

Now, when you hear “Kikkoman,” you probably think “soy sauce,” right? After all, we've been in the soy sauce business for more than three and a half centuries, and today, naturally brewed Kikkoman is the world's best-selling soy sauce.

But Kikkoman means more than soy sauce. Our premium-quality labor-saving sauces and coatings for foodservice are instant flavor makers. No wonder they're showing up in everything from noodle bowls and new-Asian entrées to burgers, pizza and panini.

Of course, we don't mind being thought of as a soy sauce company. But the next time you're looking for a little flavor inspiration, remember: At Kikkoman, soy sauce is just the beginning.

800-944-0600
www.kikkomanusa.com
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### PRODUCT SPECIFICATION GUIDE

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### UMAMI IN A BOTTLE

These days, everyone’s talking about umami, the so-called “fifth taste” (the other four being sweet, sour, salty and bitter). Often described as meaty, savory or brothy, umami is what you experience with the tongue-coating richness of meat stock, the intensity of Parmesan cheese, the concentrated flavor of sautéed mushrooms and the complex, sweet-savory depth of naturally brewed Kikkoman Soy Sauce. The umami qualities that develop as part of the natural brewing process make Kikkoman one of the most versatile flavor enhancers you can buy. Its complex flavor and delicate aroma actually intensify the flavors of other ingredients. Think of Kikkoman Soy Sauce as “umami in a bottle” for any savory preparation, from Asian to mainstream American.

### EASY UMAMI IDEAS

#### UMAMI SECRET SAUCE
Mix mayonnaise with soy sauce and Dijon mustard to make an all-purpose spread for sandwiches and burgers.

#### GRAVY ENHANCER
Add a small amount of soy sauce to gravy to boost meaty flavor and add richness.

#### FRANCO-ASIAN DIP
Pile thinly sliced, soy-basted roast beef on a baguette, with soy-enhanced beef broth for dipping.

#### SOYOYU
Add soy sauce to ahi to enhance the depth and round out the heat of the garlic. The perfect sauce for boiled vegetables, fried potato wedges and fish.

#### BURGER BOOSTER
Mix soy sauce into ground beef for extra–meaty tasting burgers.

#### ASIAN KETCHUP
Spike tomato ketchup with soy sauce and fresh ginger—great with teriyaki burgers!

#### SAVORY STEAMED SCALLOPS
Drizzle scallops with soy sauce, ginger and green onions; steam to create a light, savory sauce.

#### FAJITAS MARINADE
Before grilling, marinate skirt steak in a mixture of pineapple juice and soy sauce.

#### SOY-DIJON GLAZED ROAST PORK
As it roasts, brush pork loin with a mixture of brown sugar, Dijon mustard and soy sauce.

#### SOY-GLAZED SWEET-POTATO OVEN FRIES
Roast sweet-potato wedges in olive oil and drizzle with soy sauce and balsamic vinegar.

#### RANCH DRESSING
Whisk teriyaki or soy sauce into ranch dressing to make a dipping sauce for chicken wings.

#### BBQ RIBS OR BRISKET
Add soy sauce to tomato-based BBQ sauce to provide a counterpoint to the sauce’s sweetness and bring out meaty flavor.
Not all soy sauces are created equal. Some are made in just a few days; some travel halfway around the world to get to you and may not always be available. Not Kikkoman. It’s naturally brewed from water, wheat, soybeans and salt, right here in the U.S.—and slowly aged, like a fine wine, for nearly six months. Unlike non-brewed soy sauces, the rich flavor and appealing amber color of Kikkoman complement other ingredients without masking them. Organic and tamari soy sauces are also available.

**FEATURES**

VERSATILE: Adds depth and appeal to all kinds of dishes—Asian and beyond.

MADE IN AMERICA: Brewed in the U.S. from North American–grown soybeans and wheat, 100% natural salt and pure water to exacting quality standards using a centuries-old fermentation process.

CONVENIENT: Wide range of packaging, from packets to 5-gallon pails.

BRAND POWER: For tabletop or takeout, helps build your quality image.

**APPLICATIONS**

ALL-PURPOSE SEASONING: Sauces, stocks, casseroles and soups.

MARINADE: Meats, poultry, seafood and vegetables.

BASTING SAUCE: Roasted meats, poultry and vegetables.

CONDIMENT: Ideal for tabletops or condiment bars.

ASIAN ACCENT: Adds authentic flavor to popular Asian-style items.
Kikkoman Less Sodium Soy Sauce is perfect for today's lighter tastes and health-conscious patrons. It's made from our naturally brewed soy sauce, so you'll find it has plenty of rich, mellow flavor. Use it in any recipe that calls for regular soy sauce. Its clean, delicate flavor makes it ideal in more subtly seasoned preparations and dishes, such as dressings and sauces. And the familiar green cap of this front-of-house condiment shows patrons you care about offering high-quality, lower-sodium options.

**FEATURES**

**LOWER SODIUM:** 37% less sodium than regular Kikkoman Soy Sauce, with plenty of rich, naturally brewed flavor.

**NATURALLY BREWED:** Salt is extracted after brewing, so you get the naturally rich flavor, aroma and visual appeal of regular Kikkoman Soy Sauce.

**BRAND POWER:** As a front-of-house or takeout condiment, helps build your quality image.

**APPLICATIONS**

**GRILLING:** Brush on fish, seafood, meat or poultry before or during grilling.

**ROASTING:** Brush on prime rib, lamb or poultry before and during roasting.

**DRESSINGS:** Enhance the flavor of just about any salad dressing.

**GROUND MEATS:** Blend into meatloaf, meatballs, burgers, ground turkey or chili.

**SAUCES AND GRAVIES:** Enrich the flavor of stock-based sauces and gravies; balance the acidity of tomato-based sauces; bring out the earthy flavor of mushroom sauces.
Teriyaki is turning up on menus everywhere. And Kikkoman Teriyaki Marinade & Sauce—the original pre-blended teriyaki sauce—can help turn ordinary ingredients into value-added, authentic teriyaki dishes. Made with Kikkoman Soy Sauce, premium wines, vinegar, sugar and Asian seasonings, Kikkoman Teriyaki Marinade & Sauce gives foods rich teriyaki flavor you can count on time after time.

**FEATURES**

**DRESSINGS:** True teriyaki flavor made from authentic ingredients.

**LABOR-SAVING:** Pre-blended and balanced; use it as is or as a base for signature sauces.

**VERSATILE:** Complements the flavors of meat, poultry, seafood and vegetables—from Asian-inspired to down-home barbecue.

**APPLICATIONS**

**MARINADE AND BASTING SAUCE:** Adds subtle sweetness to grilled, broiled or roasted meats, poultry and seafood.

**SAUCE BASE:** Perfect for fusion-style sauces for appetizers, stir-fries, noodle dishes—even pizza.

**SALAD DRESSING BASE:** Gives salad dressings a tangy twist.

**DIPPING SAUCE:** Mix with mayonnaise or other prepared sauces.

**GRILLING:** Create a signature beef burger, chicken sandwich or seafood kabob.
Want great flavor with lower sodium? It’s easier than you think with Kikkoman Less Sodium Teriyaki Marinade & Sauce. We make it with the same top-quality ingredients as regular Kikkoman Teriyaki Marinade & Sauce—naturally brewed Kikkoman Soy Sauce, spices and wine—but add a bit of extra seasoning for a more full-bodied and slightly sweeter taste, so your customers won’t even miss the salt! Use straight from the bottle or as a base for culinary inspiration.

**FEATURES**

**LOWER SODIUM:** 47% less sodium than regular Kikkoman Teriyaki Marinade & Sauce; only 320 mg of sodium per tablespoon.

**LABOR-SAVING:** Easy to use right from the bottle; great base for signature sauces.

**VERSATILE:** Perfect complement to meat, seafood, poultry and vegetables; flavor booster for all types of cuisine.

**APPLICATIONS**

**MARINADE:** Use as is or create signature marinades.

**BASTING SAUCE:** Add mouthwatering teriyaki flavor to grilled meats, seafood, poultry and vegetables.

**FLAVOR BASE:** Your “secret” ingredient for deep, rich color and flavor in sauces and braised dishes.

**ASIAN ACCENT:** Create authentic flavor in popular Asian-style items.

**SAUCES:** Gives a kick to salad dressings, mayonnaise and other prepared sauces.
From fast food to fine dining, teriyaki has become an American menu mainstay. And convenient Kikkoman Teriyaki Glaze—the original pre-thickened teriyaki glaze—makes it easy to add authentic teriyaki flavor to your menu. Brush it on cooked foods after grilling or baking to give them sizzling teriyaki barbecue flavor and an appetizing, glazed appearance—without the risk of burning.

**FEATURES**

**Labor-Saving:** Ready to use without mixing, measuring or prepping.

**Time-Saving:** Brush on food after cooking so there's no messy grill or oven cleanup.

**No Burning:** Because it's brushed on after cooking, there's no risk of burning.

**APPLICATIONS**

**Glaze:** Brush on grilled or roasted meat, poultry, seafood and vegetables after cooking.

**Stir-Fry Sauce:** Add sweet and savory flavor to any stir-fry.

**Dipping Sauce:** Delicious hot or cold, as a dipping sauce or combined with mayonnaise or other prepared dressings.

**Burgers and Sandwiches:** Brush on grilled burgers, chicken or fish.

**Pizza Sauce:** Use in place of tomato sauce.

**Barbecue Sauce:** Use as an appetizing alternative to traditional barbecue.

**Salad Dressing Base:** Adds deep, rich flavor to salad dressings.
Sweet and tangy sauces are always crowd-pleasers. That’s why we created Kikkoman Teriyaki Baste & Glaze with Honey & Pineapple. Blended from Kikkoman Soy Sauce, honey, pineapple concentrate, premium wine and Asian seasonings, it gives teriyaki dishes a signature tropical twist.

**FEATURES**

**SAVE TIME AND LABOR:** Pre-thickened and ready to use without mixing, measuring, prep time or cleanup.

**AUTHENTIC:** Rich teriyaki flavor with a sweet-savory twist your customers will love.

**VERSATILE:** Ideal for stir-fries and dipping sauces.

**APPLICATIONS**

**BASTE AND GLAZE:** Brush on grilled pork ribs or roasted meat, poultry, seafood or vegetables.

**DIPPING SAUCE:** Perfect, right from the bottle, for chicken nuggets, shrimp and other finger foods.

**PIZZA SAUCE:** Use in place of tomato sauce to create a Polynesian-style pizza.

**SALAD DRESSING BASE:** Add an exotic twist to entrée salads and fruit salads.

**BARBECUE SAUCE:** A sweet and tangy alternative to traditional barbecue sauce.
HOISIN SAUCE

Hoisin—the classic Asian cooking sauce and condiment made with puréed plums, miso and soy sauce—is as versatile as it is robustly flavorful. As a brush-on basting sauce, it adds sweet-savory flavor and attractive reddish-brown color to grilled or roasted meat, poultry, seafood and vegetables. It’s ideal in stir-fries, noodle and rice bowls, sauces and dressings. And as a condiment or dipping sauce, it can be used for everything from traditional Asian-style roasted duck or mu shu pork to wraps, chicken wings and fried appetizers.

FEATURES

AUTHENTIC AND CONSISTENT: Made with Kikkoman Soy Sauce, miso and other premium ingredients; count on authentic flavor, consistent performance and Kikkoman quality every time.

VERSATILE: Use both back- and front-of-house as a cooking sauce and condiment.

CONVENIENT: Ready to use straight from the easy-pour plastic bottle.

APPLICATIONS

ROASTING AND GRILLING: Brush on ribs, pork loin, poultry, seafood and vegetables during roasting, grilling or broiling. Creates a rich amber glaze with a smoky Asian barbecue flavor.

CONDIMENT: Use as a dipping sauce or drizzle for Asian-inspired wraps, a spread for sandwiches or a table sauce for Chinese roasted duck, mu shu dishes and fried appetizers.

STIR-FRIES: Adds sweet-savory richness and instant Asian flavor to virtually any stir-fry.

DRESSINGS AND SAUCES: Use as a flavor accent in vinaigrettes, entrée sauces, dipping sauces and marinades.
Plum sauce, sometimes called duck sauce, is a sweet and tangy condiment with the lively flavors of plums and ginger. It’s often served as an accompaniment to fried wontons and other appetizers. Kikkoman Plum Sauce pairs perfectly with duck, roasted pork and spareribs, and can be served as a dipping sauce or used as a base to create signature sauces, dips, spreads and marinades.

**FEATURES**

**AUTHENTIC AND CONSISTENT:** Count on authentic flavor, consistent performance and Kikkoman quality every time.

**VERSATILE:** Use both back- and front-of-house as a cooking sauce and condiment.

**CONVENIENT:** Ready to use straight from the easy-pour plastic bottle.

**APPLICATIONS**

**DIPPING SAUCE:** Use right from the bottle as a dipping sauce for finger foods and fried appetizers, such as wontons, prawns and egg rolls.

**MARINADES AND GLAZES:** Adds flavor, color and an attractive sheen to marinades and glazes for grilled meat, poultry, vegetables and seafood.

**ENTRÉES:** Adds sweet-savory appeal to stir-fries, noodles and rice bowls.

**DRESSINGS AND SAUCES:** Use as a base for dressings or to enhance the flavor of entrée sauces.
Fermented Chinese black beans are blended with garlic, Kikkoman Soy Sauce and authentic seasonings to create this cornerstone of Asian cooking. Kikkoman Black Bean Sauce can be used right out of the bottle as a sauce for steamed or grilled dishes. It adds deep, rich flavor and color to stir-fries, noodles and rice dishes. And it makes a tasty flavor accent for dressings, dipping sauces, soups, grilling marinades and basting sauces.

**FEATURES**

**AUTHENTIC AND CONSISTENT**: Made with premium fermented Chinese black beans, garlic, Kikkoman Soy Sauce and other select ingredients; count on authentic flavor, consistent performance and Kikkoman quality every time.

**VERSATILE**: Perfectly balanced flavor adds instant Asian authenticity to a wide variety of applications.

**CONVENIENT**: Pre-thickened and ready to use right from the bottle as a sauce or seasoning accent.

**APPLICATIONS**

**STIR-FRIES**: Adds savory appeal and instant Asian flavor to virtually any stir-fry preparation.

**MARINADES**: Intense flavor permeates and enhances meat, poultry, seafood and vegetables.

**DRESSINGS AND SAUCES**: Use as a base for vinaigrettes, entrée sauces, dipping sauces and marinades.

**STEAMING AND BRAISING**: Classic accompaniment for Asian-style steamed seafood dishes or slow-simmered stews.
Sweet-hot flavor combinations continue to gain popularity, and this colorful Thai-style condiment strikes the perfect balance of fiery Thai chilies and garlic in a sweet and tangy sauce. It’s ready to serve as a dipping sauce for grilled foods and appetizers—from satay to crispy egg rolls. And it can be added to dressings, marinades and stir-fries for a sweet-spicy kick.

FEATURES

AUTHENTIC AND CONSISTENT: Count on authentic flavor, a bright, appetizing appearance, consistent performance and Kikkoman quality every time.

VERSATILE: Use both back- and front-of-house as a condiment, cooking sauce and seasoning.

CONVENIENT: Ready to use straight from the easy-pour plastic bottle.

APPLICATIONS

DIPPING SAUCE: Use right from the bottle as a dipping sauce for satay-style grilled chicken, meat, seafood or vegetable skewers; fried or fresh spring rolls, prawns, and other finger foods.

STIR-FRIES: Adds sweet heat and authentic Southeast Asian flavor to stir-fries.

DRESSINGS AND SAUCES: Use as a base for dressings or to enhance the flavor of entree sauces and marinades.
Customers think of stir-fry as fresh, healthful and a great value. And that means profit opportunities for you—especially with one-step Kikkoman Stir-Fry Sauce. It’s a perfectly balanced blend of Kikkoman Soy Sauce, sherry, garlic, oyster extract and authentic Asian seasonings. Pre-thickened and ready to use right from the bottle, it takes the guesswork out of stir-fry, saving time and labor with consistent results every time.

FEATURES

LABOR-SAVING: Pre-thickened and ready to use without mixing, measuring or prepping.

VERSATILE: Ideal for meat, poultry, seafood or vegetable stir-fry.

AUTHENTIC: Premium ingredients mean great stir-fry flavor every time.

APPLICATIONS

STIR-FRIES: Complements beef, chicken, seafood and vegetables.

BIG BOWLS: Perfect for popular rice bowl and noodle bowl entrées.

GLAZE: Brush on ribs, poultry, fish or meatloaf for a tasty, rich glaze.

ASIAN FLAVOR ACCENT: Adds authentic flavor to menu items like fried rice and chow mein.
Sweet-and-sour dishes give any menu an exotic splash of flavor. And Kikkoman Sweet & Sour Sauce makes them easy. Blended from Kikkoman Soy Sauce, pineapple concentrate, tomato purée and Asian seasonings, Kikkoman Sweet & Sour Sauce adds tangy flavor appeal to all kinds of menu items, from finger foods and appetizers to entrées, salads and pizzas.

FEATURES

READY TO USE: Pre-thickened and ready to use right from the bottle.

AUTHENTIC: Patron-pleasing sweet-and-sour taste without the guesswork.

VERSATILE: Ideal sauce or dip for meat, poultry, seafood or vegetables.

APPLICATIONS

SAUCE: Perfect for beef, pork, chicken, seafood or vegetable entrées and side dishes.

DIPPING SAUCE: Delicious hot or cold, as a dipping sauce for chicken nuggets, shrimp and other finger foods.

GLAZE: Adds rich flavor and color to ribs, chicken, fish and seafood.

PIZZA SAUCE: Use in place of tomato sauce to create a Polynesian-style pizza.

SALAD DRESSING BASE: Delicious in entrée salads and fruit salads.
Made from sake (Japanese rice wine) and other select ingredients, mirin is one of the cornerstones of Japanese cuisine—and a versatile ingredient in Western cooking as well. A sweet, golden syrup, Kikkoman Mirin is the key ingredient in scratch-made teriyaki sauce and is used in dressings, glazes, sauces, soups and stews.

**FEATURES**

**AUTHENTIC:** Made with rice wine and other premium ingredients for an authentic flavor.

**CONSISTENT:** Count on consistent performance and Kikkoman quality every time.

**VERSATILE:** Use to make teriyaki sauce or glaze, or blend with other ingredients whenever sweet-savory taste with a mild rice-wine flavor and aroma is desired.

**APPLICATIONS**

**GLAZES:** Combine with Kikkoman Soy Sauce or other savory ingredients to make lustrous, sweet-savory basting glazes for pork, chicken, beef, vegetables or seafood.

**STIR-FRIES:** Adds richness and an appetizing sheen to stir-fry sauces.

**DRESSINGS AND SAUCES:** Use as a flavor accent in vinaigrettes, entrée sauces, dipping sauces and marinades.
Patrons are always looking for new ethnic flavors, and Kikkoman Memmi Noodle Soup Base lends authentic Japanese flavor to your dishes without a lot of work. Made with real bonito extract and naturally brewed Kikkoman Soy Sauce, memmi brings out the full, rich flavor in your recipes. This concentrated stock is one of the most versatile flavor enhancers available.

**FEATURES**

**SAVE TIME AND LABOR:** No need to spend hours making, straining and chilling stock.

**AUTHENTIC:** Adds the traditional flavor of Japanese noodle soups in an instant.

**FLAVOR:** Brings a touch of sweetness and a rounder flavor profile to fillings, soups and sauces.

**APPLICATIONS**

**SOUP BASE:** Use as the starting point for light vegetable and pasta soups.

**FLAVOR ENHANCER:** Mix into filling for potstickers or turnovers for moistness and flavor.

**DRESSINGS:** Make signature salad dressings by adding memmi to vinaigrettes.

**SAUCES:** Use as a replacement for fish fumet in entrée sauces and appetizer sauces.
Kikkoman Tempura Batter Mix is the secret to better batter. Not just for Asian foods, its tempting crunch, outstanding appearance and delicate flavor make it an ideal coating for all kinds of fried foods, from value-added appetizers to desserts. It’s easy to use, too: Just add water to create a rich, smooth batter that gives seafood, vegetables and poultry a delicate, crispy coating.

**FEATURES**
- **FLAVOR**: Light, neutral flavor; an ideal base for seasoned signature batters.
- **APPEARANCE**: Attractive golden-brown hue.
- **TEXTURE**: Outstanding, crispy, lacy texture specially formulated to resist sogginess.
- **LABOR-SAVING**: Just add water; no need to purchase, measure or mix multiple ingredients.

**APPLICATIONS**
- **CLASSIC TEMPURA**: There’s no easier, more consistent way to create perfect tempura every time.
- **FRIED CHICKEN AND FISH**: Feature as a coating for chicken fingers with ranch, barbecue, sweet-and-sour, honey-mustard and spicy dipping sauces.
- **ONION RINGS**: Replace conventional deep-frying batter with tempura batter for lighter, crispier onion rings.
- **SPECIALTY FRIES**: Add batter-fried potatoes or sweet potatoes as a unique alternative to fries.
- **DESSERT FRITTERS**: Dip bananas, apples or pears into tempura batter, deep-fry and dust with confectioners’ sugar.
Sure, you can make your own bread crumbs. But give Kikkoman Panko Japanese Style Bread Crumbs a try, and you’ll never want to use ordinary bread crumbs again. They’re coarser and lighter—the premium all-purpose breading for baked or fried appetizers, entrées and desserts. When you need a lighter-colored coating, try our Panko Untoasted Japanese Style Bread Crumbs for the same crunchy texture with a delicate, pale golden color. And both varieties now contain zero grams trans fat.

**FEATURES**

- **More Crunch:** Rough texture and larger crumb size make a crispier coating.
- **Lighter Bite:** Crumbs are less dense, so they absorb less fat, cook cleaner and “eat lighter” than ordinary bread crumbs.
- **Holding Power:** Retain their crispiness longer, even after lengthy holding.
- **Toasted or Untoasted Options:** Available toasted, for a golden-brown color, or untoasted, for a lighter color.
- **Zero Grams Trans Fat:** Meet customer demand for better-for-you menu items.

**APPLICATIONS**

- **Coating:** Perfect for baked or fried chicken, crab cakes, seafood or vegetable dishes.
- **Finger Foods:** Give long-lasting crunch to fried cheese, prawns, mushrooms and other appetizers.
- **Fruit Fritters:** A delicate coating for apple and other fruit fritters.
The demand for soymilk is on the rise, as more and more people are seeking dairy-free alternatives and discovering the health benefits of soy. Pearl® Organic Soymilk is as versatile as milk, yet is low in fat, rich in protein and cholesterol-free. Each 8-ounce serving of Pearl provides at least 6 grams of soy protein, or nearly one-quarter the daily requirement in a heart-healthy diet.

FEATURES

HEALTHFUL: Made with whole organic soybeans; vegan; cholesterol-free; lactose-free; lower in calories and fat than whole milk; an excellent source of vitamins A and D and folate; rich in soy protein.

VERSATILE: Delicious as a stand-alone beverage, in blended drinks or use as an ingredient to add rich creaminess to soups, sauces and desserts.

CONVENIENT AND SHELF-STABLE: Available in 1-quart and individual (8.25-ounce, select flavors only) aseptic cartons, to keep the product fresh without refrigeration.

ON-TREND FLAVORS: Choose from Original, Creamy Vanilla, Green Tea, Unsweetened, Chocolate and Coffee.

APPLICATIONS

BEVERAGES: Refreshingly delicious on its own or blended into smoothies, shakes and coffee drinks.

BREAKFAST ITEMS: Incorporate Pearl Organic Soymilk into breakfast items such as waffles, pancakes and frittatas or serve with cereal.

SOUPS, SAUCES, ENTREES: Adds rich creaminess to savory sauces and dishes.

DESSERTS: Pearl Organic Soymilk lightens traditionally heavy desserts.
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<td>Less Sodium Soy Sauce</td>
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<td>6/(\frac{1}{2}) gallons</td>
<td>Plastic Bottles</td>
<td>31.00 lbs.</td>
</tr>
<tr>
<td></td>
<td>00175</td>
<td>5 gallons</td>
<td>Pail</td>
<td>50.50 lbs.</td>
</tr>
<tr>
<td></td>
<td>00174</td>
<td>4 gallons</td>
<td>CubePack</td>
<td>39.25 lbs.</td>
</tr>
<tr>
<td></td>
<td>00125</td>
<td>12/5 oz.</td>
<td>Dispensers</td>
<td>9.75 lbs.</td>
</tr>
<tr>
<td></td>
<td>00105</td>
<td>12/10 oz.</td>
<td>Dispensers</td>
<td>14.00 lbs.</td>
</tr>
<tr>
<td></td>
<td>00101</td>
<td>12/5 oz.</td>
<td>Bottles</td>
<td>7.75 lbs.</td>
</tr>
<tr>
<td></td>
<td>00120</td>
<td>200/0.3 oz.</td>
<td>Bottles</td>
<td>3.75 lbs.</td>
</tr>
<tr>
<td>Teriyaki Marinade &amp; Sauce</td>
<td>01042</td>
<td>6/(\frac{1}{2}) gallons</td>
<td>Plastic Bottles</td>
<td>31.50 lbs.</td>
</tr>
<tr>
<td></td>
<td>01044</td>
<td>4/1 gallons</td>
<td>Plastic Bottles</td>
<td>41.75 lbs.</td>
</tr>
<tr>
<td></td>
<td>01066</td>
<td>200/0.3 oz.</td>
<td>Packets</td>
<td>3.75 lbs.</td>
</tr>
<tr>
<td>Less Sodium Teriyaki Marinade &amp; Sauce</td>
<td>01046</td>
<td>6/(\frac{1}{2}) gallons</td>
<td>Plastic Bottles</td>
<td>31.00 lbs.</td>
</tr>
<tr>
<td>Teriyaki Baste &amp; Glaze with Honey &amp; Pineapple</td>
<td>01187</td>
<td>6/5.3 lbs.</td>
<td>Plastic Bottles</td>
<td>34.50 lbs.</td>
</tr>
<tr>
<td>Case Code</td>
<td>Pack</td>
<td>Container</td>
<td>Gross Weight</td>
<td></td>
</tr>
<tr>
<td>-----------</td>
<td>------</td>
<td>--------------------</td>
<td>--------------</td>
<td></td>
</tr>
<tr>
<td>Hoisin Sauce</td>
<td>01542</td>
<td>4/5.0 lbs.</td>
<td>Plastic Bottles</td>
<td>22.00 lbs.</td>
</tr>
<tr>
<td>Plum Sauce</td>
<td>01550</td>
<td>4/5.0 lbs.</td>
<td>Plastic Bottles</td>
<td>22.00 lbs.</td>
</tr>
<tr>
<td>Thai Style Chili Sauce</td>
<td>01546</td>
<td>4/5.0 lbs.</td>
<td>Plastic Bottles</td>
<td>22.00 lbs.</td>
</tr>
<tr>
<td>Stir-Fry Sauce</td>
<td>02072</td>
<td>6/½ gallons</td>
<td>Plastic Bottles</td>
<td>32.25 lbs.</td>
</tr>
<tr>
<td>Salted Mirin</td>
<td>05960</td>
<td>5 gallons</td>
<td>Plastic Cube</td>
<td>48.00 lbs.</td>
</tr>
<tr>
<td>Memmi</td>
<td>02059</td>
<td>6/½ gallons</td>
<td>Plastic Bottles</td>
<td>33.25 lbs.</td>
</tr>
<tr>
<td>Tempura Batter Mix</td>
<td>05020</td>
<td>6/5 lbs.</td>
<td>Foil Bags</td>
<td>32.35 lbs.</td>
</tr>
<tr>
<td>Panko Toasted Japanese Style Bread Crumbs</td>
<td>05000</td>
<td>6/2.5 lbs.</td>
<td>Foil Bags</td>
<td>16.95 lbs.</td>
</tr>
<tr>
<td>Pearl® Organic Original Soymilk</td>
<td>06136</td>
<td>12/32 fl. oz.</td>
<td>Aseptic Carton</td>
<td>28.00 lbs.</td>
</tr>
<tr>
<td>Pearl® Organic Unsweetened Soymilk</td>
<td>06144</td>
<td>12/32 fl. oz.</td>
<td>Aseptic Carton</td>
<td>28.50 lbs.</td>
</tr>
<tr>
<td>Pearl® Organic Unsweetened Soymilk</td>
<td>06156</td>
<td>12/32 fl. oz.</td>
<td>Aseptic Carton</td>
<td>28.50 lbs.</td>
</tr>
<tr>
<td>Pearl® Organic Chocolate Soymilk</td>
<td>06152</td>
<td>12/32 fl. oz.</td>
<td>Aseptic Carton</td>
<td>28.50 lbs.</td>
</tr>
<tr>
<td>Pearl® Organic Unsweetened Soymilk</td>
<td>06160</td>
<td>12/32 fl. oz.</td>
<td>Aseptic Carton</td>
<td>28.50 lbs.</td>
</tr>
</tbody>
</table>
INSPIRATION STARTS HERE

These days, big flavor is big news. From Asian to Latin, Mediterranean to mainstream American, there’s a whole new world of flavor opportunities out there. Ready to take a bite of the flavor boom? Kikkoman can help.

Now, when you hear “Kikkoman,” you probably think “soy sauce,” right? After all, we’ve been in the soy sauce business for more than three and a half centuries, and today, naturally brewed Kikkoman is the world’s best-selling soy sauce.

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