INTRODUCING NEW KIKKOMAN SWEET SOY GLAZE, A VERSATILE GLAZE AND CONDIMENTS FOR FRIED APPETIZERS, GRILLED FOODS AND MORE. MADE WITH NATURALLY BREWED KIKKOMAN SOY SAUCE AND SWEET RICE WINE, IT’S PRE-THICKENED TO GIVE FOODS AN ATTRACTIVE SHEEN AND A RICH, SWEET-SAVORY FLAVOR.
The perfect finish.

Sweet-savory flavor combinations never go out of style. Kikkoman has perfected the combination in new Kikkoman Sweet Soy Glaze, a classic Japanese finishing sauce with a lustrous glaze that you can brush on top of all kinds of grilled and fried foods, and that’s ideal as a condiment and dipping sauce.

Now, you can enhance the flavor of everything from burgers, steaks and poultry to seafood and veggies with Kikkoman Sweet Soy Glaze. Made with naturally brewed Kikkoman Soy Sauce and sweet rice wine, it’s pre-thickened so you can brush it onto all kinds of foods, straight from the convenient half-gallon plastic bottle. You’ll get an instant appetizing sheen and a rich, mouthwatering flavor.

Serve it as a dipping sauce for finger foods and appetizers, and as a condiment for fried and panko-crusted foods. Back-of-house or on the table, Kikkoman Sweet Soy Glaze will help you add a touch of authentic Asian flavor to your menu. Here are some fast and fabulous ways to give everyday menu items a brush with greatness.

New Kikkoman Sweet Soy Glaze.

USES

Think of Kikkoman Sweet Soy Glaze as you would a thick teriyaki-style glaze with endless possibilities—from Japanese- and Chinese-style dishes to Thai, Vietnamese, Korean or pan-Asian creations.

Glaze: Brush on meat, seafood, poultry or vegetables right from the bottle—after cooking, or during the final minutes of grilling, baking or broiling.

Table sauce: Serve as a tabletop condiment for sushi, teriyaki, burgers, sandwiches and more.

Dipping sauce: Serve with crispy-fried finger foods breaded with Kikkoman Panko, such as prawns or chicken nuggets.

Noodles and rice: Drizzle over noodle or rice bowls.

Stir-fry sauce: Use as a finishing ingredient for stir-fries to add sweet-savory flavor and attractive, thick sauce consistency.

Asian BBQ: Use right from the bottle as barbecue sauce for ribs, chicken and steak.

Braising sauce: Add to simmered stews, soups, curries and braises to boost flavor, depth and complexity.

FEATURES AND BENEFITS

Versatile: Use as a glaze, a condiment or an ingredient in sauces.

Ready to use: Delicious right from the bottle to save labor, mixing, measuring and cleanup.

Zero fat: Ideal for lighter, more healthful sauces and menu items.

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

Convenient: Available in lightweight, easy-pour/easy-store half-gallon plastic bottles.

Kikkoman Sweet Soy Glaze

<table>
<thead>
<tr>
<th>CASE CODE</th>
<th>PACK SIZE</th>
<th>CONTAINER</th>
<th>GROSS WEIGHT</th>
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<tbody>
<tr>
<td>01568</td>
<td>6 / 5 lbs., 6 oz. (6 / 1.6 L)</td>
<td>Plastic bottles</td>
<td>32.25 lbs. (14.53 Kg)</td>
</tr>
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Umami-rich: Enhances the flavor and depth of other ingredients.

Made in the USA: Made right here in America, under the strict quality control of GMP/HACCP programs, so you can count on safety and reliability with every order.

No MSG added: Boosts flavor without the addition of MSG.

Kikkoman Sweet Soy Glaze

Kikkoman Sales USA, Inc.
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