



kikkoman®

Less Sodium Teriyaki Marinade & Sauce



A Healthier Choice with
Full-Bodied Kikkoman Flavor

INTRODUCING NEW Kikkoman Less Sodium Teriyaki Marinade & Sauce



Looking for healthy, creative ways to reduce sodium on your menu without sacrificing taste?

Kikkoman has the answer: New Kikkoman Less Sodium Teriyaki Marinade & Sauce. With 47% less sodium, Kikkoman Less Sodium Teriyaki Marinade & Sauce has a sweet taste and full-bodied consistency, with extra seasonings added to maintain the overall flavor.

A blend of our naturally brewed Kikkoman Soy Sauce, wine and select spices, Kikkoman Less Sodium Teriyaki Marinade & Sauce has a depth of flavor that makes it an ideal marinade or brush-on sauce. It adds a delicate sweetness to grilled, broiled, roasted or braised foods, before, during or after cooking.

As with Kikkoman's other sauces, Kikkoman Less Sodium Teriyaki Marinade & Sauce is produced in state-of-the-art production facilities in the U.S. with natural ingredients, ensuring the highest quality and food safety possible. You can count on perfectly balanced flavor, consistency and availability every time.

Special Benefits:

- **Less Sodium:** Contains 47% less sodium than regular Kikkoman Teriyaki Marinade & Sauce.
- **Versatile:** Use as a recipe ingredient, marinade, brush-on basting sauce or dipping sauce.
- **Flavor Enhancing:** Your secret ingredient for deep, rich color and flavor in sauces, soups, baked and braised dishes.
- **Authentic Asian Flavor:** Transform mainstream sides and entrées into healthy Asian-inspired signature dishes.
- **Labor Saving:** Convenient and ready to use, straight from the easy-pour plastic jug.
- **High Quality:** Count on authentic flavor, consistent performance and Kikkoman quality every time.
- **No MSG added.**

Product Specifications

Packaging: Plastic Bottles
Pack size: 6½ gal.
Case code: 01046



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Kikkoman Less Sodium Teriyaki Marinade & Sauce is a versatile marinade, condiment and recipe ingredient—ideal for grilling, barbecuing, sauces, dips and salad dressings.

Applications:

Marinades and Basting Sauces:

Add mouthwatering teriyaki flavor to marinades and bastes for grilled meat, poultry, seafood and vegetables.

Ground Meat: Add “instant umami” to ground meat for burgers, meatballs and meatloaf.

Asian Dishes: Create authentic flavor in popular Asian-style menu items like noodle and rice bowls.

Roasting: Toss potatoes, sweet potatoes or carrots with teriyaki and oven-roast; brush teriyaki on beef, pork or chicken for great flavor and appetizing browning.

Stir-fries: Round out the flavor of any meat, poultry or vegetable stir-fry combination.

Salads: Mix a touch of teriyaki with ranch dressing to create a creamy, Asian-inspired salad dressing; add a new dimension to the flavor of your favorite vinaigrette.

Condiments: Add teriyaki to mayonnaise or ketchup for burgers and grilled vegetable sandwiches; great with french fries too!

Dips: Combine teriyaki sauce with Kikkoman Thai Style Chili Sauce or Plum Sauce to create a “signature” dipping sauce for chicken wings, deep-fried cheese sticks and vegetables.