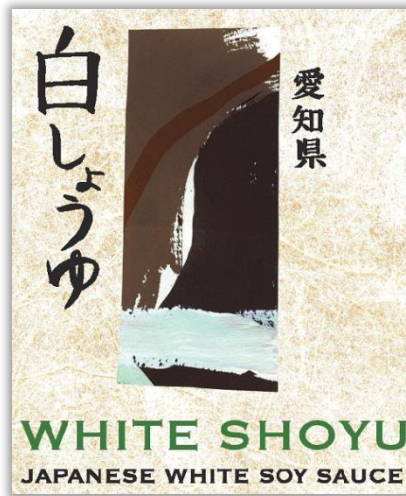


White Shoyu

Japanese White Soy Sauce



Takuko White Shoyu is a rare ingredient with a long tradition in Japan. Soybeans are added late in the brewing process to keep the color a light, almost clear amber, while giving the Shoyu a thinner texture and more subtle overall flavor profile than dark soy sauce. Long used by the most discerning to protect the color of delicate broths or brushed on sashimi, Takuko White Shoyu elevates without overwhelming.

Product Specifics:

Ingredient List: Water, Wheat, Sea Salt, Fermented Alcohol, Soybeans

Flavor: Delicate, Clean and Aromatic, With A Mild Savory Finish

Color: Light, Almost Clear Amber

Handling: Shelf Stable (see best by date), Refrigerate after opening

Pack Size: 12oz/375ml – 25.3oz/750ml

Origin: Japan

Nutrition Facts	
Serving Size 1 Tablespoon (1g)	
Servings Per Container 12	
Amount Per Serving	
Calories 13	
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 970mg	40%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 1g	2%
Iron 2%	
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g