

# GLUTEN-FREE, FLAVOR FULL

With many consumers shopping gluten-free, manufacturers are challenged with sourcing suitable ingredients. Nikken offers wheat-free and gluten-free soy sauce powders that deliver every bit of flavor as traditional soy sauce powders while allowing you to formulate a gluten-free product and minimize wheat allergens in your manufacturing facility.

Whether gluten-free or traditional, soy sauce powders are the perfect ingredients for adding umami to product applications. Try a little bit of soy sauce powder to:

- kick up umami in sauces, soups, gravies and frozen entrees and add amazing depth of mouthwatering rich, flavor
- reduce fat and sodium in your formulations thanks to the naturally occurring properties of soy sauce powder
- achieve synergistic benefits when combining soy sauce powders with other umami rich ingredients like tomatoes, mushrooms, aged meats and red wine

## WANT BOLD FLAVOR MINUS THE GLUTEN?

Contact Nikken Foods at 314.881.5858, email at [technical@nikkenfoods.com](mailto:technical@nikkenfoods.com) or visit our website at [nikkenfoods.com](http://nikkenfoods.com) to learn about our complete soy sauce powder portfolio.



WHEAT-FREE SOY SAUCE POWDER 5360/5365

## GLUTEN-FREE FAST FACTS



The gluten-free products market is forecast to increase at a CAGR of 10.2% for the next five years, reaching an industry value of \$6.206 billion by the end of 2018.



North America accounts for approximately 59% of the global gluten-free product market.



In 2012, almost 20% of US adults went gluten-free, up from 15% in 2010.



## GLUTEN-FREE, FLAVOR FULL

### PRODUCT INFORMATION

Wheat-Free Soy Sauce Powder - 5360/5365

### DESCRIPTION

Naturally fermented soy sauce spray dried on a maltodextrin carrier. Provides a light tan, free flowing powder that is completely soluble in water. Produces a mild authentic flavor and aroma of soy sauce. May also be described as a Tamari Sauce.

### INGREDIENTS

Soy Sauce (Fermented Soybeans and Salt), Maltodextrin, and Salt

## SOY SAUCE POWDER PORTFOLIO

Nikken offers an extensive selection of soy sauce powders. With rich, meaty notes, our soy sauce powders provide flavor harmony to many different types of products.

Light colored soy sauce powder - 5317

Reduced salt soy sauce powder - 5307

Roasted soy sauce powder - 5320

Tamari soy sauce powder - 5303

Traditional soy sauce powder - 5301/5380

Wheat-free soy sauce powder - 5360 / 5365

Komi™ powder (kokumi enhancer) - 7400

Lightly roasted soy sauce powder - 5301 SH

## DISCOVER THE MEANING OF FLAVOR FULL WITH NIKKEN FOODS.

Nikken's portfolio of ingredients bring bold, full flavor to your product development formulations. And our experts are full of advice to help you get the most from Nikken ingredients including choosing the perfect umami enhancers, ingredient combinations, or providing technical tips. Contact us today.



**NIKKEN**<sup>®</sup>  
NIKKEN FOODS USA, INC.

Nikken Foods USA, Inc.  
4984 Manchester Ave.  
St. Louis, MO 63110  
314.881.5858 ph  
314.881.5850 fx  
[nikkenfoods.com](http://nikkenfoods.com)

source for fast facts:

<http://www.companiesandmarkets.com/News/Food-and-Drink/Gluten-free-products-market-to-increase-at-a-CAGR-of-10/NI7217>