



TAMARI 25% LESS SALT

About Tamari 25% less salt



Description

The first reduced salt content tamari on the market, a key addition to the Lima range of soy sauces. The 25% less salt tamari responds to widespread consumer demand for products of this kind.

Consumers wish to reduce their consumption of salt further, while keeping the flavour of Tamari. The human body benefits from moderate salt consumption, but excessive consumption has the opposite effect* Salt is a mineral which is naturally present in the human body, and it is vital that our diet provides it. Tamari is an invaluable condiment, widely used in healthy cooking, due to its richness and complex flavours. Just like Lima's classic Tamari, the "25% less salt Tamari" is gluten-free. The soy used is guaranteed GMO-free. 100% organic

Use

Tamari can be used for cooking as well as a condiment at table. It can be used to bring out the taste of pasta broths, soups, sautéed vegetables, salad dressings, marinades or when making stir-fry dishes. It combines well with rice vinegar, garlic, ginger and mustard.

Ingredients

water, SOYA beans*, sea salt 10,3%, alcohol*, koji (Aspergillus oryzae).

*organically grown

Packaging

250 ml. 500 ml. 1000 ml.

Product organically grown

100% of the agricultural ingredients are from organic farming



AB



VEGAN



GLUTENFREE



COELIAC



SOURCE OF

PROTEIN



NO ADDED SUGARS



LOW SATURATED FAT

Nutritional analysis

Average nutritional value per

	g/100ml	portion 5ml	%RI	RI
Energy	405 kJ	20 kJ		
	96 kcal	4,8 kcal	0.00	2000 kcal
Fat	0 g	0 g	0.00	70 g
of which saturates	0 g	0 g	0.00	20 g
of which mono-unsaturates	0 g	0 g		
of which polyunsaturates	0 g	0 g		
Carbohydrates	5,3 g	0 g	0.00	260 g
of which sugars	1,7 g	0 g	0.00	90 g
Fibre	0,9 g	0 g		
Protein	12 g	0,6 g	1.00	50 g
Salt	10,3 g	0,5 g	9.00	6 g

RI: Reference intake of an average adult (8400 kJ/2000 kcal)

Allergen info

Ingredients

water, SOYA beans*, sea salt 10,3%, alcohol*, koji (Aspergillus oryzae).

* = organically grown

Allergens present in this product:



Soy

Pro info



250ml

Packaging in carton:	6 x 250ml
Item code	41627000
Item barcode	 5 411788 045278
Carton barcode	 5 411788 065733
Units / pallet:	1548
Cartons / pallet	258
Cartons / layer	43
Layers / pallet	6
Intrastat code	21031000
Net weight selling unit	290g
Net dimensions selling unit	d: 55 - w: 55 - h: 162
Net weight carton	1.74kg
Gross weight carton	2.83kg
Net dimensions carton	d: 170 - w: 120 - h: 190
Brand	?

500ml

Packaging in carton:	6 x 500ml
Item code	41626000
Item barcode	 5 411788 044431
Carton barcode	 5 411788 064774
Units / pallet:	780
Cartons / pallet	130
Cartons / layer	26
Layers / pallet	5
Intrastat code	21031000
Net weight selling unit	580g
Net dimensions selling unit	d: 69 - w: 69 - h: 206
Net weight carton	3.48kg
Gross weight carton	5.49kg
Net dimensions carton	d: 216 - w: 145 - h: 255
Brand	?

1000ml

Packaging in carton:	6 x 1000ml
Item code	41629000
Item barcode	 5 411788 046442
Carton barcode	 5 411788 067089
Units / pallet:	510
Cartons / pallet	85
Cartons / layer	17
Layers / pallet	5
Intrastat code	21031000
Net weight selling unit	1160g
Net dimensions selling unit	d: 86 - w: 86 - h: 280
Net weight carton	6.96kg
Gross weight carton	9.94kg
Net dimensions carton	d: 265 - w: 177 - h: 266
Brand	?