

Bulk oyster sauce for wholesale & commercial supply

Generated October 2026

Specifications

INGREDIENTS

Soy sauce (soybean 55%, water, salt, sugar) 41.00%, water 34.22%, sugar 14.00%, salt 4.00%, modified starch (INS1442) 4.00%, oyster extract (maltodextrin, oyster 20%, salt, sugar, ginger powder) 2.00%, oyster flavour 0.20%, caramel (INS150c) 0.30%, acetic acid (INS260) 0.20%, sodium benzoate (INS211) 0.04%, potassium sorbate (INS202) 0.04%

ALLERGENS

Contains: soy. Contains oyster extract, which is not a US major allergen.

SALT

9-12% (limit)

PH

4-5 (limit)

PRESERVATIVE

Sodium benzoate (INS211), potassium sorbate (INS202), acetic acid (INS260)

CARAMEL COLOR

Caramel (INS150c)

SWEETENER

Sugar

THICKENER

Modified starch (INS1442)

SHELF LIFE

2 years from the production date

ORIGIN

Thailand

PACK FORMAT

200 ml glass bottle

MICROBIOLOGICAL

Total plate count $<1 \times 10^4$ CFU/g; coliforms <3 MPN/g; Salmonella not detected in 25 g; E. coli <3 MPN/g; yeast and mold <10 CFU/g; Clostridium perfringens <100 CFU/g (limit and result)

Pack formats

- 200 ml glass bottle

What you can change

- Soy base. A soybean soy sauce as published, or one with wheat.
- Salt. 9 to 12 percent as published.
- Thickener. Modified starch as published.
- Pack. A 200 ml glass bottle as published, or PET and glass up to 740 ml.