

# Regulations Governing the Label Processing Method of Prepackaged Soy Sauce Products

## Article 1

The regulations are established under the provisions of Subparagraph 10 of Paragraph 1 of Article 22 of the Act Governing Food Safety and Sanitation.

## Article 2

The "Soy sauce" referred to herein is a food preparation of materials containing plant protein such as soybean, defatted soybean, black bean and / or cereal processed by the methods described in this regulations and may add salt, sugars, alcohol, seasonings, food additives, etc.

## Article 3

For those products using plant protein hydrolyzed by acid or enzymes to obtain amino acids solution and with soy sauce mash or soy sauce added to perform fermentation and maturation, shall label processing method "rapid fermentation" on the packaging.

## Article 4

For those products using plant protein hydrolyzed by acid or enzymes to obtain amino acids solution and without the process of fermentation, which is "hydrolysis soy sauce", and shall label processing method "hydrolysis" on the packaging.

## Article 5

For those products that mixing with two or more soy sauce, which is "mixed or blending soy sauce", and shall label processing method "mixed" or "blending" on the packaging.

## Article 6

For those Products label processing method as "fermentation", which be use the materials containing plant protein made by cultivating koji mold and fermentation, the total amount of nitrogen not less than 0.8 grams/100 ml (the total amount of nitrogen of black bean soy sauce products are not less than 0.5 grams/100ml).