

おいしいがうれしい。



A taste of happiness



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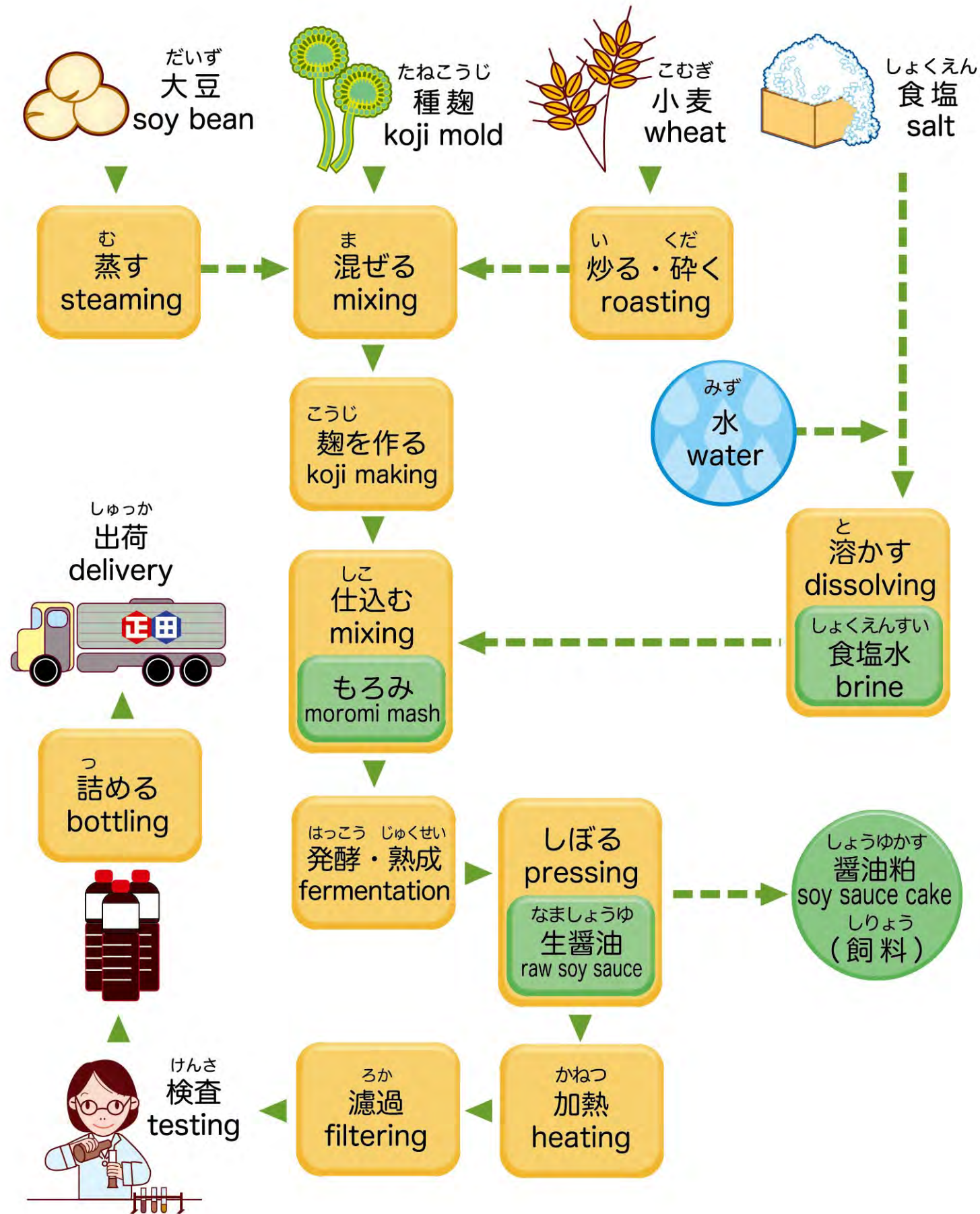
SHODA PRODUCT CATALOGUE

SOY SAUCE
TSUYU
SEASONINGS



【正田醤油のできるまで】

HOW TO BREW SHODA SOY SAUCE



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SOY SAUCE

KOIKUCHI

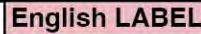
Product Name	KOIKUCHI TOKKYU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			
Content	100ml (Plastic Bottle) × 6 × 12	500ml (Plastic Bottle) × 20	1L (Plastic Bottle) × 15
Product Code	105160	105161	105159
JAN Code	49240146	4901885008333	4901885008340
Carton Size / Weight	480×240×149mm / 10kg	332×268×231mm / 12.7kg	406×250×272mm / 18.5kg
Shelf Life	12 months	18 months	18 months
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Soybeans, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)		
Nutritional Information (per 100g)	Energy : 60kcal Moisture : 69.5g Protein : 7.7g Fat : 0g Carbohydrate : 7.7g Ash : 15.1g		
Characteristic	The traditional and the most popular type of soy sauce. Shoda soy sauce has a well-balanced harmony of aroma, flavor and color. Suitable for both cooking and dipping.		

Product Name	KOIKUCHI TOKKYU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			
Content	200ml (Keep Freshness Bottle) × 12	400ml (Keep Freshness Bottle) × 12	1.8L (Plastic Bottle) × 6
Product Code	105165	105164	105162
JAN Code	4901885009378	4901885009361	4901885008357
Carton Size / Weight	248×188×156mm / 3.3kg	266×202×210mm / 6.3kg	321×218×320mm / 13.5kg
Shelf Life	18 months	18 months	18 months
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Soybeans, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)		
Nutritional Information (per 100g)	Energy : 60kcal Moisture : 69.5g Protein : 7.7g Fat : 0g Carbohydrate : 7.7g Ash : 15.1g		
Characteristic	The traditional and the most popular type of soy sauce. Shoda soy sauce has a well-balanced harmony of aroma, flavor and color. Suitable for both cooking and dipping.		

Product Name	KOIKUCHI TOKKYU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			English LABEL 
Content	18L (Steel)	10L (Bag in Box)	18L (Bag in Box)
Product Code	105108	105109	135008
JAN Code	—	—	4901885007855
Carton Size / Weight	238×238×350mm / 22.3kg	236×232×254mm / 12.3kg	311×311×273mm / 22.5kg
Shelf Life	24 months	18 months	540 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Soybeans, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)		
Nutritional Information (per 100g)	Energy : 60kcal Moisture : 69.5g Protein : 7.7g Fat : 0g Carbohydrate : 7.7g Ash : 15.1g		
Characteristic	The traditional and the most popular type of soy sauce. Shoda soy sauce has a well-balanced harmony of aroma, flavor and color. Suitable for both cooking and dipping.		

Product Name	KOIKUCHI TOKKYU SOY SAUCE (PRESERVATIVE ADDED)	
Type	SOY SAUCE / KOIKUCHI (TOKKYU)	
Product Image		
Content	18L (Steel)	18L (Bag in Box)
Product Code	101105	105008
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.2kg	311×311×273mm / 22.5kg
Shelf Life	24 months	540 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, pH adjuster, Sodium benzoate	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)	
Nutritional Information (per 100g)	Energy : 69kcal Moisture : 68.3g Protein : 7.5g Fat : 0g Carbohydrate : 9.8g Ash : 14.4g	
Characteristic	The traditional and the most popular type of soy sauce. Shoda soy sauce has a well-balanced harmony of aroma, flavor and color. Suitable for both cooking and dipping. *Preservative added. *No alcohol added.	

Product Name	KOIKUCHI TOKKYU SOY SAUCE - Small Sachet		- Square Bottle
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image	 		
Content	5g (Sachet) × 200 × 10	8g (Sachet) × 200 × 10	15ml (Square Bottle) × 100 × 10
Product Code	960267	960269	974755
JAN Code	—	—	—
Carton Size / Weight	460×327×190mm / 12kg	460×327×190mm / 18kg	515×380×220mm / 20.5kg
Shelf Life	540 days	540 days	365 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Alcohol		Water, Soybeans(Defatted), Wheat, Salt, Alcohol
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)		Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)
Nutritional Information (per 100g)	Energy : 60kcal Moisture : 69.9g Protein : 7.9g Fat : 0g Carbohydrate : 7.1g Ash : 15.1g		Energy : 69kcal Moisture : 68.3g Protein : 7.5g Fat : 0g Carbohydrate : 9.8g Ash : 14.4g
Characteristic	The traditional and the most popular soy sauce. Suitable for Sushi box and other takeout (takeaway) menu.		

Product Name	KOIKUCHI TOKUSEN SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKUSEN)		
Product Image	 		
Content	1.8L (Plastic Bottle) × 6	18L (Steel)	150ml (Dispenser) × 12
Product Code	105251	105205	135133
JAN Code	4901885008395	—	4901885006544
Carton Size / Weight	325×218×320mm / 13.5kg	238×238×350mm / 22.4kg	280×210×175mm / 4.7kg
Shelf Life	18 months	24 months	18 months
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.67%(w/v)		
Nutritional Information (per 100g)	Energy : 68kcal Moisture : 67.7g Protein : 8.5g Fat : 0g Carbohydrate : 8.8g Ash : 15.0g		
Characteristic	This soy sauce has 10% more "Umami" taste than regular soy sauce, which gives richer and milder taste.		

Product Name	KOIKUCHI TOKKYU SOY SAUCE -Fish Shaped Bottle		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			
Content	2.1ml (Fish Shaped Bottle) × 500 × 10	4.2ml (Fish Shaped Bottle) × 300 × 10	8.0ml (Fish Shaped Bottle) × 150 × 10
Product Code	976369	976349	976387
JAN Code	—	—	—
Carton Size / Weight	515×380×220mm / 18.2kg	515×380×220mm / 19.5kg	515×380×220mm / 17.5kg
Shelf Life	365 days	365 days	365 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.54%(w/v)		
Nutritional Information (per 100g)	Energy : 69kcal Moisture : 68.3g Protein : 7.5g Fat : 0g Carbohydrate : 9.8g Ash : 14.4g		
Characteristic	The traditional and the most popular soy sauce. Suitable for Sushi box and other takeout (takeaway) menu.		

Product Name	KOIKUCHI TOKUSEN SOY SAUCE (PRESERVATIVE ADDED)	KOIKUCHI TOKUSEN SOY SAUCE (NO ALCOHOL ADDED)
Type	SOY SAUCE / KOIKUCHI (TOKUSEN)	SOY SAUCE / KOIKUCHI (TOKUSEN)
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	101202	117007
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.4kg	238×238×350mm / 22.3kg
Shelf Life	24 months	24 months
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Sodium benzoate	Water, Soybeans(Defatted), Wheat, Salt
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.67%(w/v)	Salt : 16.2%(w/v) Total Nitrogen : 1.70%(w/v)
Nutritional Information (per 100g)	Energy : 75kcal Moisture : 66.9g Protein : 8.1g Fat : 0g Carbohydrate : 10.6g Ash : 14.4g	Energy : 76kcal Moisture : 66.6g Protein : 8.2g Fat : 0g Carbohydrate : 10.8g Ash : 14.4g
Characteristic	This soy sauce has 10% more "Umami" taste than regular soy sauce, which gives richer and milder taste. *Preservative added. *No alcohol added.	Soy sauce having rich Umami and flavor, with no added alcohol or preservatives. Contains 10% more Umami than regular Koikuchi soy sauce, with smooth and lasting flavor.

Product Name	MARUDAIZU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKUSEN)		
Product Image			
Content	100ml (Plastic Bottle) × 6 × 12	400ml (Keep Freshness Bottle) × 12	500ml (Glass Bottle) × 6
Product Code	102861	102865	102839
JAN Code	49240153	4901885009224	4901885002485
Carton Size / Weight	480×240×149mm / 10.5kg	266×202×210mm / 6.5kg	224×151×224mm / 5kg
Shelf Life	12 months	18 months	24 months
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.67%(w/v)		
Nutritional Information (per 100g)	Energy : 63kcal Moisture : 68.7g Protein : 8.5g Fat : 0g Carbohydrate : 7.6g Ash : 15.2g		
Characteristic	This soy sauce is fermented with great care and time, using "whole soybean". Whole soybean soy sauce has milder and richer flavor than regular soy sauce, and enhance the tastes of dishes. "TOKUSEN" grade has 10% more Umami than TOKKYU grade.		

Product Name	TOKUYO SOY SAUCE	
Type	SOY SAUCE / KOIKUCHI (JYOKYU)	
Product Image		
Content	1.8L (Plastic Bottle) × 6	
Product Code	115451	
JAN Code	4901885008425	
Carton Size / Weight	325×218×320mm / 13.5kg	
Shelf Life	18 months	
Ingredients	Water, Soybeans (Defatted), Salt, Wheat, Alcohol, Flavor enhancer	
Standard Analysis	Salt : 15.0%(w/v) Total Nitrogen : 1.37%(w/v)	
Nutritional Information (per 100g)	Energy : 53kcal Moisture : 72.3g Protein : 7.1g Fat : 0g Carbohydrate : 6.4g Ash : 14.2g	
Characteristic	Well-balanced color, taste, aroma soy sauce. Umami added for better flavor touch.	

Product Name	MARUDAIZU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKUSEN)		
Product Image			
Content	1L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6	18L (Steel)
Product Code	102859	102860	102807
JAN Code	4901885008326	4901885008371	—
Carton Size / Weight	244×164×272mm / 7.5kg	325×218×320mm / 13.5kg	238×238×350mm / 22.4kg
Shelf Life	18 months	18 months	24 months
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol		
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.67%(w/v)		
Nutritional Information (per 100g)	Energy : 63kcal Moisture : 68.7g Protein : 8.5g Fat : 0g Carbohydrate : 7.6g Ash : 15.2g		
Characteristic	This soy sauce is fermented with great care and time, using "whole soybean". Whole soybean soy sauce has milder and richer flavor than regular soy sauce, and enhance the tastes of dishes. "TOKUSEN" grade has 10% more Umami than TOKKYU grade.		

Product Name	SOY SAUCE FOR FOOD SERVICE / INDUSTRIAL	
Type	SOY SAUCE / KOIKUCHI (JYOKYU)	
Product Image		
Content	18L (Steel)	18L (Bag in Box)
Product Code	115507	115508
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.3kg	293×290×259mm / 22.2kg
Shelf Life	24 months	18 months
Ingredients	Water, Salt, Soybeans (Defatted), Wheat, Alcohol	
Standard Analysis	Salt : 17.7%(w/v) Total Nitrogen : 1.37%(w/v)	
Nutritional Information (per 100g)	Energy : 52kcal Moisture : 70.8g Protein : 6.9g Fat : 0g Carbohydrate : 6.0g Ash : 16.3g	
Characteristic	Well-balanced color, taste, aroma soy sauce.	

SOY SAUCE

KOIKUCHI

GEN-EN

Product Name	SHODA GEN-EN SOY SAUCE (REDUCED SALT)		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			
Content	500ml (Glass Bottle) × 6	1.8L (Plastic Bottle) × 6	18L (Steel)
Product Code	105739	105747	105703
JAN Code	4901885024043	4901885008401	—
Carton Size / Weight	225×151×224mm / 5kg	325×218×320mm / 13kg	238×238×350mm / 21.4kg
Shelf Life	24 months	18 months	24 months
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Alcohol, Vinegar		
Standard Analysis	Salt : 8.2%(w/v) Total Nitrogen : 1.53%(w/v)		
Nutritional Information (per 100g)	Energy : 66kcal Moisture : 74.4g Protein : 8.2g Fat : 0g Carbohydrate : 8.6g Ash : 8.8g		
Characteristic	Salt content is reduced to approx. half of regular soy sauce, without changing color, aroma or flavor.		

Product Name	GEN-EN SOY SAUCE (REDUCED SALT)	
Type	SOY SAUCE / KOIKUCHI (TOKKYU)	
Product Image		
Content	18L (Bag in Box)	5g (Sachet) × 200 × 10
Product Code	106908	920143
JAN Code	4901885007879	—
Carton Size / Weight	311×311×273mm / 21.4kg	478×288×202mm / 11.5kg
Shelf Life	540 days	540 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Alcohol, Vinegar	Water, Soybeans(Defatted), Wheat, Salt, Vinegar, Alcohol
Standard Analysis	Salt : 8.2%(w/v) Total Nitrogen : 1.53%(w/v)	Salt : 8.2%(w/v) Total Nitrogen : 1.53%(w/v)
Nutritional Information (per 100g)	Energy : 68kcal Moisture : 74.4g Protein : 7.9g Fat : 0g Carbohydrate : 9.1g Ash : 8.6g	Energy : 66kcal Moisture : 74.4g Protein : 8.2g Fat : 0g Carbohydrate : 8.6g Ash : 8.8g
Characteristic	Salt content is reduced to approx. half of regular soy sauce, without changing color, aroma or flavor.	Salt content is reduced to approx. half of regular soy sauce, without changing color, aroma or flavor.

USUKUCHI

Product Name	USUKUCHI SOY SAUCE	
Type	SOY SAUCE / USUKUCHI (LIGHT COLOR)	
Product Image		
Content	1.8L (Plastic Bottle) × 6	18L (Steel)
Product Code	205251	205107
JAN Code	4901885008432	—
Carton Size / Weight	325×218×320mm / 13.5kg	238×238×350mm / 22.4kg
Shelf Life	12 months	18 months
Ingredients	Water, Salt, Wheat, Soybeans(Defatted), Sugar-mixed high fructose syrup, Alcohol	
Standard Analysis	Salt : 19.0%(w/v) Total Nitrogen : 1.20%(w/v)	
Nutritional Information (per 100g)	Energy : 54kcal Moisture : 69.0g Protein : 5.9g Fat : 0g Carbohydrate : 8.0g Ash : 17.1g	
Characteristic	Light color and delicate taste soy sauce. It is suitable for cooking without disturbing the color of dish nor the taste of other materials.	

Product Name	USUKUCHI SOY SAUCE	
Type	SOY SAUCE / USUKUCHI (LIGHT COLOR)	
Product Image		
Content	18L (Bag in Box)	
Product Code	205108	
JAN Code	—	
Carton Size / Weight	290×290×268mm / 22.1kg	
Shelf Life	12 months	
Ingredients	Water, Salt, Wheat, Soybeans(Defatted), Sugar-mixed high fructose syrup, Alcohol	
Standard Analysis	Salt : 19.0%(w/v) Total Nitrogen : 1.20%(w/v)	
Nutritional Information (per 100g)	Energy : 54kcal Moisture : 69.0g Protein : 5.9g Fat : 0g Carbohydrate : 8.0g Ash : 17.1g	
Characteristic	Light color and delicate taste soy sauce. It is suitable for cooking without disturbing the color of dish nor the taste of other materials.	

Product Name	DOUBLE FERMENTED PREMIUM SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (TOKUSEN)	
Product Image		
Content	300ml (Glass Bottle) × 6	
Product Code	405056	
JAN Code	4901885002058	
Carton Size / Weight	204×137×216mm / 4kg	
Shelf Life	24 months	
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.85%(w/v)	
Nutritional Information (per 100g)	Energy : 79kcal Moisture : 64.8g Protein : 9.1g Fat : 0g Carbohydrate : 11.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process, meaning that instead of salt water, raw soy sauce is used in the second fermentation process. This soy sauce has an elegant aroma, beautiful color and rich flavor.	

Product Name	DOUBLE FERMENTED PREMIUM SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (TOKUSEN)	
Product Image		
Content	1.8L (Plastic Bottle) × 6	18L (Steel)
Product Code	405302	405007
JAN Code	4901885010114	—
Carton Size / Weight	325×218×320mm / 14kg	238×238×350mm / 22.5kg
Shelf Life	18 months	24 months
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.85%(w/v)	
Nutritional Information (per 100g)	Energy : 79kcal Moisture : 64.8g Protein : 9.1g Fat : 0g Carbohydrate : 11.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process, meaning that instead of salt water, raw soy sauce is used in the second fermentation process. This soy sauce has an elegant aroma, beautiful color and rich flavor.	

Product Name	DOUBLE FERMENTED PREMIUM SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (TOKUSEN)	
Product Image		
Content	500ml (Glass Bottle) × 6	900ml (Glass Bottle) × 6
Product Code	405057	405025
JAN Code	4901885002041	4901885004571
Carton Size / Weight	234×157×233mm / 5.5kg	263×177×312mm / 9.5kg
Shelf Life	24 months	24 months
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.85%(w/v)	
Nutritional Information (per 100g)	Energy : 79kcal Moisture : 64.8g Protein : 9.1g Fat : 0g Carbohydrate : 11.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process, meaning that instead of salt water, raw soy sauce is used in the second fermentation process. This soy sauce has an elegant aroma, beautiful color and rich flavor.	

Product Name	DOUBLE FERMENTED PREMIUM SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (TOKUSEN)	
Product Image		
Content	5ml (Sachet) × 200 × 12	200ml (Keep Freshness Bottle) × 12
Product Code	800588	405054
JAN Code	4901885006407	4901885009927
Carton Size / Weight	478×288×202mm / 13.5kg	248×188×156mm / 3.5kg
Shelf Life	180 days	18 months
Ingredients	Water, Soybeans, Wheat, Salt, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.85%(w/v)	
Nutritional Information (per 100g)	Energy : 79kcal Moisture : 64.8g Protein : 9.1g Fat : 0g Carbohydrate : 11.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process, meaning that instead of salt water, raw soy sauce is used in the second fermentation process. This soy sauce has an elegant aroma, beautiful color and rich flavor.	

SOY SAUCE

SAISHIKOMI

Product Name	DOUBLE FERMENTED SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (TOKUSEN)	
Product Image		
Content	500ml (Glass Bottle) × 6	18L (Steel)
Product Code	435139	405107
JAN Code	4901885001716	—
Carton Size / Weight	225×151×224mm / 5kg	238×238×350mm / 22.6kg
Shelf Life	24 months	24 months
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Alcohol	Water, Soybeans (Defatted), Wheat, Salt, Caramel coloring, Alcohol
Standard Analysis	Salt : 16.0%(w/v) Total Nitrogen : 1.85%(w/v)	Salt : 17.7%(w/v) Total Nitrogen : 1.85%(w/v)
Nutritional Information (per 100g)	Energy : 71kcal Moisture : 67.2g Protein : 9.1g Fat : 0g Carbohydrate : 8.7g Ash : 15.0g	Energy : 94kcal Moisture : 60.2g Protein : 8.8g Fat : 0g Carbohydrate : 14.6g Ash : 16.4g
Characteristic	It is produced by "Double fermentation" process, meaning that instead of salt water, soy sauce is used in the second fermentation process. *Premium packaged.	It is produced by "Double fermentation" process, meaning that instead of salt water, soy sauce is used in the second fermentation process.

Product Name	DOUBLE FERMENTED EXTRA FANCY SOY SAUCE	
Type	SOY SAUCE / SAISHIKOMI (CHO-TOKUSEN)	
Product Image		
Content	18L (Steel)	18L (Bag in Box)
Product Code	405707	405708
JAN Code	—	4901885004267
Carton Size / Weight	238×238×350mm / 22.7kg	290×290×268mm / 22.4kg
Shelf Life	24 months	18 months
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Alcohol	
Standard Analysis	Salt : 15.0%(w/v) Total Nitrogen : 2.10%(w/v)	
Nutritional Information (per 100g)	Energy : 84kcal Moisture : 64.7g Protein : 10.3g Fat : 0g Carbohydrate : 10.7g Ash : 14.3g	
Characteristic	It is produced by "Double fermentation" process, meaning that instead of salt water, soy sauce is used in the second fermentation process. This soy sauce has extra fancy grade "Umami" and rich taste.	

TAMARI

SHIRO

Product Name	TAMARI SOY SAUCE	SHIRO SOY SAUCE
Type	SOY SAUCE / TAMARI	SOY SAUCE / SHIRO (EXTRA LIGHT COLOR)
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	301107	531307
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.8kg	238×238×350mm / 22.1kg
Shelf Life	24 months	8 months
Ingredients	Water, Soybeans (Defatted), Salt, Wheat, Soybeans, Alcohol, Caramel coloring, pH adjuster	Water, Wheat, Salt, Soybeans (Defatted), Alcohol
Standard Analysis	Salt : 16.0%(w/v) Total Nitrogen : 2.83%(w/v)	Salt : 19.0%(w/v) Total Nitrogen : 0.60%(w/v)
Nutritional Information (per 100g)	Energy : 108kcal Moisture : 57.8g Protein : 13.6g Fat : 0g Carbohydrate : 13.4g Ash : 15.2g	Energy : 44kcal Moisture : 71.8g Protein : 3.0g Fat : 0g Carbohydrate : 8.3g Ash : 16.9g
Characteristic	Extremely deep and rich Umami. Well balanced mild taste. Highly recommended for industrial use.	The color is even lighter than "Usukuchi soy sauce". The flavor is mild but has strong sweetness and gentle fragrance.

SOY SAUCE

ORGANIC

GLUTEN-FREE

Product Name	ORGANIC SOY SAUCE	
Type	SOY SAUCE / ORGANIC	
Product Image		
Content	500ml (Glass Bottle) × 6	18L (Steel)
Product Code	103230	103207
JAN Code	4901885002904	—
Carton Size / Weight	225×151×224mm / 5kg	238×238×350mm / 22.3kg
Shelf Life	24 months	24 months
Ingredients	Water, Organic soybeans, Organic wheat, Salt, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.52%(w/v)	
Nutritional Information (per 100g)	Energy : 56kcal Moisture : 70.8g Protein:7.4g Fat : 0g Carbohydrate : 6.7g Ash:15.1g	
Characteristic	This soy sauce is made with organic soybeans and organic wheat. *Based on JAS standard	

Product Name	GLUTEN-FREE SOY SAUCE	
Type	SOY SAUCE / GLUTEN-FREE	
Product Image	 English LABEL	 English LABEL
Content	1.8L (Plastic Bottle) × 6	18L (Bag in Box)
Product Code	103950	103958
JAN Code	—	—
Carton Size / Weight	325×218×320mm / 13.5kg	311×311×273mm / 22.4kg
Shelf Life	18 months	540 days
Ingredients	Water, Soybeans(Defatted), Salt, Rice, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.67%(w/v)	
Nutritional Information (per 100g)	Energy : 62kcal Moisture : 69.4g Protein : 8.3g Fat : 0g Carbohydrate : 7.2g Ash : 15.1g	
Characteristic	GLUTEN-FREE SOY SAUCE is made with RICE instead of WHEAT. The taste is similar to regular KOIKUCHI soy sauce, making it perfect for any kind of recipe.	

OTHERS

Product Name	RAW SOY SAUCE (NAMA SHOYU)	KASANE KOJI SOY SAUCE
Type	SOY SAUCE / OTHERS	SOY SAUCE / OTHERS
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	598407	137907
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.5kg	238×238×350mm / 22.5kg
Shelf Life	180 days	24 months
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Alcohol	Water, Soybeans (Defatted), Wheat, Salt, Alcohol, pH adjuster
Standard Analysis	Salt : 16.8%(w/v) Total Nitrogen : 1.80%(w/v)	Salt : 13.2%(w/v) Total Nitrogen : 2.40%(w/v)
Nutritional Information (per 100g)	Energy : 65kcal Moisture : 68.5g Protein : 8.7g Fat : 0.1g Carbohydrate : 7.2g Ash : 15.5g	Energy : 90kcal Moisture : 64.7g Protein : 11.8g Fat : 0g Carbohydrate : 10.6g Ash : 12.9g
Characteristic	This raw soy sauce is made without doing "heat treatment" in the soy sauce making process. Has a fresh flavor, delicate aroma and clear taste.	Made through double Koji-adding fermentation to create a super premium grade soy sauce with high nitrogen content and 1.5 times more Umami and smooth flavor.

Product Name	GOKU-USU SOY SAUCE	KOKUMI SOY SAUCE
Type	SOY SAUCE / OTHERS	SOY SAUCE / OTHERS
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	235307	139007
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.3kg	238×238×350mm / 22.2kg
Shelf Life	8 months	24 months
Ingredients	Water, Wheat, Soybeans (Defatted), Salt, Alcohol	Water, Soybeans (Defatted), Salt, Wheat, Alcohol
Standard Analysis	Salt : 16.0%(w/v) Total Nitrogen : 1.54%(w/v)	Salt : 18.0%(w/v) Total Nitrogen : 1.52%(w/v)
Nutritional Information (per 100g)	Energy : 67kcal Moisture : 68.9g Protein : 7.6g Fat : 0g Carbohydrate : 9.1g Ash : 14.4g	Energy : 55kcal Moisture : 70.2g Protein : 7.5g Fat : 0g Carbohydrate : 6.2g Ash : 16.1g
Characteristic	Soy sauce with same amount of Umami with TOKKYU Koikuchi soy sauce, without making color dark.	Savory taste soy sauce made with original method, lighter color than Koikuchi soy sauce.

SEASONED SOY SAUCE

DASHI SHOYU

Product Name	TOSA SHOYU (BONITO FLAVORED SOY SAUCE)	
Type	SEASONED SOY SOUCE	
Product Image		
Content	150ml (Glass Bottle) ×12	400ml (Keep Freshness Bottle) × 12
Product Code	781003	781004
JAN Code	4901885001983	4901885009231
Carton Size / Weight	240×180×169mm / 4.4kg	266×202×210mm / 6.5kg
Shelf Life	540 days	360 days
Ingredients	Soy sauce, Water, Starch syrup, Salt, Dried bonito extract, Mirin/Seasonings (amino acids, etc.), Alcohol, Acidifier.	
Standard Analysis	Salt : 14.5%(w/v) Brix : 41.0	
Nutritional Information (per 100g)	Energy : 95kcal Moisture : 62.1g Protein : 6.4g Fat : 0g Carbohydrate : 17.6g Ash : 13.9g	
Characteristic	This Tosa Shoyu is made by mixing traditional soy sauce, dried bonito extract and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi soy sauce". Greatly suitable not only for Sushi and Sashimi, but also for Tofu and Ohitashi.	

Product Name	TOSA SHOYU (BONITO FLAVORED SOY SAUCE)	
Type	SEASONED SOY SOUCE	
Product Image		
Content	500ml (Glass Bottle) × 6	500ml (Glass Bottle) × 8
Product Code	781137	781006
JAN Code	4901885012392	4901885010039
Carton Size / Weight	225×151×224mm / 5kg	299×151×222mm / 7kg
Shelf Life	540 days	540 days
Ingredients	Soy sauce, Water, Starch syrup, Salt, Dried bonito extract, Mirin/Seasonings (amino acids, etc.), Alcohol, Acidifier.	
Standard Analysis	Salt : 14.5%(w/v) Brix : 41.0	
Nutritional Information (per 100g)	Energy : 95kcal Moisture : 62.1g Protein : 6.4g Fat : 0g Carbohydrate : 17.6g Ash : 13.9g	
Characteristic	This Tosa Shoyu is made by mixing traditional soy sauce, dried bonito extract and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi soy sauce". Greatly suitable not only for Sushi and Sashimi, but also for Tofu and Ohitashi.	

Product Name	TOSA SHOYU (BONITO FLAVORED SOY SAUCE)	
Type	SEASONED SOY SOUCE	
Product Image		
Content	1.8L (Plastic Bottle) × 6	18L (Bag in Box)
Product Code	781001	781008
JAN Code	4901885003208	—
Carton Size / Weight	325×218×320mm / 14kg	290×290×259mm / 22.5kg
Shelf Life	12 months	180 days
Ingredients	Soy sauce, Water, Starch syrup, Salt, Dried bonito extract, Mirin/Seasonings (amino acids, etc.), Alcohol, Acidifier.	
Standard Analysis	Salt : 14.5%(w/v) Brix : 41.0	
Nutritional Information (per 100g)	Energy : 95kcal Moisture : 62.1g Protein : 6.4g Fat : 0g Carbohydrate : 17.6g Ash : 13.9g	
Characteristic	This Tosa Shoyu is made by mixing traditional soysauce, dried bonito extract and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi soy sauce". Greatly suitable not only for Sushi and Sashimi, but also for Tofu and Ohitashi.	

Product Name	GLUTEN-FREE SUSHI SAUCE	
Type	SEASONED SOY SAUCE	
Product Image		
Content	1.8L (Plastic Bottle) × 6	
Product Code	800150	
JAN Code	—	
Carton Size / Weight	329×223×333mm / 15kg	
Shelf Life	540 days	
Ingredients	Sugar, Soy sauce (water, soybeans, salt, rice, alcohol), Water, Starch Syrup, Modified Starch, Alcohol, Caramel Coloring, Salt, Sake, Mirin, Thickener(E415)	
Standard Analysis	Salt: 5.9%(w/v) Brix: 61.0	
Nutritional Information (per 100g)	Energy : 219kcal Moisture : 39.1g Protein : 2.9g Fat : 0.3g Carbohydrate : 51.5g Ash : 6.2g	
Characteristic	This thick, sweet sauce is GLUTEN-FREE and is perfect for drizzling on Sushi Rolls. Goes well with Fried Shrimp, Tempuras, Poke, and more.	

Product Name	TOKUSEN TSUYU		TSUYU SHODA-RYU
Type	TSUYU		TSUYU
Product Image			
Content	1.8L (Plastic Bottle) × 6	18L (Steel)	500ml (Glass Bottle) × 4
Product Code	731550	731507	953825
JAN Code	4901885012019	—	4901885000900
Carton Size / Weight	325×218×320mm / 14.5kg	238×238×350mm / 23.5kg	151×151×214mm / 3.2kg
Shelf Life	12 months	12 months	540 days
Ingredients	Soy sauce, Dried bonito stock, Concentrated dried mackerel stock, Mirin, Sugar, Water, Kelp extract, Salt.		Soy sauce, Dried bonito stock, Concentrated dried mackerel stock, Mirin, Sugar, Water, Kelp extract, Salt.
Standard Analysis	Salt : 16.8%(w/v) Brix : 47.0		Salt : 6.4% (w/v) Brix : 30.0
Nutritional Information (per 100g)	Energy : 134kcal Moisture : 53.7g Protein : 6.0g Fat : 0g Carbohydrate : 23.6g Ash : 14.4g		Energy : 94kcal Moisture : 70.1g Protein : 4.4g Fat : 0g Carbohydrate : 19.1g Ash : 6.4g
Characteristic	Tsuyu soup for Japanese noodles such as Udon and Soba. This is concentrated type which is widely used for many kinds of Japanese dishes and also as an alternative for soy sauce. *5 times concentrated		High premium Tsuyu made from whole bean soy sauce, Yaizu bonito and Hon Mirin. Able to feel deep taste and aroma of mackerel. *2 times concentrated.

Product Name	"BAN-NOU"(MULTI PURPOSE) TSUYU	SHODA SHIRO-DASHI
Type	TSUYU	SHIRO-DASHI
Product Image		
Content	1L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	738942	950540
JAN Code	4901885007077	4901885001273
Carton Size / Weight	244×167×272mm / 8kg	329×223×333mm / 13.5kg
Shelf Life	360 days	270 days
Ingredients	Water, Starch syrup, Soy sauce, Sugar, Salt, Dried bonito, Kelp extract, Dried auxis extract, Rice fermented seasoning, Kelp, Alcohol, Flavor enhancer, Caramel coloring.	Water, Salt, Soy sauce, Sugar-mixed high fructose syrup, Dried bonito extract, Dried bonito (rough crushed), Kelp extract, Shiitake mushroom extract powder, Alcohol, Flavor enhancers, Acidifier, Smoke flavouring, Vitamin B1.
Standard Analysis	Salt : 9.7%(w/v) Brix : 43.0	Salt : 16.6%(w/v) Brix : 27.0
Nutritional Information (per 100g)	Energy : 126kcal Moisture : 59.5g Protein : 3.2g Fat : 0g Carbohydrate : 28.4g Ash : 8.9g	Energy : 56kcal Moisture : 73.5g Protein : 2.2g Fat : 0g Carbohydrate : 5.5g Ash : 15.3g
Characteristic	Tsuyu for Japanese noodles using raw soy sauce with mild aroma and rich Umami giving a fragrant dashi flavor. For use as a rice bowl sauce, Tempura dipping soup, and for various stewed dishes. *3 times concentrated.	Rich flavored Shiro-dashi using Shiro soy sauce, dried bonito, kelp and shiitake mushroom broth. Brings out natural flavor and color of ingredients. *11 times concentrated for boiling dishes.

Product Name	MEN-TSUYU STICK	NOUSHUKU MEN-TSUYU	NOUSHUKU SOBA-TSUYU
Type	TSUYU	TSUYU	TSUYU
Product Image			
Content	25ml (Sachet) × 100 × 5	25ml (Sachet) × 100 × 5	22ml (Sachet) × 100 × 5
Product Code	940092	970727	970728
JAN Code	—	—	—
Carton Size / Weight	500×300×200mm / 16.5kg	500×300×200mm / 17kg	464×274×189mm / 14.5kg
Shelf Life	360 days	240 days	180 days
Ingredients	Soy sauce, Sugar-mixed high fructose syrup, Water, Salt, Dried bonito (rough crushed), Flavor enhancer, Vitamin B1.	Soy sauce, Water, Sugar-mixed high fructose syrup, Salt, Yeast extract, Scallop extract, Dried bonito, Flavor enhancer, Caramel color, Vitamin B1.	Soy sauce (Naturally brewed), Sugar-mixed high fructose syrup, Water, Salt, Dried Bonito, Flavor enhancers, Vitamin B1.
Standard Analysis	Salt : 14.3%(w/v) Brix : 44.5	Salt : 21.0%(w/v) Brix : 49.5	Salt : 14.3%(w/v) Brix : 44.5
Nutritional Information (per 100g)	Energy : 117kcal Moisture : 58.1g Protein : 4.6g Fat : 0.1g Carbohydrate : 24.5g Ash : 12.7g	Energy : 114kcal Moisture : 53.7g Protein : 5.0g Fat : 0g Carbohydrate : 23.4g Ash : 17.9g	Energy : 120kcal Moisture : 57.7g Protein : 4.7g Fat : 0g Carbohydrate : 25.2g Ash : 12.4g
Characteristic	Convenient type of Tsuyu with rich bonito flavor. *4-5 times concentrated. Dilute with 100ml of water per sachet.	Soy sauce, bonito and other seafood soup concentrated in sachets. *5 times concentrated. Dilute with 100ml of water per sachet.	Convenient type of Tsuyu. Especially great for Soba noodle. *5 times concentrated. Dilute with 80ml of water per sachet.

Product Name	UDON SOUP POWDER	UDON SOUP POWDER (BOX)
Type	TSUYU	TSUYU
Product Image		
Content	10g (Sachet) × 60 × 10	(10g Sachet×5)box × 15 × 6
Product Code	939703	946158
JAN Code	49240207	4901885002515
Carton Size / Weight	375×190×238mm / 7.5kg	420×315×235mm / 7.5kg
Shelf Life	360 days	360 days
Ingredients	Salt, Glucose, Soy sauce powder, Sugar, Dried bonito, Bonito extract, Dried mackerel extract, Green onion, Onion powder, Yeast extract, Vegetable oil, Flavor enhancer, Caramel coloring	
Standard Analysis	Salt : 46.0%(w/w)	
Nutritional Information (per 100g)	Energy : 195kcal Moisture : 0.5g Protein : 10.0g Fat : 0.3g Carbohydrate : 38.1g Ash : 51.1g	
Characteristic	Powdered soup base for Japanese Udon noodles, made from soy sauce and dried bonito flavor with dried green onions. *Dilute with 250ml of hot water per sachet.	

TAKUMI-AJI SERIES

RAMEN SOUP

Product Name	TAKUMI-AJI SHOYU RAMEN SOUP	MISO RAMEN	TAKUMI-AJI MISO RAMEN SOUP
Type	RAMEN SOUP	RAMEN SOUP	RAMEN SOUP
Product Image			
Content	1.8L (Plastic Bottle) × 6	1kg (Flat Pouch) × 10	2kg (Pouch) × 6
Product Code	959258	938013	920831
JAN Code	4901885009934	—	4901885012132
Carton Size / Weight	329×223×333mm / 13.5kg	348×228×206mm / 11kg	328×213×238mm / 12.5kg
Shelf Life	360 days	240 days	240 days
Ingredients	Water, Soy sauce, Salt, Vegetable oil, Bone stock soup, Chicken extract, Sugar, HVP, Animal fat, Flavor enhancer, alcohol, Xanthan, Vitamin E.	Miso, Water, Salt, Moromi seasoning, Animal fat, Sugar, Garlic Paste, Ginger paste, Carrot extract, Pork extract, Onion extract, Beef extract, Sesame, Spices/Seasoning (amino acid, etc.), Alcohol, Vitamin B1, Vitamin E, Flavoring.	Miso, Animal fat, Pork extract, Hydrolyzed protein, Sugar, Onion, Salt, Ginger, Garlic, Edible flavor oil, Garlic powder, Ginger powder, Spices, Onion powder, Seasoning (amino acids, etc.), Alcohol, Caramel coloring, Vitamin E, Spice extract
Standard Analysis	Salt : 15.6%(w/w) Brix : 39.5	Salt : 15.3%(w/v) Brix : 54.5	Salt : 11.0%(w/v) Brix : 49.0
Nutritional Information (per 100g)	Energy : 175kcal Moisture : 55.1g Protein : 8.6g Fat : 10.0g Carbohydrate : 8.5g Ash : 15.5g	Energy : 225kcal Moisture : 40.5g Protein : 10.5g Fat : 9.4g Carbohydrate : 20.1g Ash : 17.0g	Energy : 253kcal Moisture : 42.7g Protein : 11.0g Fat : 14.5g Carbohydrate : 19.5g Ash : 12.3g
Characteristic	Rich soup for Shoyu Ramen made from super premium soy sauce, chicken and vegetable broth. *Dilute 30ml of this product with 240-300ml of hot water or bone stock soup.	This ramen soup is made with red miso paste and contains meat and vegetable extracts. The flavor is enhanced by white sesame and spices. *Dilute 35g this product with 300ml hot water	This miso ramen soup is a combination of the umami of pork with a Hokkaido miso base and the flavorful aroma of stir-fried savory vegetables. *Dilute 50ml of this product with 300ml of hot water or bone stock soup.

Product Name	TAKUMI-AJI SHIO RAMEN SOUP	TAKUMI-AJI CHUKA SOUP	TAKUMI-AJI HIYASHI CHUKA SOUP
Type	RAMEN SOUP	RAMEN SOUP	RAMEN SOUP
Product Image			
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959260	959133	721655
JAN Code	4901885009958	4901885009637	4901885009606
Carton Size / Weight	329×223×333mm / 13.5kg	329×223×333mm / 13.5kg	321×216×320mm / 14kg
Shelf Life	360 days	270 days	360 days
Ingredients	Water, Salt, Chicken extract, HVP, Vegetable oil, Sugar, Soy sauce, Mirin, Dried bonito extract, Animal fat, Onion extract, Garlic powder, Onion powder, Ginger powder, Flavor enhancer, Alcohol, Xanthan, Flavoring, Vitamin E	Water, Soy sauce, Salt, Bone stock soup, HVP, Vegetable oil, Animal fat, Yeast extract, Sugarmixed high fructose syrup, Starch, Edible flavor oil, Garlic extract, Spices, Aspidium powder, Flavor enhancer, Alcohol, Caramel coloring, Acidifier, Flavoring, Spice extract, Vitamin E	Soy sauce, Sugar, Water, Vinegar, Apple vinegar, Apple juice, Sesame oil, Salt, Flavor enhancer, Acidifier
Standard Analysis	Salt : 15.5%(w/w) Brix : 44.0	Salt : 18.2%(w/w) Brix : 38.4	Salt : 8.8%(w/v) Brix : 44.5
Nutritional Information (per 100g)	Energy : 161kcal Moisture : 53.5g Protein : 9.4g Fat : 8.0g Carbohydrate : 12.8g Ash : 16.3g	Energy : 160kcal Moisture : 56.8g Protein : 6.7g Fat : 10.2g Carbohydrate : 6.3g Ash : 17.7g	Energy : 166kcal Moisture : 54.5g Protein : 4.0g Fat : 3.1g Carbohydrate : 29.1g Ash : 7.7g
Characteristic	Soup for Shio Ramen made from chicken, bonito and vegetable broth, with seaweed salt. *Dilute 30ml of this product with 270-300ml of hot water or bone stock soup.	Basic soup for Shoyu Ramen made from super premium soy sauce, chicken and vegetable broth. *Dilute 27ml of this product with 300ml of hot water or bone stock soup.	Soup for Hiyashi Chuka (cold Ramen) with rich and natural refreshing flavor using super premium soy sauce, apple vinegar and apple juice. *2 times concentrated.

TSUYU / NOODLE SOUP / SHIRO-DASHI

Product Name	TAKUMI-AJI MEN-TSUYU	TAKUMI-AJI SOBA-TUSYU
Type	TSUYU	TSUYU
Product Image		
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959134	959135
JAN Code	4901885009644	4901885009651
Carton Size / Weight	329×223×333mm / 14kg	329×223×333mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Soy sauce, Water, Sugar, Rice fermented seasoning, Salt, HVP, Dried bonito extract, Dried auxis, Dried small sardine (rough crushed), Dried bonito (grinded), Alcohol, Flavor enhancer, Caramel coloring, Acidifier, Vitamin B1	Kaeshi base (soy sauce, sugar, mirin), High fructose syrup, HVP, Salt, Bonito extract, Bonito extract seasoning, Dried Bonito (grinded), Dried small sardine (rough crushed), Kelp extract, Dried mackerel chip, Flavor enhancer, Alcohol, Caramel coloring, Acidifier
Standard Analysis	Salt : 13.8%(w/v) Brix : 38.5	Salt : 13.5%(w/v) Brix : 45.0
Nutritional Information (per 100g)	Energy : 115kcal Moisture : 60.8g Protein : 5.3g Fat : 0.1g Carbohydrate : 18.8g Ash : 12.5g	Energy : 135kcal Moisture : 55.2g Protein : 6.3g Fat : 0.1g Carbohydrate : 22.8g Ash : 13.1g
Characteristic	Concentrated soup for any kinds of Japanese noodles. Good for other Japanese dishes. *4 times concentrated.	Soup for Japanese soba noodles made from soy sauce, sugar and Mirin with rich aroma of dried bonito, mackerel and sardine. *3-4 times concentrated.

Product Name	FUUMI ICHIBAN TSUYU	TAKUMI-AJI SHIRODASHI
Type	TSUYU	TSUYU
Product Image		
Content	400ml (Glass bottle) × 12	1L (Plastic Bottle) × 8
Product Code	733628	733629
JAN Code	4901885010718	4901885010725
Carton Size / Weight	311×234×182mm / 8.5kg	339×172×282mm / 10 kg
Shelf Life	540 days	365 days
Ingredients	Water, Soy sauce, Rice fermentation seasoning, Sugar, Dried auxis, Mixed dried bonito (crushed), Mirin, High fructose syrup, Dried bonito extract, Dried bonito, Salt, Kelp/seasoning (amino acid, etc.), Acidifier	Water, Soy sauce, HVP, Salt, Reduced sugar syrup, Dried bonito extract, Dried bonito (grinded), Dried auxis, Kelp extract, Dried small sardine extract, Dried small sardine (rough crushed), Mirin, Kelp, Dried Shiitake mushroom, Shiitake extract powder, Alcohol, Flavor enhancer, Xanthan gum
Standard Analysis	Salt : 6.5%(w/v) Brix : 28.5	Salt : 14.5%(w/v) Brix : 33.5
Nutritional Information (per 100g)	Energy : 67kcal Moisture : 76.9g Protein : 3.9g Fat : 0g Carbohydrate : 12.8g Ash : 6.4g	Energy : 90kcal Moisture : 85.9g Protein : 4.6g Fat : 0.1g Carbohydrate : 12.1g Ash : 14.2g
Characteristic	A concentrated, flavorful sauce with the aroma of freshly shaved bonito flakes. It is widely used for Tsukemen or as noodle soup, as well as various Japanese dishes. (For soup: 4 times concentrated, for Tsukemen: 3 times concentrated)	Sensitive taste Shiro-dashi made from Shiro soy sauce with bonito, auxis, kelp, sardine, and Shiitake mushroom broth. *10-11 times concentrated for pot dishes.

TAKUMI-AJI SERIES

SAUCE / TARE

Product Name	TAKUMI-AJI YAKITORI SAUCE	TAKUMI-AJI KABAYAKI SAUCE
Type	SAUCE / TARE	SAUCE / TARE
Product Image		
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959131	959132
JAN Code	4901885009613	4901885009620
Carton Size / Weight	314×216×339mm / 14.5kg	324×216×339mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Sugar-mixed high fructose syrup, Water, Soy sauce, Rice fermented seasoning, Koji extract, HVP, Sugar, Salt, Kogashi Soy sauce, Soy sauce paste, Mirin, Ginger paste, Thickener, Caramel coloring, Acidifier, Flavor enhancer, Vitamin B1	Water, Sugar syrup, Sugar, Soy sauce paste, Sake, Soy sauce, Kogashi Soy sauce, Salt, Mirin, Alcohol, Caramel coloring, Seasonings (Amino acid), Thickener (Xanthan), Vitamin B1
Standard Analysis	Salt : 7.4%(w/w) Brix : 48.0	Salt : 4.0%(w/w) Brix : 49.0
Nutritional Information (per 100g)	Energy : 160kcal Moisture : 52.4g Protein : 3.2g Fat : 0g Carbohydrate : 36.7g Ash : 7.7g	Energy : 177kcal Moisture : 51.6g Protein : 1.5g Fat : 0g Carbohydrate : 42.7g Ash : 4.2g
Characteristic	Sauce for Yakitori (grilled chicken on skewers) using Tamari soy sauce, having full Umami, and naturally sweet savory taste. May also be used as Teriyaki sauce.	Rich sauce for Kabayaki (grilled fish slices such as eel). Sensitive sweetness of sugar syrup bringing out natural flavor of ingredients and giving a glossy decoration.

Product Name	TAKUMI-AJI YAKINIKU SAUCE	TAKUMI-AJI DONTARE
Type	SAUCE / TARE	SAUCE / TARE
Product Image		
Content	1,170g (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959276	959257
JAN Code	4901885009972	4901885009682
Carton Size / Weight	265×181×291mm / 8kg	329×223×333mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Water, High fructose syrup, Kaeshi base (soy sauce, sugar, mirin), Reduced sugar syrup, HVP, Peach puree, Garlic, Apple juice, Salt, Miso, Vinegar, Onion, Sesame, Spice, Caramel coloring, Thickener, Acidifier	Reduced sugar syrup, Soy sauce, Water, Sugar, Rice fermented seasoning, HVP, Kaeshi base (soy sauce, sugar, mirin), Salt, Bonito extract seasoning, Alcohol, Flavor enhancer, Caramel coloring.
Standard Analysis	Salt : 5.9%(w/w) Brix : 45.0	Salt : 7.0%(w/w) Brix : 51.0
Nutritional Information (per 100g)	Energy : 150kcal Moisture : 56.8g Protein : 2.7g Fat : 0.5g Carbohydrate : 33.6g Ash : 6.4g	Energy : 191kcal Moisture : 47.2g Protein : 3.6g Fat : 0g Carbohydrate : 38.8g Ash : 7.3g
Characteristic	Hon Kaeshi-based matured sauce with fruity sweetness and vegetable aromas, spiced with hot pepper. Best match for Yakniku (grilled beef, pork, chicken).	Versatile sauce for rice bowls, with matured rich flavor made by using super premium soy sauce and Hon Kaeshi.

PROCESSED SOY SAUCE

Product Name	NIGORI SOY SAUCE	KOGASHI SOY SAUCE
Type	PROCESSED SOY SAUCE	PROCESSED SOY SAUCE
Product Image		
Content	11.8kg (Bag in Box)	21kg (Bag in Box)
Product Code	113609	977492
JAN Code	—	—
Carton Size / Weight	236×232×254mm / 12.4kg	290×290×276mm / 21.9kg
Shelf Life	18 months	10 months
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Alcohol	Soy sauce, Water, Glucose sugar, Salt, Alcohol, Xanthan gum
Standard Analysis	Salt : 16.4%(w/v)	Salt : 13.1%(w/w) Brix : 40.0
Nutritional Information (per 100g)	Energy : 87kcal Moisture : 63.8g Protein : 9.4g Fat : 0g Carbohydrate : 12.3g Ash : 14.5g	Energy : 90.7kcal Moisture : 63.4g Protein : 6.3g Fat : 0.3g Carbohydrate : 15.7g Ash : 14.3g
Characteristic	Very crispy & deep flavored soy sauce.	Soy sauce made by mixing Koikuchi soy sauce with sugar to give roasted flavor.

Product Name	SOY SAUCE POWDER	
Type	PROCESSED SOY SAUCE	
Product Image		
Content	1kg (Flat Pouch) × 10	20kg (Kraft Bag)
Product Code	939874	799107
JAN Code	—	—
Carton Size / Weight	485×278×243mm / 11kg	495×850mm / 20.4kg
Shelf Life	360 days	12 months
Ingredients	Soy sauce, Dextrin	
Standard Analysis	Salt : 32.0%(w/w) Total Nitrogen : 3.30%(w/w)	
Nutritional Information (per 100g)	Energy : 251kcal Moisture : 1.2g Protein : 19.0g Fat : 0g Carbohydrate : 43.8g Ash : 36.0g	
Characteristic	Powdered soy sauce made by naturally brewed soy sauce without detracting the flavor. Good to use as powder ingredient, and could be used as soy sauce with roasted flavor when dissolved into water.	

PROCESSED SOY SAUCE

Product Name	HON KAESHI	
Type	PROCESSED SOY SOUCE	
Product Image		
Content	1.8L (Plastic Bottle) × 6	22kg (Bag in Box)
Product Code	952462	952333
JAN Code	—	—
Carton Size / Weight	329×223×333mm / 14.5kg	304×304×289mm / 23kg
Shelf Life	180 days	180 days
Ingredients	Soy sauce, Sugar, Mirin	
Standard Analysis	Salt : 13.2%(w/v) Brix : 51.0	
Nutritional Information (per 100g)	Energy : 147kcal Moisture : 51.9g Protein : 7.2g Fat : 0.1g Carbohydrate : 29.2g Ash : 11.6g	
Characteristic	Hon Kaeshi made through long term, low temperature Kaeshi process, contributing to thick taste, strong Umami, stewed flavor. Used as basis of noodle Tsuyu or seasoning to boil food.	

Product Name	REDUCED SALT SOY SAUCE -OISHII SHIO KAGEN-	PROCESSED SALT SOY SAUCE -FOR PEOPLE CARING SALT-
Type	PROCESSED SOY SAUCE / REDUCED SALT	
Product Image		
Content	1L (Plastic Bottle) × 6	400ml (Keep Freshness Bottle) × 12
Product Code	784542	783943
JAN Code	4901885002522	4901885009354
Carton Size / Weight	244×167×272mm / 7.5kg	266×202×210mm / 6.1kg
Shelf Life	12 months	360 days
Ingredients	Soy sauce, Alcohol, Lactic acid, Spice	Soy sauce, Kelp extract, Alcohol, Flavor enhancer, Acidifier, Spice extract
Standard Analysis	Salt : 8.6%(w/v) Total Nitrogen : 1.67%(w/v)	Salt : 8.5%(w/v)
Nutritional Information (per 100g)	Energy : 109kcal Moisture : 68.4g Protein : 9.7g Fat : 0g Carbohydrate : 8.0g Ash : 8.2g	Energy : 108kcal Moisture : 66.1g Protein : 9.5g Fat:0g Carbohydrate : 8.5g Ash : 10.5g
Characteristic	Salt content is 50% of regular soy sauce, but the spiciness from capsaicin makes the taste better.	Salt content is 50% of regular soy sauce. Potassium salt and spiciness from capsaicin and kelp extract makes this soy sauce taste much better.

Product Name	NIKIRI KAESHI	S-TASTE
Type	KAESHI	PROCESSED SOY MOROMI
Product Image		
Content	21.5kg (Steel)	21kg (Steel)
Product Code	952649	625107
JAN Code	—	—
Carton Size / Weight	238×238×350mm / 22.7kg	238×238×350mm / 22.2kg
Shelf Life	180 days	180 days
Ingredients	Soy sauce, Mirin	Soybean(Defatted), Wheat, Salt, Alcohol
Standard Analysis	Salt : 8.1%(w/w) Brix : 48.0	Salt : 15.0% (w/w) Total Nitrogen : 1.55% (w/w)
Nutritional Information (per 100g)	Energy : 142kcal Moisture : 55.9g Protein : 7.1g Fat : 0.1g Carbohydrate : 28.1g Ash : 8.8g	Energy : 76kcal Moisture : 66.5g Protein : 9.9g Fat: 0.7g Carbohydrate : 7.5g Ash : 15.4g
Characteristic	Base condiment giving rich flavor when making tare sauce for fish and meat.	Paste form seasoning of heated soy sauce "Moromi". Can be used widely as ingredient for steak sauce, Teriyaki sauce, or marinade.

OTHER SEASONINGS

SAUCE

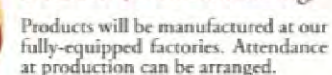
Product Name	YAKISOBA SAUCE	WORCESTER SAUCE
Type	SAUCE	SAUCE
Product Image		
Content	2.2kg (Plastic Bottle) × 6	2.2kg (Plastic Bottle) × 6
Product Code	978359	978361
JAN Code	4901885012811	4901885012835
Carton Size / Weight	338×228×337mm / 14.2kg	338×228×337mm / 13kg
Shelf Life	25 months	25 months
Ingredients	Sugar, Water, Vinegar, Salt, Protein hydrolysate, Vegetables (tomato, onion, garlic), Spices, Onion powder / Caramel coloring, Seasoning (amino acid), Thickener (guar gum), Spice extract	Water, Vinegar, Sugar, Salt, Fruits and vegetables (tomato, onion, apple, others), Hydrolyzed protein, Spices / Caramel coloring, Acidifier, Seasoning (amino acid, etc.), Spice extract
Standard Analysis	Salt : 12.4%(w/v) Brix : 51.5	Salt : 8.2%(w/v) Brix : 31.0
Nutritional Information (per 100g)	Energy : 140cal Moisture : 53.5g Protein : 0.6g Fat : 0g Carbohydrate : 33.3g Ash : 12.6g	Energy : 84cal Moisture : 71.5g Protein : 0.2g Fat : 0g Carbohydrate : 20.2g Ash : 8.1g
Characteristic	Rich and sweet mild sauce for Yakisoba. After stir-frying meat, vegetables and noodles, mix 160g of noodles with 25g of sauce and stir-fry lightly. This sauce can also be used for yakudon noodles, fried noodles, etc., to give them a refreshing taste.	Spicy sauce with selected vegetables and spices combined with sweet and sour flavor.

Product Name	CHUNO SAUCE (SEMI-THICK TYPE)	TONKATSU SAUCE (THICK TYPE)
Type	SAUCE	SAUCE
Product Image		
Content	2.2kg (Plastic Bottle) × 6	2.2kg (Plastic Bottle) × 6
Product Code	978360	978358
JAN Code	4901885012828	4901885012798
Carton Size / Weight	338×228×337mm / 13kg	338×228×337mm / 14kg
Shelf Life	25 months	25 months
Ingredients	Vinegar, Fruits and vegetables (tomato, apple, onion, others), Sugar, Water, Salt, Protein hydrolysate, Spices, Roasted garlic powder / Thickener (processed starch, polysaccharide thickener), Caramel coloring, Seasoning (amino acid), Acidifier	Sugar, Vinegar, Water, Fruits and vegetables (tomato, apple, onion, others), Salt, Hydrolyzed protein, Spices / Thickener (processed starch, tamarind), Caramel coloring, Seasoning (amino acid)
Standard Analysis	Salt : 5.8%(w/v) Brix : 31.5	Salt : 5.5%(w/v) Brix : 35.0
Nutritional Information (per 100g)	Energy : 102kcal Moisture : 69.7g Protein : 0.5g Fat : 0g Carbohydrate : 24.1g Ash : 5.7g	Energy : 117kcal Moisture : 65.8g Protein : 0.5g Fat : 0g Carbohydrate : 28.0g Ash : 5.7g
Characteristic	A spicy yet mildly sweet sauce, which can be used in a wide range of dishes, including fried foods and yakisoba noodles, hamburger sauces or curry.	Tonkatsu sauce is a mild and full-flavored pork cutlet sauce with elegant taste. The flavor of vegetables and fruits such as tomatoes and apples are combined with spices and balanced with sour and sweet tastes. It can be used not only for deep-fried foods such as tonkatsu, but also for okonomiyaki, takoyaki, hamburger steak sauce, beef stew, and others.

Product Name	SPICY SAUCE	YUZU SAUCE
Type	SAUCE	SAUCE
Product Image		
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959495	959496
JAN Code	—	—
Carton Size / Weight	329×223×333mm / 14kg	329×223×333mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Soy sauce (Water, Soybeans, Wheat, Salt, Alcohol), Reduced starch syrup, Water, Sesame oil, Canola oil, Salt, Alcohol, Garlic, Corn starch, Red Chili, Lemon juice, Spices, Caramel coloring, Xanthan gum.	Reduced starch syrup, Water, Sesame oil, Rapeseed oil, Vinegar, Hydrolyzed soy protein, Citron juice, Sugar, Salt, Citron peel powder, Natural flavors, Xanthan gum.
Standard Analysis	Salt : 10.3%(w/v) Brix : 44.0	Salt : 9.1%(w/v) Brix : 41.0
Nutritional Information (per 100g)	Energy : 266kcal Moisture : 45.9g Protein : 3.0g Fat : 15.3g Carbohydrate : 24.3g Ash : 8.8g	Energy : 252kcal Moisture : 49.2g Protein : 2.0g Fat : 16.2g Carbohydrate : 23.0g Ash : 7.9g
Characteristic	SPICY SAUCE is a "Multi-Purpose Sauce" which is widely used for Meat, Fish, Vegetables, Sushi, Fry and POKE.	YUZU SAUCE is a "Multi-Purpose Sauce" with plenty of Yuzu Juice and Yuzu peel. Could be used as dressing for grilled mea, vegetables and Carpaccio. Especially match with Salmon and white fish POKE

Product Name	GYOZA TARE	GYOZA TARE WITH CHILI OIL PACK
Type	TARE	TARE
Product Image		
Content	9g (Sachet) × 400 × 4	11g (Sachet) × 100 × 10
Product Code	977771	974793
JAN Code	—	—
Carton Size / Weight	469×279×232mm / 16kg	245×420×200mm / 11.6kg
Shelf Life	150 days	180 days
Ingredients	Water, Vinegar, Soy sauce, Vegetable oil, High fructose syrup, Salt, Sesame oil, Flavor enhancer, Caramel coloring, Spice extract.	TARE Water, Vinegar, Soy sauce, High fructose syrup, Salt, Caramel coloring, Flavor enhancers. CHILI OIL Vegetable oil, Spice, Paprika coloring.
Standard Analysis	Salt : 8.35%(w/v) Brix : 19.0	Brix : 21.0
Nutritional Information (per 100g)	Energy : 128kcal Moisture : 73.1g Protein : 1.1g Fat : 9.9g Carbohydrate : 8.7g Ash : 7.2g	TARE Energy : 42kcal Moisture : 81.1g Protein : 1.2g Fat : 0g Carbohydrate : 9.2g Ash : 8.5g CHILI OIL Energy : 900kcal Moisture : 0g Protein : 0g Fat : 100g Carbohydrate : 0g Ash : 0g
Characteristic	Basic tare for Gyoza with rich sesame seed aroma.	Basic tare for Gyoza in double sachets with chili oils.

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