

SHODA PRODUCT CATALOGUE

SOY SAUCE
TSUYU
SEASONINGS

おいしいがうれしい。



A taste of happiness

 **SHODA SHOYU CO.,LTD.**

3-1 Sakae-Cho, Tatebayashi, Gunma, 374-8510, Japan

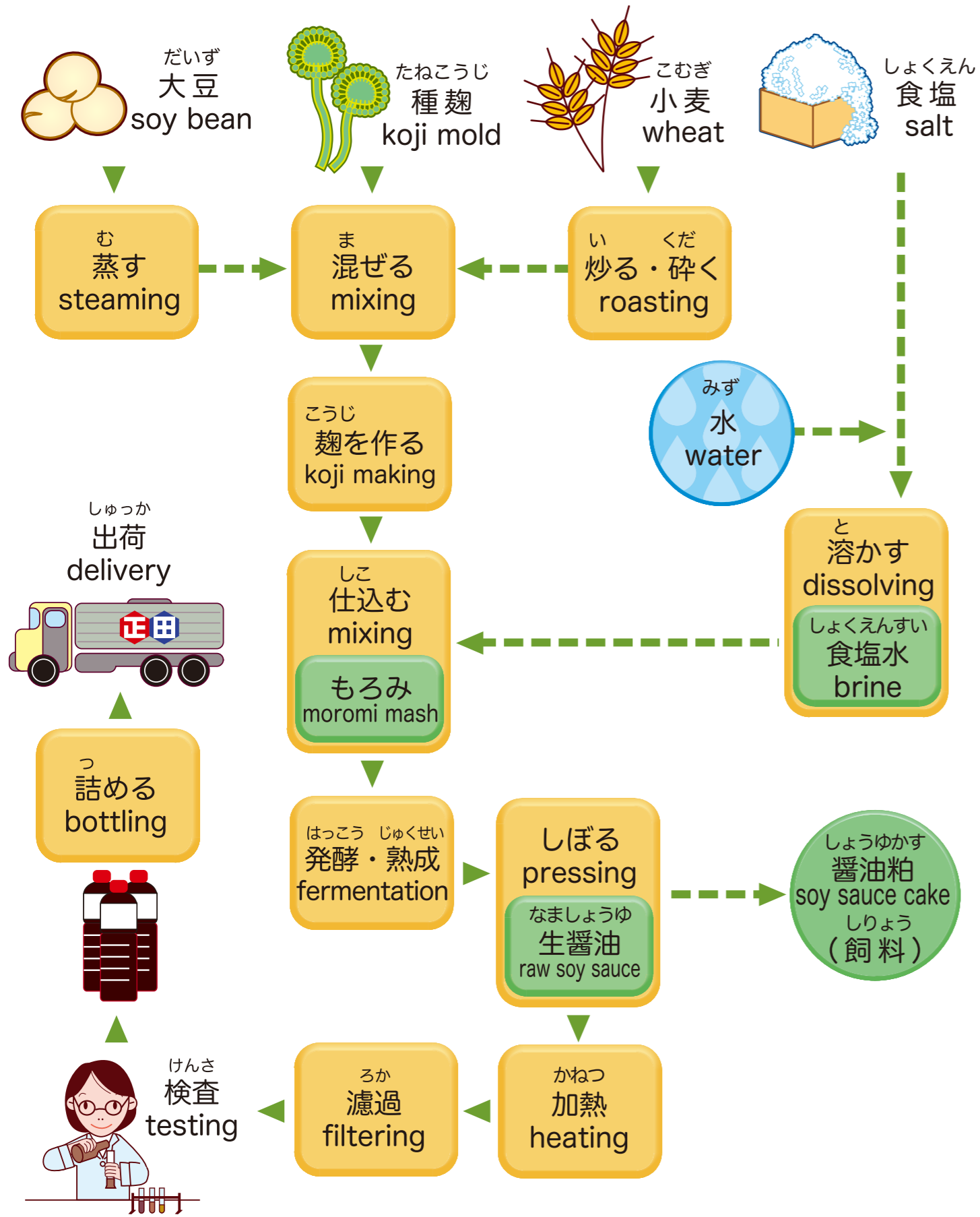
Tel : (+81) 276-74-8172 Fax : (+81) 276-74-8102

<http://www.shoda.co.jp/>



【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	470×245×155mm / 10.2kg	335×270×240mm / 12.6kg	410×250×270mm / 19kg
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 : 59kcal Moisture : 70.1g Protein : 7.6g Fat : 0g Carbohydrate : 7.2g 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.		

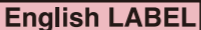


Product Name	KOIKUCHI TOKKYU SOY SAUCE		
Type	SOY SAUCE / KOIKUCHI (TOKKYU)		
Product Image			 English LABEL
Content	18L (Steel)	10L (Bag in Box)	18L (Bag in Box)
Product Code	105108	105109	135008
JAN Code	—	—	4901885007855
Carton Size / Weight	240×240×350mm / 22.5kg	240×230×250mm / 13kg	311×311×273mm / 22.5kg
Shelf Life	24 months	18 months	540 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, Soybeans, 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 : 59kcal Moisture : 70.1g Protein : 7.6g Fat : 0g Carbohydrate : 7.2g Ash : 15.1g	Energy : 60kcal Moisture : 69.9g Protein : 7.9g Fat : 0g Carbohydrate : 7.1g 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	250×190×160mm / 3.4kg	266×202×210mm / 6.3kg	325×218×320mm / 13.7kg
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 : 59kcal Moisture : 70.1g Protein : 7.6g Fat : 0g Carbohydrate : 7.2g 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		 English LABEL
Content	18L (Steel)	18L (Bag in Box)
Product Code	101102	135005
JAN Code	—	—
Carton Size / Weight	240×240×350mm / 22.5kg	311×311×273mm / 22.5kg
Shelf Life	24 months	540 days
Ingredients	Water, Soybeans(Defatted), Wheat, Salt, 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.	



SOY SAUCE

KOIKUCHI

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 / 14kg	240×240×350mm / 22.5kg	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 : 66kcal Moisture : 68.3g Protein : 8.5g Fat : 0g Carbohydrate : 8.1g Ash : 15.1g		
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)	
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	101202	117007
JAN Code	—	—
Carton Size / Weight	240×240×350mm / 22.5kg	240×240×350mm / 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)	
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.



SOY SAUCE

KOIKUCHI

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	470×245×155mm / 10.2kg	266×202×210mm / 6.5kg	220×155×225mm / 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 : 69.1g Protein : 8.3g Fat : 0g Carbohydrate : 7.5g Ash : 15.1g		
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	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	250×165×270mm / 8kg	325×218×320mm / 14kg	240×240×350mm / 22.5kg
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 : 69.1g Protein : 8.3g Fat : 0g Carbohydrate : 7.5g Ash : 15.1g		
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	1L (Plastic Bottle) × 15	1.8L (Plastic Bottle) × 6
Product Code	111444	115451
JAN Code	4901885008418	4901885008425
Carton Size / Weight	410×250×270mm / 19kg	325×218×320mm / 13.7kg
Shelf Life	18 months	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 : 54kcal Moisture : 72.3g Protein : 7.0g Fat : 0g Carbohydrate : 6.5g Ash : 14.2g	
Characteristic	Well-balanced color, taste, aroma soy sauce. Umami added for better flavor touch.	

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	240×240×350mm / 22.5kg	290×290×270mm / 22kg
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 : 54kcal Moisture : 70.4g Protein : 6.8g Fat : 0g Carbohydrate : 6.6g Ash : 16.2g	
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	220×155×240mm / 6kg	325×218×320mm / 13kg	240×240×350mm / 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 : 68kcal Moisture : 74.4g Protein : 7.9g Fat : 0g Carbohydrate : 9.1g Ash : 8.6g		
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	 English LABEL	 English LABEL
Content	18L (Bag in Box)	150ml (Dispenser) × 12
Product Code	106908	105710
JAN Code	4901885007879	4901885009705
Carton Size / Weight	311×311×273mm / 21.4kg	280×210×175mm / 4.7kg
Shelf Life	540 days	18 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 : 68kcal Moisture : 74.4g Protein : 7.9g Fat : 0g Carbohydrate : 9.1g Ash : 8.6g	
Characteristic	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 / 14kg	240×240×350mm / 22.5kg
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 : 69.3g Protein : 5.9g Fat : 0g Carbohydrate : 7.6g Ash : 17.2g	
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	10L (Bag in Box)	18L (Bag in Box)
Product Code	205109	205108
JAN Code	—	—
Carton Size / Weight	240×230×250mm / 13kg	290×290×270mm / 22.1kg
Shelf Life	12 months	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 : 69.3g Protein : 5.9g Fat : 0g Carbohydrate : 7.6g Ash : 17.2g	
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	150ml (Glass Bottle) × 12 × 2	300ml (Glass Bottle) × 6 × 2
Product Code	405033	405031
JAN Code	4901885002386	4901885002058
Carton Size / Weight	240×360×170mm / 8.8kg	204×280×216mm / 7.4kg
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 : 73kcal Moisture : 66.9g Protein : 8.9g Fat : 0.1g Carbohydrate : 9.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on 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	 English LABEL	
Content	1.8L (Plastic Bottle) × 6	18L (Steel)
Product Code	405302	405007
JAN Code	4901885010114	—
Carton Size / Weight	325×218×320mm / 14kg	240×240×350mm / 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 : 73kcal Moisture : 66.9g Protein : 8.9g Fat : 0.1g Carbohydrate : 9.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on 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 × 2	900ml (Glass Bottle) × 6
Product Code	405030	405025
JAN Code	4901885002041	4901885004571
Carton Size / Weight	234×320×233mm / 10.8kg	265×185×320mm / 9.1kg
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 : 73kcal Moisture : 66.9g Protein : 8.9g Fat : 0.1g Carbohydrate : 9.1g Ash : 15.0g	
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on 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) × 400 × 5	200ml (Keep Freshness Bottle) × 12
Product Code	938191	405054
JAN Code	—	4901885009927
Carton Size / Weight	478×288×204mm / 13.5kg	250×190×160mm / 3.4kg
Shelf Life	365 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 : 73kcal Moisture : 66.9g Protein : 8.9g Fat : 0.1g Carbohydrate : 9.1g Ash : 15.0g	Energy : 79kcal Moisture : 65.6g Protein : 9.0g Fat : 0g Carbohydrate : 10.7g Ash : 14.7g
Characteristic	High premium "whole soybean" soy sauce. It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on the second fermentation process. This soy sauce has an elegant aroma, beautiful color and rich flavor.	

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	220×155×225mm / 5kg	240×240×350mm / 22.7kg
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 : 94kcal Moisture : 61.4g Protein : 8.9g Fat : 0g Carbohydrate : 14.7g 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 -Instead of salt water, soy sauce is used on the second fermentation process. *Premium packaged.	It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on 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	240×240×350mm / 22.7kg	290×290×270mm / 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 : 88kcal Moisture : 63.7g Protein : 10.1g Fat : 0g Carbohydrate : 12.0g Ash : 14.2g	
Characteristic	It is produced by "Double fermentation" process -Instead of salt water, soy sauce is used on the second fermentation process. This soy sauce has extra fancy grade "Umami" and rich taste.	



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	240×240×350mm / 22.8kg	240×240×350mm / 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 : 38kcal Moisture : 73.4g Protein : 3.1g Fat : 0g Carbohydrate : 6.4g Ash : 17.1g
Characteristic	Extremely deep and rich Umami. Well balanced mild taste. Greatly 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

OTHERS

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	220×155×225mm / 5kg	240×240×350mm / 22.5kg
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 : 57kcal Moisture : 70.7g Protein : 7.5g Fat : 0g Carbohydrate : 6.8g Ash : 15.0g	
Characteristic	This soy sauce is made with organic soybeans and organic wheat. *Based on JAS standard	



Product Name	RAW SOY SAUCE (NAMA SHOYU)	KASANE KOJI SOY SAUCE
Type	SOY SAUCE / OTHERS	
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	598407	137907
JAN Code	—	—
Carton Size / Weight	240×240×350mm / 22.5kg	240×240×350mm / 23kg
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	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 / 22kg
Shelf Life	18 months	18 months
Ingredients	Water, Soybeans(Defatted), Salt, Rice, Alcohol	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.65%(w/v)	
Nutritional Information (per 100g)	Energy : 63kcal Moisture : 69.1g Protein : 8.9g Fat : 0g Carbohydrate : 6.9g Ash : 15.1g	
Characteristic	GLUTEN-FREE SOY SAUCE made with RICE instead of WHEAT. The taste is similar to regular KOIKUCHI soy sauce, making perfectly work for any kind of recipe.	

Product Name	GOKU-USU SOY SAUCE	KOKUMI SOY SAUCE
Type	SOY SAUCE / OTHERS	
Product Image		
Content	18L (Steel)	18L (Steel)
Product Code	235307	139007
JAN Code	—	—
Carton Size / Weight	240×240×350mm / 22.5kg	240×240×350mm / 22.5kg
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 : 68.3g Protein : 7.1g Fat : 0g Carbohydrate : 9.7g Ash : 14.9g	Energy : 58kcal Moisture : 69.3g Protein : 7.6g Fat : 0g Carbohydrate : 6.8g Ash : 16.3g
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, contains 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 × 2	400ml (Keep Freshness Bottle) × 12
Product Code	781130	781142
JAN Code	4901885001983	4901885009231
Carton Size / Weight	240×360×170mm / 8.8kg	266×202×210mm / 6.5kg
Shelf Life	540 days	360 days
Ingredients	Soy sauce, Reduced syrup, Salt, Dried bonito, Dried bonito extract, Mirin, Sugar-mixed high fructose syrup, Flavor enhancer, Alcohol, Acidifier, Smoke flavoring	Soy sauce, Reduced syrup, Salt, Dried bonito stock, Dried bonito extract, Mirin, Sugar-mixed high fructose syrup, Alcohol, Flavor enhancer, Acidifier, Smoke flavoring
Standard Analysis	Salt : 14.6%(w/v) Brix : 38.5	Salt : 14.6%(w/v) Brix : 38.5
Nutritional Information (per 100g)	Energy : 86kcal Moisture : 65.1g Protein : 6.1g Fat : 0.2g Carbohydrate : 14.9g Ash : 13.7g	Energy: 111kcal Moisture: 61.7g Protein: 5.6g Fat: 0g Carbohydrate: 14.8g Ash: 13.7g
Characteristic	This Tosa Shoyu is made by mixing traditional soy sauce, dried bonito and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi Shoyu". 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	781339	781134
JAN Code	4901885000863	4901885010039
Carton Size / Weight	220×155×225mm / 5kg	305×155×245mm / 7.5kg
Shelf Life	540 days	540 days
Ingredients	Soy sauce, Reduced syrup, Salt, Dried bonito, Dried bonito extract, Mirin, Sugar-mixed high fructose syrup, Flavor enhancer, Alcohol, Acidifier, Smoke flavoring	
Standard Analysis	Salt : 14.6%(w/v) Brix : 38.5	
Nutritional Information (per 100g)	Energy : 86kcal Moisture : 65.1g Protein : 6.1g Fat : 0.2g Carbohydrate : 14.9g Ash : 13.7g	
Characteristic	This Tosa Shoyu is made by mixing traditional soy sauce, dried bonito and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi Shoyu". 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	781345	781308
JAN Code	4901885003208	—
Carton Size / Weight	218×325×320mm / 14kg	290×290×259mm / 22kg
Shelf Life	12 months	180 days
Ingredients	Soy sauce, Reduced syrup, Salt, Dried bonito, Dried bonito extract, Mirin, Sugar-mixed high fructose syrup, Flavor enhancer, Alcohol, Acidifier, Smoke flavoring	
Standard Analysis	Salt : 14.6%(w/v) Brix : 38.5	
Nutritional Information (per 100g)	Energy : 86kcal Moisture : 65.1g Protein : 6.1g Fat : 0.2g Carbohydrate : 14.9g Ash : 13.7g	
Characteristic	This Tosa Shoyu is made by mixing traditional soy sauce, dried bonito and mirin to make mild and sweet taste. This type of soy sauce is also called "Sushi shoyu". Greatly suitable not only for Sushi and Sashimi, but also for Tofu and Ohitashi.	

Product Name	SUSHI SOY SAUCE	SASHIMI SOY SAUCE
Type	SEASONED SOY SOUCE	SEASONED SOY SOUCE
Product Image	 English LABEL	 English LABEL
Content	150ml (Glass Bottle) x 12	150ml (Glass Bottle) x 12
Product Code	784133	784135
JAN Code	4901885002102	4901885007558
Carton Size / Weight	240x180x170mm / 4.5kg	240x180x170mm / 4.5kg
Shelf Life	730 days	730 days
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Sugar, Alcohol, Disodium 5'-inosinate, Disodium 5'-guanylate	
Standard Analysis	Salt : 16.2%(w/v) Total Nitrogen : 1.65%(w/v)	
Nutritional Information (per 100g)	Energy : 60kcal Moisture : 67.1g Protein : 8.0g Fat : 0g Carbohydrate : 10.5g Ash : 14.4g	
Characteristic	A seasoned and sweetened soy sauce formulated especially for Sushi and Sashimi. Well used for Tofu, Tempura and other dishes as well.	

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	240×240×350mm / 23.5kg	150×150×220mm / 3.2kg
Shelf Life	12 months	12 months	540 days
Ingredients	Soy sauce, Sugar-mixed high fructose syrup, Salt, Mirin, Dried bonito, Kelp, Flavor enhancer, Alcohol		Soy sauce, Dried bonito stock, Concentrated dried mackerel stock, Mirin, Sugar, 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: 98kcal Moisture: 69.3g Protein: 4.5g Fat: 0g Carbohydrate: 19.9g Ash: 6.3g
Characteristic	Tsuyu soup for Japanese noodles such as Udon and Soba. Concentrated type widely used for many kinds of Japanese dishes not only as for noodles but also as for alternative soy sauce as well. *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	252×170×273mm / 7.7kg	325×220×325mm / 13.1kg
Shelf Life	360 days	270 days
Ingredients	Starch syrup, Soy sauce, Sugar, Salt, Dried bonito, Kelp extract, Dried auzis extract, Rice fermented seasoning, Kelp, Alcohol, Flavor enhancer, Caramel coloring	Salt, Soy sauce, Sugar-mixed high fructose syrup, Dried bonito extract, Dried bonito (rough crushed), Kelp extract, Shiitake mushroom extract powder, Alcohol, Flavor enhancer, Acidifier, Smoke flavoring, 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 : 42kcal Moisture : 74.8g Protein : 1.7g Fat : 0g Carbohydrate : 8.8g Ash : 14.7g
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	TOKUSEN MEN-TSUYU	TOKUSEN 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	934823
JAN Code	—	—	—
Carton Size / Weight	478×288×202mm / 16.5kg	500×300×200mm / 17kg	500×300×200mm / 14.4kg
Shelf Life	360 days	240 days	180 days
Ingredients	Soy sauce, Sugar-mixed high fructose syrup, Salt, Dried bonito (rough crushed), Flavor enhancer, Vitamin B1	Soy sauce, Sugar-mixed high fructose syrup, Salt, Yeast extract, Scallop extract, Dried bonito, Flavor enhancer, Caramel coloring, Vitamin B1	Soy sauce, Sugar-mixed high fructose syrup, Salt, Dried bonito, Flavor enhancer, 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 : 113kcal Moisture : 59.1g Protein : 4.7g Fat : 0.1g Carbohydrate : 23.3g Ash : 12.8g	Energy : 112kcal Moisture : 54.0g Protein : 5.0g Fat : 0.1g Carbohydrate : 22.8g Ash : 18.1g	Energy : 113kcal Moisture : 59.1g Protein : 4.7g Fat : 0.1g Carbohydrate : 23.3g Ash : 12.8g
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 / 6.6kg
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 : 196kcal Moisture : 0.5g Protein : 10.1g Fat : 0.3g Carbohydrate : 38.1g Ash : 51.0g	
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	TAKUMI-AJI MISO RAMEN SOUP	TAKUMI-AJI SHIO RAMEN SOUP
Type	RAMEN SOUP	RAMEN SOUP	RAMEN SOUP
Product Image			
Content	1.8L (Plastic Bottle) × 6	2.0kg (Pouch) × 6	1.8L (Plastic Bottle) × 6
Product Code	959258	959259	959260
JAN Code	4901885009934	4901885009941	4901885009958
Carton Size / Weight	210×320×320mm / 13.5kg	210×330×240mm / 12.5kg	210×320×320mm / 13.5kg
Shelf Life	360 days	180 days	360 days
Ingredients	Soy sauce, Salt, Vegetable oil, Bone stock soup, Chicken extract, Sugar, HVP, Animal fat, Flavor enhancer, Alcohol, Xanthan, Vitamin E	Miso, Animal fat, HVP, Pork extract, Moromi seasoning, Salt, Sugar, Ginger, Garlic, Edible flavor oil, Spice, Flavor enhancer, Alcohol, Caramel coloring, Flavoring, Vitamin E, Spice extract	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
Standard Analysis	Salt : 15.6%(w/w) Brix : 39.5	Salt : 11.2%(w/w) Brix : 50.0	Salt : 16.1%(w/w) Brix : 44.0
Nutritional Information (per 100g)	Energy : 175kcal Moisture : 55.1g Protein : 8.6g Fat : 10.0g Carbohydrate : 8.5g Ash : 15.5g	Energy : 296kcal Moisture : 40.3g Protein : 10.5g Fat : 19.8g Carbohydrate : 15.7g Ash : 11.8g	Energy : 168kcal Moisture : 52.8g Protein : 9.4g Fat : 8.0g Carbohydrate : 11.0g Ash : 16.8g
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.	Soup for Miso Ramen made from Hokkaido Miso with pork broth, Shoyu Moromi and vegetable broth. *Dilute 50ml of this product with 300ml of hot water or bone stock soup.	Soup for Shio Ramen made from chicken, bonito and vegetable broth, with seaweed salt. *Dilute 30ml of this product with 270-300 ml of hot water or bone stock soup.

Product Name	TAKUMI-AJI CHUKA SOUP	TAKUMI-AJI HIYASHI CHUKA SOUP
Type	RAMEN SOUP	RAMEN SOUP
Product Image		
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959133	721655
JAN Code	4901885009637	4901885009606
Carton Size / Weight	210×320×320mm / 13.5kg	225×335×325mm / 14.0kg
Shelf Life	270 days	360 days
Ingredients	Soy sauce, Salt, Bone stock soup, HVP, Vegetable oil, Animal fat, Yeast extract, Sugar-mixed high fructose syrup, Starch, Edible flavor oil, Garlic extract, Spice, Aspidium powder, Flavor enhancer, Alcohol, Caramel coloring, Acidifier, Flavoring, Spice extract, Vitamin E	Soy sauce, Sugar, Vinegar, Apple vinegar, Apple juice, Sesame oil, Salt, Flavor enhancer, Acidifier
Standard Analysis	Salt : 18.2%(w/w) Brix : 38.4	Salt : 8.8%(w/v) Brix : 44.5
Nutritional Information (per 100g)	Energy : 160kcal Moisture : 56.8g Protein : 6.7g Fat : 10.2g Carbohydrate : 6.3g Ash : 17.7g	Energy : 167kcal Moisture : 54.5g Protein : 4.0g Fat : 3.1g Carbohydrate : 30.7g Ash : 7.7g
Characteristic	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	210×320×320mm / 14kg	210×320×320mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Soy sauce, Sugar, Rice fermented seasoning, Salt, HVP, Dried bonito extract, Dried aaxis, 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	TAKUMI-AJI UDON NOODLE SOUP	TAKUMI-AJI SHIRO-DASHI
Type	NOODLE SOUP	SHIRO-DASHI
Product Image		
Content	1.8L (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959256	959136
JAN Code	4901885009675	4901885009668
Carton Size / Weight	210×320×320mm / 14kg	210×320×320mm / 13.5kg
Shelf Life	360 days	360 days
Ingredients	Soy sauce, Sugar, HVP, Salt, Mackerel extract, Dried small sardine extract, Dried aaxis, Kelp extract, Dried aaxis (grinded), Dried mackerel chip, Dried small sardine (rough crushed), Dried aaxis extract, Kelp, Alcohol, Flavor enhancer, Xanthan	Soy sauce, HVP, Salt, Reduced sugar syrup, Dried bonito extract, Sugar, Dried bonito (grinded), Dried aaxis, Kelp extract, Dried small sardine extract, Dried small sardine (rough crushed), Mirin, Kelp, Dried Shiitake mushroom, Shiitake extract powder, Alcohol, Flavor enhancer, Xanthan
Standard Analysis	Salt : 16.2%(w/v) Brix : 40.0	Salt : 14.5%(w/v) Brix : 33.5
Nutritional Information (per 100g)	Energy : 105kcal Moisture : 60.8g Protein : 6.4g Fat : 0.1g Carbohydrate : 15.8g Ash : 14.8g	Energy : 90kcal Moisture : 65.9g Protein : 4.6g Fat : 0.1g Carbohydrate : 12.1g Ash : 14.2g
Characteristic	Soup for Japanese Udon noodles, with full flavor of Umami from balanced dashi of aaxis, mackerel, round herring and Rishiri kelp. *10-11 times concentrated for hot noodles.	Sensitive taste Shiro-dashi made from Shiro soy sauce with bonito, aaxis, 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	210×320×330mm / 14.5kg	210×320×330mm / 14kg
Shelf Life	360 days	360 days
Ingredients	Sugar-mixed high fructose syrup, Soy sauce, Rice fermented seasoning, Koji extract, HVP, Sugar, Salt, Soy sauce paste, Mirin, Ginger paste, Thickener, Caramel coloring, Acidifier, Flavor enhancer, Vitamin B1	Sugar syrup, Sugar, Soy sauce, Soy sauce paste, Sake, Salt, Mirin, Alcohol, Caramel coloring, Flavor exchanger, Xanthan, Vitamin B1
Standard Analysis	Salt : 7.4%(w/w) Brix : 48.0	Salt : 4.1%(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 : 185kcal Moisture : 51.6g Protein : 1.5g Fat : 0g Carbohydrate : 40.2g 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 GINGER SAUCE	TAKUMI-AJI DONTARE
Type	SAUCE / TARE	SAUCE / TARE	SAUCE / TARE
Product Image			
Content	1,170g (Plastic Bottle) × 6	1,200g (Plastic Bottle) × 6	1.8L (Plastic Bottle) × 6
Product Code	959276	959275	959257
JAN Code	4901885009972	4901885009989	4901885009682
Carton Size / Weight	265×181×291mm / 8kg	253×173×288mm / 8kg	210×320×320mm / 14kg
Shelf Life	360 days	360 days	360 days
Ingredients	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	Soy sauce, Sugar, Ginger, Reduced sugar syrup, Salt, Ginger powder, Garlic, Wine, Lemon juice, Alcohol, Processed starch, Flavor enhancer, Caramel coloring, Xanthan, Spice extract	Reduced sugar syrup, Soy sauce, Sugar, Rice fermented seasoning, HVP, Kaeshi base (soy sauce, sugar, mirin), Salt, Bonito extract seasoning, alcohol, Flavor enhancer
Standard Analysis	Salt : 5.9%(w/w) Brix : 45.0	Salt : 9.8%(w/w) Brix : 51.0	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 : 184kcal Moisture : 46.0g Protein : 3.6g Fat : 0.1g Carbohydrate : 37.8g Ash : 10.0g	Energy : 191kcal Moisture : 47.2g Protein : 3.6g Fat : 0g Carbohydrate : 38.8g Ash : 7.4g
Characteristic	Hon Kaeshi-based matured sauce with fruity sweetness and vegetable aromas, spiced with hot pepper. Best match for Yakiniku (grilled beef, pork, chicken).	Umami-rich sauce using super premium soy sauce, with deep savory taste from ginger, garlic and red wine. Sweetness and ginger taste not only matching to pork but also creates fresh flavor to variety of meats.	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	240×240×250mm / 13kg	290×290×276mm / 22kg
Shelf Life	18 months	10 months
Ingredients	Water, Soybeans (Defatted), Wheat, Salt, Alcohol	Soy sauce, Glucose, Salt, Alcohol, Xanthan gum
Standard Analysis	Salt : 16.4%(w/w)	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 : 91kcal 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 charring 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 / 10.9kg	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, also could be soy sauce with roasted flavor when dissolved into water.	

PROCESSED SOY SAUCE


Product Name	HON KAESHI	
Type	PROCESSED SOY SAUCE	
Product Image		
Content	1.8L (Plastic Bottle) × 6	22kg BIB(Bag in Box)
Product Code	952462	952333
JAN Code	—	—
Carton Size / Weight	225×330×330mm / 14.3kg	300×300×290mm / 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	252×170×273mm / 7.3kg	270×205×215mm / 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 : 73kcal Moisture : 73.3g Protein : 8.8g Fat : 0g Carbohydrate : 9.5g Ash : 8.4g	Energy : 71kcal Moisture : 71.5g Protein : 9.3g Fat : 0g Carbohydrate : 8.4g Ash : 10.8g
Characteristic	Salt content is 50% of regular soy sauce. The spiciness from capsaicin making the good accent to taste.	Salt content is 50% of regular soy sauce. Potassium salt and the spiciness from capsaicin making the good accent to taste and kelp extract bringing rich taste.

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	240×240×350mm / 22.7kg	240×240×350 mm / 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 : 80kcal Moisture : 65.1g Protein : 9.1g Fat : 0.8g Carbohydrate : 9.1g Ash : 15.9g
Characteristic	Base condiment giving rich flavor when making Tare sauce such as for fish & meat.	Paste form seasoning of heated soy sauce "Moromi". Can be used widely as ingredient for steak sauce, Teriyaki sauce, or marinate.

OTHER SEASONINGS SAUCE

Product Name	YAKISOBA SAUCE	WORCESTER SAUCE
Type	SAUCE	SAUCE
Product Image		
Content	1.8L (Plastic Bottle) × 8	1.8L (Plastic Bottle) × 8
Product Code	936181	942611
JAN Code	4901885003741	4901885002430
Carton Size / Weight	435×225×350mm / 19kg	435×225×350mm / 18kg
Shelf Life	2 years	2 years
Ingredients	Sauce, Sugar, Salt, Caramel coloring, Flavor enhancer, Thickener (Guar gum), Spice extract, Sweetener (Licorice)	Sugar-mixed high fructose syrup, Vegetables & fruits (apple, tomato, onion, others), Vinegar, Salt, HVP, Spice, Caramel coloring
Standard Analysis	Salt : 15.5%(w/v) Brix : 48.0	Salt : 9.3%(w/v) Brix : 36.5
Nutritional Information (per 100g)	Energy : 135kcal Moisture : 53.3g Protein : 1.2g Fat : 0.1g Carbohydrate : 32.4g Ash : 13.0g	Energy : 110kcal Moisture : 63.4g Protein : 0.5g Fat : 0g Carbohydrate : 25.7g Ash : 8.9g
Characteristic	Rich and sweet mild sauce for Yakisoba (fried noodle). Also may be used for fried Udon noodles, Okonomiyaki and deep fried dishes.	Spicy sauce balanced with highly selected vegetables and spices combined with sweet and sour flavor.

Product Name	YAKITORI SAUCE
Type	TARE
Product Image	
Content	9L (Steel)
Product Code	937088
JAN Code	—
Carton Size / Weight	238×238×190mm / 11.8kg
Shelf Life	360 days
Ingredients	Sugar-mixed high fructose syrup, Soy sauce, HVP, Salt, Starch, Spice, Caramel coloring, Acidifier, Flavor enhancer, Xanthan
Standard Analysis	Salt : 7.8%(w/w) Brix : 47.5
Nutritional Information (per 100g)	Energy : 144kcal Moisture : 56.2g Protein : 2.2g Fat : 0g Carbohydrate : 33.8g Ash : 7.8g
Characteristic	Basic soy sauce flavored sauce to enhance flavor of chicken. Glossy decoration when used for basting while cooking.

Product Name	CHUNO SAUCE (SEMI-THICK TYPE)	TONKATSU SAUCE (THICK TYPE)
Type	SAUCE	SAUCE
Product Image		
Content	1.8L (Plastic Bottle) × 8	1.8L (Plastic Bottle) × 8
Product Code	942613	942615
JAN Code	4901885002423	4901885002416
Carton Size / Weight	435×225×345mm / 18kg	435×225×350mm / 18kg
Shelf Life	2 years	2 years
Ingredients	Vegetables & fruits (apple, tomato, onion, others), Sugar-mixed high fructose syrup, Vinegar, Salt, HVP, Corn starch, Spice, Modified starch, Caramel coloring	Vegetables & fruits (apple, tomato, onion, others), Sugar-mixed high fructose syrup, Vinegar, Salt, Corn starch, HVP, Spices, Modified starch, Caramel coloring
Standard Analysis	Salt : 6.0%(w/w) Brix : 36.5	Salt : 6.0%(w/w) Brix : 36.5
Nutritional Information (per 100g)	Energy : 106kcal Moisture : 66.9g Protein : 0.5g Fat : 0g Carbohydrate : 24.3g Ash : 6.4g	Energy : 92kcal Moisture : 70.7g Protein : 0.6g Fat : 0g Carbohydrate : 20.8g Ash : 6.1g
Characteristic	Spicy yet mild sauce in between worcester sauce and Tonkatsu sauce.	Well-matured, mild and fruity vegetables and fruits based sauce. Best match for Tonkatsu (pork outlet).

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	466×280×182mm / 15.5kg	245×420×200mm / 11.7kg
Shelf Life	150 days	180 days
Ingredients	Vinegar, Soy sauce, Vegetable oil, High fructose syrup, Salt, Sesame oil, Flavor enhancer, Caramel coloring, Spice extract	TARE part: Vinegar, Soy sauce, High fructose syrup, Salt, Caramel coloring, Flavor enhancer CHILI OIL part: Vegetable oil, Spice, Paprika coloring
Standard Analysis	Salt : 8.35%(w/v) Brix : 19.0	Brix : 21.0
Nutritional Information (per 100g)	Energy : 133kcal Moisture : 71.7g Protein : 1.1g Fat : 9.9g Carbohydrate : 8.3g Ash : 7.3g	Energy : 118kcal Moisture : 74.2g Protein : 0.7g Fat : 9.1g Carbohydrate : 8.3g Ash : 7.7g
Characteristic	Basic tare for Gyoza with rich sesame seed aroma.	Basic tare for Gyoza in double sachets with chili oils.

SHODA SHOYU is a Specialist of OEM!

- We are manufacturing Special Order Products for any type of cuisine --- Whether Japanese, Chinese or Western, utilizing our unique fermentation technology.
- Armed with the product development capability, we produce for retail-use, professional-use and other channels.

OEM flow

Client meeting



Developing trial products



Sample delivery



Evaluation(←→Redelivery of samples)



Decision



Production



Shipping



Client meetings

Our dedicated and experienced sales staff holds interviews to thoroughly understand the client's requirements.



Developing trial products

We convert our client's needs in a product concept and specifications precisely into a custom product.



Decision (Commercializing)

Products will be manufactured at our fully-equipped factories. Attendance at production can be arranged.

Products

1, Soy Sauce

KOIKUCHI(dark-colored),USUKUCHI(light-colored),TAMARI,SAISHIKOMI(doble-fermented),SHIRO(extra light-colored) Reduced-salt, Powder, Organic, etc.

2,Japanese-style soup

Soup base for Japanese noodle

3,Chinese-style soup

Soup base for Ramen, Fried noodle, etc.

4,Various types of Sauce,Dressing, and Liquid seasoning

Sauce/Liquid seasoning for Grilled meat, Yakitori, Dumpling, Pasta, etc.

5,Other seasoning

Package

- 1, 1000 liter IBC(Intermediate bulk container)
- 2, 18 liter tin
- 3, 18 liter bag in box
- 4, 1.8L, 1L plastic bottle
- 5, 500ml, 300ml glass bottle
- 6, Sachet for takeaway

