SOY SAUCE 101

One of the world's oldest condiments, soy sauce dates back more than two millennia. Traditionally brewed soy sauce is fermented and aged for up to several months like a fine wine.

300+ FLAVORS
As a brewed soy sauce, Kikkoman has more than 300 flavor and aroma components.

TIMELESS
Designed by Kenji Ekuan in 1961, the Kikkoman dispenser bottle is a timeless design icon, so revered it's in the collection of the NY Museum of Modern Art.

UMAMI
With its serious umami factor, soy sauce has been used to enhance food products from bacon and jerky to chocolate and gingerbread.

4 INGREDIENTS
- Water
- Wheat
- Soybeans
- Salt

SOY SAUCE RISING
Soy sauce menu penetration has risen steadily over the last decade.

2006 2011 2016
14.2% 18.0% 20.6%

EVERY TASTE!
Sweet
Salty
Umami
Sour
Bitter

GENIUS TIP: INFUSED SOY
Artisan condiments are a major foodservice trend. It's quick and easy to create your own infused soy sauces. Use them to add interest and cool-factor to sauces, marinades, dressings, and anywhere you want a hit of umami and flavor.

1. CHOP ingredients like garlic, shallots, ginger, chilies or soaked dried Asian mushrooms.
2. STEEP with soy sauce 1-2 hours, then strain.
3. STORE in squeeze bottles.

FERMENTATION NATION
From pickles and kimchi to artisan brewing, fermentation is sweeping the nation. What's behind this megatrend? One word: flavor. Fermentation intensifies the flavors of natural ingredients, and soy sauce is a perfect example. The traditional fermentation process transforms water, wheat, soybeans and salt into one of the world's most umami-rich seasonings.

© 2017 Kikkoman Sales USA, Inc.
KIKKOMAN is a registered trademark of KIKKOMAN CORPORATION.

For more information and inspiration, visit www.KikkomanUSA.com/foodservice.