

SOY SAUCE 101

One of the world's oldest condiments, soy sauce dates back more than two millennia.

2,500
YEARS

Traditionally brewed soy sauce is fermented and aged for up to six months like a fine wine.

SEVERAL
MONTHS

300+
FLAVORS

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

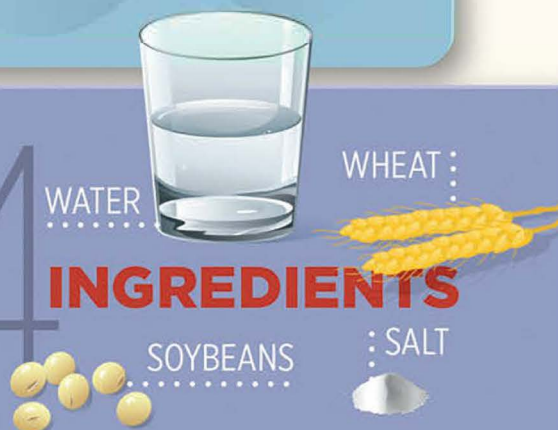
TIMELESS

Designed by Kenji Ekuo 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.



WATER

WHEAT

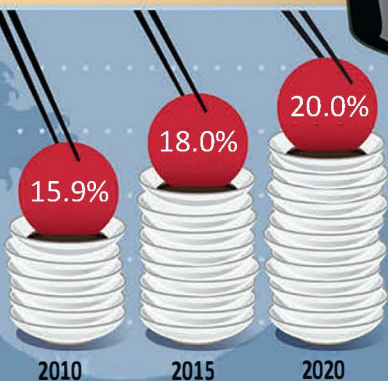
INGREDIENTS

SOYBEANS

SALT

SOY SAUCE RISING

Soy sauce menu penetration has risen steadily over the last decade.*



*Datassential MenuTrends Database, US Chains & Independents (2021)

Soy sauce has the perfect balance of the 5 tastes. No wonder it's a favorite "chef's secret" to enhance the flavor of virtually any dish.

EVERYTASTE!

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, chiles or soaked dried Asian mushrooms.

2 STEEP



with soy sauce 1-2 hours, then strain.

3 STORE

in squeeze bottles.



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

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 transform water, wheat, soybeans and salt into one of the world's most umami-rich seasonings.