A WORLD OF FLAVOR POSSIBILITIES

These days, global flavor is big news. From Asian to Latin American, Mediterranean to mainstream, a whole world of delicious innovation is redefining the way America eats.

For close to four centuries, Kikkoman has built our heritage on mastering the techniques—and applying the leading-edge technologies—that maximize flavor. You’d expect nothing less from the name that’s synonymous with soy sauce. Yet while food manufacturers have long trusted Kikkoman as their leading source for the largest selection of soy sauces in liquid and dehydrated form, today’s Kikkoman offers much more.

With premium and reduced-sodium options, clean-label flavor enhancers and a growing line of pan-Asian products—all designed to optimize flavor and performance across applications—Kikkoman’s flavor-forward lineup supplies the finishing touch that brings product profiles into harmony, whether you’re extending your line with global foods or formulating classic American favorites.

TRUSTED SOURCE, TRUSTED RESOURCE

At a time when product sourcing matters more than ever, you can trust Kikkoman’s transparency. Our soy sauce is naturally brewed in state-of-the-art, HACCP-approved production facilities in Walworth, Wisconsin, and Folsom, California, using only North American–grown soybeans and wheat, 100% natural salt and pure water. Our multiple North American distribution centers ensure consistent supply, quality, flavor and safety with each shipment.

We create our products with application functionality in mind, from ensuring flavor and storage stability to understanding ingredient interactions. When you work with us, you’ll share access to cross-functional R&D and production teams with onsite, timely formulation and real-world operational solutions. And with pack sizes ranging from 55-gallon drums to railway cars and tankers, we’re ready for any need at any scale. Kikkoman is your trusted source for flavor expertise and your resource for product-development success. We hope you’ll find this guide useful as we help you explore a world of flavor possibilities.
THE STORY OF SOY SAUCE

Would it surprise you to learn that soy sauce is more than 2,000 years old?

Modern soy sauce’s ancient ancestor first emerged in China in the third century, BCE. This simple seasoning made of fermented soybeans (and later, from wheat) was used to enhance the flavor of meatless foods. It spread across Asia, eventually arriving in Japan, where craftsmen refined it into the iconic condiment it is today.

By the 1600s, the Kikkoman founding families were already brewing soy sauce in the time-honored artisanal tradition. Descendants of those families still operate Kikkoman today, making it one of the world’s oldest food companies.

But soy sauce is also a 21st-century seasoning, through and through. As interest in gastronomy grows, more consumers and culinarians are coming to appreciate how soy sauce elevates flavor and balances ingredients in foods. In entrées, sauces and dressings, and even snacks, dry mixes and desserts, naturally brewed soy sauce adds the depth, richness, color and satisfying roundness that bring flavor profiles full circle without masking, overpowering or even necessarily adding a pronounced “Asian” or soy sauce flavor.

THE SCIENCE OF SOY SAUCE: A TALE OF TWO METHODS

True soy sauce is the product of natural brewing—a fermentation process that, as in the production of wine and beer, requires several months to complete. And like wine and beer fermentation, natural brewing yields soy sauce with a unique profile, with more than 300 identifiable constituents contributing to its complex, savory flavor.

The more recently developed process of chemical hydrolysis can also produce soy sauce products with speed and economy. But speed and economy come at a cost. Only natural brewing—a composite of centuries-old tradition with cutting-edge technology and strict attention to detail—creates the distinctive flavor, flavor-enhancing functionality and clean-label profile that make naturally brewed soy sauce superior.

MAKE HASTE. SLOWLY.

There is an old Japanese saying, isogaba maware—“make haste slowly.” In other words, be restless in your quest for progress, but take the time to do it right. Kikkoman understands this like no one else. It’s an idea that’s built into our company name. Kikko means “tortoise shell” and man means “ten thousand.” In Japanese folklore, the tortoise is a symbol of steady progress and longevity, said to live as long as ten thousand years. Our logo, designed more than three and a half centuries ago, is a hexagon representing the tortoise shell, with the character for “ten thousand” in the center—a fitting symbol for one of the world’s oldest food brands.
NATURALLY BREWED VS. NON-BREWED

THE NATURAL BREWING PROCESS
Several months from start to finish
Brewing is accomplished in three distinct steps: koji making, brine fermentation and refining.

1. Koji making. Combine select soybeans and wheat under carefully controlled conditions. Introduce the Koji Aspergillus seed mold. Mature the koji for three days in large vats with air circulation.

2. Brine fermentation. Mix the koji culture with salt water to produce a moromi mash. Ferment for several months to allow osmophilic lactic acid bacteria and yeast to transform it into a semi-liquid, reddish-brown “mature mash” imbued with soy sauce’s distinctive flavor and fragrance compounds.

3. Refining. Separate the raw soy sauce from the “cake” by pressing through layers of filtration cloth. Refine, pasteurize and package the liquid as finished soy sauce.

THE NON-BREWED PROCESS
A matter of hours
Chemical hydrolysis involves briefly boiling soybeans with hydrochloric acid for 15 to 20 hours, until they’ve liberated their maximum free amino acids. Following neutralization and filtration of the hydrolyzed vegetable protein, the addition of caramel color, corn syrup and salt supplies sensory characteristics not produced during chemical hydrolysis.

THE NATURAL BREWING PROCESS

A CLEANER LABEL—NATURALLY
Because soy sauce has no standard of identity in the U.S., its contents must be broken out in the ingredient statement when used in a product. The differences between brewed and non-brewed soy sauces affect not only flavor and functionality but the ingredient declaration as well.

KIKKOMAN LIQUID PRODUCTS
Our extensive line of naturally brewed soy sauce products in liquid form offers you options for any formulation need. We offer reduced-sodium and preservative-free alternatives, as well as an innovative clear variety.

Beyond soy sauce, we offer a number of other sauces and seasonings, from our original teriyaki to sriracha, hot chili sauce and salted mirin in a range of pack sizes suitable for any infrastructure.

BREWED SOY SAUCE: Water, Wheat, Soybeans, Salt and less than 0.10% Sodium Benzoate as a preservative.

NON-BREWED SOY SAUCE: Water, Hydrolyzed Corn and Soybean Protein, Corn Syrup, Salt, Citric Acid, Caramel Color and Sodium Benzoate as a preservative.

275-gal tote

55-gal drum
WHY BREWING IS BETTER

The production differences between brewed and chemically produced soy sauce translate directly into the superior flavor and color of naturally brewed sauces as well as their cleaner label. A quick analysis of naturally brewed soy sauce’s composition reveals why.

SALT: Starting with the fermentation brine, salt—in finished concentrations ranging from 12% to 18%—provides a pleasing, mildly salty taste while also encouraging proper flavor development in the resulting moromi mash. The salt concentration protects the finished sauce from spoilage, too.

AMINO ACIDS: During fermentation, moromi enzymes break down soybean and wheat protein into shorter peptides and umami-producing amino acids, including glutamic acid, aspartic acid, lysine, alanine, glycine and tryptophan. These amino acids and peptides contribute a full, robust taste to the sauce and can also act as flavor potentiators. Finished soy sauce contains between 1.5% and 1.65% total nitrogen, weight per volume (a measure of protein content), and glutamic acid is its most predominant amino acid.

SUGAR: Moromi enzymes convert wheat starch into glucose along with 10 other sugars that balance the sauce’s saltiness and feed the yeast’s production of the alcohols—predominantly ethanol—that are important aroma components in brewed soy sauce. During fermentation, reducing sugars engage with free amino acids in the Maillard reaction, allowing for the natural development of soy sauce’s characteristic flavor notes and reddish-brown color.

ORGANIC ACIDS: Some soy sauce sugars react with alcohols to produce more than 10 identified organic acids, giving finished soy sauce a pH of about 4.8 and a roughly 1.0% concentration of lactic acid, the most prominent acid in naturally brewed soy sauce. These acids supply the refined, rounded tartness that’s emblematic of brewed soy sauce, while also acting as natural preservatives.

AROMATIC ESTERS: Ethanol is a critical aromatic ester in soy sauce because it combines with some organic acids to form esters similar to those that give fine wines their bouquet. Without this reaction, virtually all of soy sauce’s aroma components would be missing. Because the sense of smell is so critical to taste, alcohol’s absence would lead to a much less enjoyable flavor result.

POST-FERMENTATION DEVELOPMENT: While much of brewed soy sauce’s flavor can be attributed to extended fermentation, the refining process is also critical. The heat of pasteurization further develops many compounds that contribute aroma, flavor and color. Pasteurization also improves stability by deactivating most enzymes and producing organic acids and phenols that inhibit microbial growth.

The net effect of all these constituents working together gives soy sauce its unique complexity. Because so many of these key components are different from or missing in a non-brewed sauce, its flavor can never be the same.
APPLICATIONS: KIKKOMAN SOY SAUCE IN ACTION

From savory to sweet, Asian to mainstream... no matter what you’re formulating, Kikkoman can be your key to bigger, better flavor.

**BACON/CURED MEATS**
Adds color, balances sweet and smoked flavor, contributes salt for curing, adds natural preservatives.

**BEEF**
Contributes savory flavor and aroma, adds color, helps blend spice flavors.

**BREAD & ROLLS**
Helps blend yeast and grain flavor notes, adds color.

**CHOCOLATE**
Rounds cocoa flavor, moderates sweetness; alcohol enhances fruity top notes, contributes color.

**COOKIES & CAKES**
Helps blend flavors and add complexity, tempers sweetness, adds color.

**DRY MIXES**
Adds savory notes and color; enhances aroma and flavor; granulated forms dissolve easily when prepared at home.

**JERKY**
Contributes salt for curing, blends spice flavors, enhances meaty flavors, contributes color, can enhance or even replace preservatives.

**DRESSINGS**
Adds savory flavor, helps temper vinegar, rounds spice flavors, contributes preservation to cold-filled dressings, adds color, replaces Worcestershire sauce.

**SNACKS**
Blends flavors of other seasoning ingredients, contributes salt, enhances color and savory flavor.
KIKKOMAN FLAVOR SOLUTIONS: SOY SAUCE IS JUST THE BEGINNING

THE ASIAN EXPERTS
Asian flavors are hotter than ever. As Americans warm to the cuisines not just of China and Japan, but of Thailand, Vietnam, Malaysia and beyond, the flavor quotient in the nation’s kitchens is bound to rise.

Kikkoman’s full line of liquid and dehydrated Asian sauces and seasonings—from Teriyaki and Thai Chili to Sake, Mirin and much more—provides a toolkit for building rich, full “Savor Asian” flavor across applications. Whether you’re developing traditional Asian foods or adding a flavor accent to mainstream ones, make Kikkoman your first call for authentic flavor; safe, reliable products; and formulation expertise.

BEYOND ASIAN
Kikkoman sauces and seasonings not only unlock authentic Asian flavor, they also enhance flavors in applications beyond those that are specifically Asian. Use our soy sauces and our NFE (Natural Flavor Enhancer) line of products as essential clean-label flavor boosters and building blocks in everything from prepared entrées and meal kits to sauces and dressings—as ingredients or as stand-alone condiments. Our sauces are complete, balanced flavor systems that save you from sourcing hard-to-find, inconsistent ingredients from specialty suppliers. Because they’re Kikkoman, you can always count on their quality, safety and availability.

Don’t see the ingredient form or flavor you’re looking for? Just ask. We’ve got the growing product line to help you meet demand.

CHICKEN
Contributes savory flavor, helps blend spice flavors, enhances aroma.

LATIN FOODS
Blends and enhances spices, enhances salt perception, “grilled” color and meaty flavor.

SOUPS & STEWS
Enhances savory flavor profile, contributes aroma, adds color.
SOY SAUCE— IN CHOCOLATE?

Surprising but true: Naturally brewed soy sauce can enhance more than just savory flavors. Recently, a chocolate ice cream syrup was developed using 10% Kikkoman Less Sodium Soy Sauce and 6% cocoa powder. The soy sauce, with its rich umami qualities and delicate salty flavor, enhanced the richness of the cocoa and depressed the extra sweetness of typical ice cream syrups. The result: a deep, nutty, roasted chocolate flavor.
UMAMI AND NATURAL FLAVOR ENHANCEMENT

The elusive, alluring qualities of umami are what naturally brewed soy sauce is all about. It’s what makes Kikkoman Soy Sauces natural flavor enhancers that boost the flavor of foods—Asian and beyond—while maintaining a clean label.

THE SCIENCE OF FLAVOR ENHANCEMENT

The overall flavor experience is a combination of several concurrent reactions in the mouth. The molecules in various foods trigger the taste receptors located on the tongue, palate and even the esophagus. While this is happening, aromas enter the nose through both the nostrils and the roof of the mouth. From there, olfactory receptors transmit odor signals to the brain, where those messages combine with signals from the taste receptors to flesh out the flavor experience further. And finally, physical perceptions in the mouth—the texture or viscosity of a food, for instance—send their own sensory messages to the brain, wrapping up the whole eating experience.

So how do flavor enhancers combine these reactions into a unified, blended experience that intensifies the overall effect? By having the right chemical composition. The science of umami teaches us that amino acids—in the ideal amounts and ratios—are critical to the umami sensation that makes foods more savory and satisfying. In fact, as much as sugar molecules interact with taste receptors to generate sweetness, glutamate salts of glutamic acid trip the receptors that generate umami.

SOY SAUCE AND UMAMI

Fermented foods like naturally brewed soy sauce contain just the right quantities of amino acids, and in the right proportions—glutamic acid being among the most predominant—to act as natural flavor potentiators and umami contributors.

But the glutamic acid found in naturally brewed soy sauce and other flavor enhancers derived from naturally brewed foods aren’t the only components contributing to their flavor-enhancing capability. Umami tastants, like glutamic acid, appear to work synergistically with salt to produce an enhancing effect that is greater than the sum of its parts.

At Kikkoman, our dedication to natural brewing has made us a leader not only in producing premium-quality soy sauce, but also in advancing the state of natural flavor enhancement. Our NFE (Natural Flavor Enhancer) starts with Kikkoman Soy Sauce in which, through a proprietary brewing process, we reduce the characterizing soy sauce flavor, aroma and color while keeping the umami-generating amino acid profile intact. The result is a product that noticeably boosts savory flavor in the same way that soy sauce can, but leaves a neutral taste impression.

Boosting savory flavor cleanly and naturally is more important than ever, as consumers search for products full of flavor but free of excess sodium and “artificial” flavor enhancers like MSG and HVP. Naturally brewed Kikkoman Soy Sauce, NFE and our less-sodium products designed with higher levels of glutamic acid and total nitrogen let you boost flavor without compromising your ingredient or nutritional statement. And the more you can build flavor into your application naturally, the more you can shift away from using ingredients that are coming under scrutiny.
### Soy Sauces (Liquid)

Our extensive line of naturally brewed liquid soy sauce products gives you options for any formulation need. We offer reduced-sodium and preservative-free alternatives, as well as an innovative clear variety, tamari-style and gluten-free soy sauces.

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Code/Size</th>
<th>Brief Description</th>
<th>Applications &amp; Benefits</th>
<th>Ingredients</th>
<th>Target Sodium Chloride Content</th>
<th>Weight (lbs/gal)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOY SAUCE</strong></td>
<td>00612 55-gal plastic drum 07003 275-gal tote 09010 Approx. 4,500-gal tanker</td>
<td>Naturally brewed &quot;shoyu&quot; soy sauce produced by the action of special strains of microorganisms on soybeans and wheat during fermentation.</td>
<td>• Versatile flavoring and coloring agent. • Natural flavor enhancers. • Salt replacer. • Precursor for reaction flavors. • Applications include prepared entrees, including meat, poultry, vegetables and seafood; Asian and other ethnic applications; sauces, condiments, dressings and gravies; snack applications; cured meats; soups; marinades.</td>
<td>Water, Wheat, Soybeans, Salt, Sodium Benzoate Less than 1/10 of 1% as a Preservative.</td>
<td>13.7 ± 0.3%</td>
<td>9.76</td>
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<tr>
<td><strong>PRESERVE-FREE SOY SAUCE</strong></td>
<td>00617 55-gal plastic drum 07113 275-gal tote 09006 Approx. 4,500-gal tanker</td>
<td>Preservative-free version of our regular soy sauce.</td>
<td>• A preservative-free alternative for a wide variety of applications.</td>
<td>Water, Wheat, Soybeans, Salt.</td>
<td>13.7 ± 0.3%</td>
<td>9.76</td>
</tr>
<tr>
<td><strong>KF SOY SAUCE</strong></td>
<td>00622 55-gal plastic drum 07116 275-gal tote</td>
<td>Made from non-GMO soybeans. Naturally brewed &quot;shoyu&quot; soy sauce produced by the action of special strains of microorganisms on soybeans and wheat during fermentation.</td>
<td>• Non-GMO labeling. • A non-GMO alternative for a wide variety of applications.</td>
<td>Water, Non-GMO Soybeans, Wheat, Salt.</td>
<td>13.7 ± 0.3%</td>
<td>9.76</td>
</tr>
<tr>
<td><strong>LESS SODIUM SOY SAUCE</strong></td>
<td>00622 55-gal plastic drum 07101 275-gal tote</td>
<td>Made from naturally brewed Kikkoman Soy Sauce through a process that reduces Sodium Chloride.</td>
<td>• A lower-sodium alternative for a wide variety of applications.</td>
<td>Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate Less than 1/10 of 1% as a Preservative.</td>
<td>8.4 ± 0.3%</td>
<td>9.43</td>
</tr>
<tr>
<td><strong>PF LS SOY SAUCE</strong></td>
<td>00627 55-gal plastic drum 07101 275-gal tote</td>
<td>Made by the same process as Kikkoman Less Sodium Soy Sauce.</td>
<td>• A lower-sodium, preservative-free alternative for a wide variety of applications.</td>
<td>Water, Wheat, Soybeans, Salt, Alkali, Vinegar, Lactic Acid.</td>
<td>7.9 ± 0.3%</td>
<td>9.35</td>
</tr>
<tr>
<td><strong>PREMIUM SOY SAUCE (PTN)</strong></td>
<td>00625 55-gal plastic drum 07008 275-gal tote</td>
<td>Naturally brewed premium soy sauce produced by the action of special strains of microorganisms on soybeans and wheat during fermentation.</td>
<td>• Natural flavor enhancer. Higher Total Nitrogen results in increased flavor enhancement. • Versatile flavoring and coloring agent. • Applications include prepared entrees, meats (especially beef and aged meats), poultry, vegetables and seafood; Asian and other ethnic applications.</td>
<td>Water, Soybeans, Kikkoman, Salt.</td>
<td>13.8 ± 0.3%</td>
<td>9.85</td>
</tr>
<tr>
<td><strong>PREMIUM LESS SODIUM SOY SAUCE (PTN-LS)</strong></td>
<td>00614 55-gal plastic drum 07015 275-gal tote</td>
<td>With 45% less sodium than regular Kikkoman Soy Sauce, PTN-LS is the lowest-sodium Kikkoman Soy Sauce available. Stronger soy sauce flavor, with the added benefit of less sodium than regular Premium Soy Sauce PTN. Kikkoman uses a proprietary process to remove excess salt, resulting in a soy sauce with stronger flavor and no dilution. Higher Total Nitrogen than regular soy sauce.</td>
<td>• Natural flavor enhancer. The higher amino acid and nitrogen content offers increased flavor enhancement properties. • Satisfying flavor will stay strong, even though the hardest production and cooking environments. • Applications include prepared entrees, including meat, poultry, vegetables and seafood; Asian and other applications.</td>
<td>Water, Soybeans, Kikkoman, Salt, Alkali, Vinegar.</td>
<td>7.5 ± 0.3%</td>
<td>9.35</td>
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<tr>
<td><strong>GLUTEN-FREE SOY SAUCE</strong></td>
<td>00605 55-gal plastic drum 07135 275-gal tote</td>
<td>Naturally brewed using our legendary fermentation process, with rise instead of wheat. Use this high-quality soy sauce in applications where wheat cannot appear on your label.</td>
<td>• Use as you would Kikkoman Soy Sauce. • Applications include: prepared entrees, including meat, poultry, vegetables and seafood; Asian and other ethnic applications; sauces, condiments, dressings and gravies; snack applications; cured meats; soups; marinades.</td>
<td>Water, Soybeans, Salt, Rice.</td>
<td>14.2 ± 0.3%</td>
<td>9.76</td>
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<tr>
<td><strong>ORGANIC SOY SAUCE</strong></td>
<td>00196 55-gal plastic pail 07019 275-gal tote</td>
<td>With more and more consumers looking to organic foods, Kikkoman is proud to offer Organic Soy Sauce. Made with organic soybeans and organic wheat. Certified organic by Quality Assurance International (QAI) Meets the standards of the USDA’s National Organic Program.</td>
<td>• Use as a marinade for meats, poultry, seafood and vegetables, and as a seasoning for sauces, stocks, casseroles and soups. • Actually wakes up the flavor of other ingredients.</td>
<td>Water, Organic Soybeans, Organic Wheat, Salt, Organic Alcohol (to preserve freshness).</td>
<td>13.6 ± 0.3%</td>
<td>9.83</td>
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<tr>
<td><strong>TAMARI SOY SAUCE</strong></td>
<td>00605 55-gal plastic drum</td>
<td>Naturally brewed like our traditional soy sauce, Kikkoman Tamari Soy Sauce is thicker, darker and stronger in taste. A touch of wheat enhances the sauce’s flavor, which provides depth and balance to savory foods.</td>
<td>• Adds authentic flavor to popular Asian-style items. • All-purpose seasoning for sauces, stocks, casseroles and hearty soups. • Marinade for meats, poultry, seafood and vegetables. • Actually wakes up the flavor of other ingredients.</td>
<td>Water, Soybeans, Salt, Wheat, Alcohol (to preserve freshness); Glucose.</td>
<td>14.0 ± 0.3%</td>
<td>10.1</td>
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<tr>
<td><strong>PK-56 CLEAR SOY SAUCE</strong></td>
<td>00404 4.75-gal can 00654 55-gal plastic drum 07111 264-gal tote</td>
<td>A combination of a strong, pleasing aroma with a light, golden color for versatility in formulations. Salt with sweet browned notes resulting from fermentation.</td>
<td>• Ideal for formulations in which a lighter and product color is required.</td>
<td>Water, Salt, Soybeans, Wheat, Alcohol (to preserve freshness); Lactic Acid, Acetic Acid.</td>
<td>15.5 ± 0.3%</td>
<td>9.43</td>
</tr>
</tbody>
</table>
SOY SAUCES (DEHYDRATED)

<table>
<thead>
<tr>
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<th>Target Sodium Chloride Content</th>
<th>Weight (lbs/Bag)</th>
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<tbody>
<tr>
<td>DEHYDRATED SOY SAUCE SN-1 Code/Size: 01146 50-lb carton</td>
<td>• Spray-dried instant soy sauce powder made from naturally brewed Kikkoman Soy Sauce. • Neatly, rich, concentrated soy sauce flavor with pronounced brewed bouquet. • Golden-tan, free-flowing powder. • Maltodextrin used as carrier in spray-drying process. • Kosher certified.</td>
<td>• Excellent flavor retention during heat processing and freezing. • Heat flexible. • Dispensable and soluble in water. • Reconstitution: 1 part SN-1 Soy Sauce to 1 1⁄3 parts water. • Reconstitute for use in any application calling for naturally brewed soy sauce, or use directly in dry formulations. • Applications include: powdered mixes and concentrated bases for soups, sauces, dips, seasoning rubs, condiments, snack coatings and cured meat products.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>DEHYDRATED SOY SAUCE KS-32 Code/Size: 01154 50-lb carton</td>
<td>• Similar to SN-1, with a slightly less intense soy sauce flavor. • Kosher certified.</td>
<td>• Same as SN-1. • Reconstitution: 1 part KS-32 Soy Sauce to 1 1⁄3 parts water.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>DEHYDRATED SOY SAUCE HH-1 Code/Size: 01175 50-lb carton</td>
<td>• Spray-dried from naturally brewed Kikkoman Soy Sauce. • Premium quality soy sauce powder with more intense, concentrated soy sauce flavor than regular dehydrated soy sauce. • Kosher certified.</td>
<td>• Excellent flavor retention during heat processing and freezing. • Reconstitution for use in any application calling for naturally brewed soy sauce, or use directly in dry formulations. • Reconstitution: 1 part HH-1 Soy Sauce to 1 1⁄3 parts water.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>DEHYDRATED SOY SAUCE RF-1 Code/Size: 01186 50-lb carton</td>
<td>• Made from non-GMO soybeans. • A non-GMO version of SN-1. • Maltodextrin, as the carrier used in the process, is also made from non-GMO corn. • Kosher certified.</td>
<td>• Non-GMO labeling. • A non-GMO alternative for a wide variety of applications. • Reconstitution: 1 part RF-1 Soy Sauce to 1 1⁄3 parts water.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>DEHYDRATED SOY SAUCE KF-50 Code/Size: 01159 50-lb carton</td>
<td>• Made from the highest-quality reduced-salt soy sauce, which is made from non-GMO soybeans. • Maltodextrin, as the carrier used in the process, is also made from non-GMO corn. • Kosher certified.</td>
<td>• Instantly dispersible. • Excellent flavor retention during heat processing and freezing. • Less susceptible to caking. • Less dust. • Reconstitution: 1 part KF-50 Soy Sauce to 1 1⁄3 parts water.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt, Vinegar, Lactic Acid), Maltodextrin.</td>
<td>16.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>GRANULATED SOY SAUCE Code/Size: 08610 50-lb carton</td>
<td>• Produced from naturally brewed Kikkoman Soy Sauce. • Easily blended with other ingredients. • Kosher certified.</td>
<td>• Instantly dispersible and soluble in water. • Eliminates dusting during production. • Less susceptible to caking. • Reconstitute for use in any application calling for naturally brewed soy sauce, or use directly in dry formulations. • Reconstitution: 1 part Granulated Soy Sauce to 1 1⁄3 parts water.</td>
<td>Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
<tr>
<td>GRANULATED GLUTEN-FREE SOY SAUCE Code/Size: 01104 50-lb carton</td>
<td>• Dehydrated gluten-free soy sauce. • Naturally brewed using our legendary fermentation process, but without including wheat as an ingredient. • Kosher certified.</td>
<td>• Use this high-quality Soy Sauce in applications where wheat cannot appear on your label. • Instantly dispersible and soluble in water. • Eliminates dusting during production. • Less susceptible to caking.</td>
<td>Soy Sauce (Soybeans, Rice, Salt), Maltodextrin.</td>
<td>32.0 ± 2.0%</td>
<td>n/a</td>
</tr>
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</table>

For those applications where liquid soy sauce just won’t do, Kikkoman offers a full line of naturally brewed dehydrated soy sauce products that expand your formulation options significantly—and the expertise to help you find the perfect match for your application.

In liquid and powdered form, Kikkoman NFE (Natural Flavor Enhancer) boosts flavor while allowing for sodium reduction of up to 50%. Developed with Kikkoman’s proprietary fermentation technology, this clean-label savory booster has a neutral taste, light color and strong umami characteristics.

NATURAL FLAVOR ENHANCEMENT PRODUCTS

| Code/Size | Mild aroma, balanced, broth flavor—and 10% less sodium than regular soy sauce. • Label NFE-L as “naturally brewed soy sauce.” • With no added MSG or HVP for a clean ingredient statement. • Preservation-free. • Kosher certified. | Water, Soybeans, Wheat, Salt, Alcohol. | 12.2 ± 0.3% | B.6 |
| 08619 55-gal plastic drum | • Dehydrated version of Kikkoman Natural Flavor Enhancer. • Mild aroma, balanced, broth flavor—and 10% less sodium than regular soy sauce. • With no added MSG or HVP for a clean ingredient statement. • Preservation-free. • Kosher certified. | Soy Sauce (Soybeans, Wheat, Salt), Maltodextrin. | 22.0 ± 2.0% | N/A |
| 08451 50-lb carton | • Dehydrated version of Kikkoman Natural Flavor Enhancer with added yeast extract. • Mild aroma, balanced, broth flavor—and 10% less sodium than regular soy sauce. • Label NFE-PY as “naturally brewed soy sauce.” • With no added MSG or HVP for a clean ingredient statement. | Dehydrated Soy Sauce (Soybeans, Wheat, Salt), Maltodextrin, Yeast Extract. | 22.0 ± 3.0% | N/A |
| 08453 50-lb carton | • Enhances the flavor of any food. • Use in place of MSG, HVP and yeast extracts to keep your labels clean and consumer friendly. • Use for soups, dressings, snacks, meats, bakery, desserts and sauce formulations. | • Liquid delivery format makes storing and storing a snap. | | |
TERIYAKI SAUCE PRODUCTS

Kikkoman defined the flavor of teriyaki for American palates when we introduced the nation’s first bottled teriyaki sauce in the 1960s. Today our teriyaki products are still made with naturally brewed soy sauce, premium wines, vinegar, sugar and Asian seasonings. They are ready to use as complete flavor systems or as versatile bases.

<table>
<thead>
<tr>
<th>Product Name, Code/Size</th>
<th>Brief Description</th>
<th>Applications &amp; Benefits</th>
<th>Ingredients</th>
<th>Target Sodium Chloride Content</th>
<th>Weight (lbs/gal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TERIYAKI SAUCE 01409 55-gal plastic drum</td>
<td>Made from Kikkoman Teriyaki Sauce with natural wheat</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Well-balanced, authentic teriyaki flavors. • Applications include: teriyaki and other Asian entrees; barbecue, steak and other sauces; flavoring marinade for beef, poultry, seafood, curing marinade for meats, sauces for vegetables.</td>
<td>Soy Sauce, Water, Soybeans, Salt, Wine, Sugar, Vinegar, Salt, Spices, Onion Powder, Sugar, Xanthan Gum, Sodium Benzoate.</td>
<td>9%</td>
<td>6</td>
</tr>
<tr>
<td>01541 50-lbs pail</td>
<td>• Currently, contracted production only for 50-pound pail; see our sales representative.</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>DEHYDRATED TERIYAKI SAUCE NS 01417 55-gal plastic drum</td>
<td>Made from Kikkoman Teriyaki Sauce with Maltodextrin as the carrier.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Well-balanced, authentic teriyaki flavors. • Reconstitution: 40% Teriyaki NS, 15% Sugar, 50% Water. • Applications include: dry mixes for marinades and rubs; meat products including jerky.</td>
<td>Teriyaki Sauce (Soy Sauce, Water, Soybeans, Salt), Vinegar, Salt, Onion Powder, Spice Extractives, Xanthan Gum, Sugar, Xanthan Gum, Salt.</td>
<td>27%</td>
<td>2.0%</td>
</tr>
<tr>
<td>05256 50-lbs carton</td>
<td>• Made with puréed plums, miso and soy sauce.</td>
<td>• A preservative-free alternative for a wide variety of applications. • Interchangeable in any formulation calling for regular teriyaki sauce.</td>
<td>Soy Sauce (Water, Soybeans, Salt), Vinegar, Salt, Onion Powder, Spice Extractives, Xanthan Gum, Sugar.</td>
<td>9%</td>
<td>6</td>
</tr>
<tr>
<td>LESS SODIUM TERIYAKI SAUCE 01551 50-lbs pail</td>
<td>• Made from Kikkoman Teriyaki Sauce with Maltodextrin as the carrier.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Well-balanced, authentic teriyaki flavors. • Applications include: teriyaki and other Asian entrees; barbecue, steak and other sauces; flavoring marinade for beef, poultry, seafood, curing marinade for meats, sauces for vegetables.</td>
<td>Teriyaki Sauce (Soy Sauce, Water, Soybeans, Salt), Vinegar, Salt, Onion Powder, Spice Extractives, Sugar, Xanthan Gum.</td>
<td>4.5%</td>
<td>1.0%</td>
</tr>
<tr>
<td>05980 55-gal plastic drum</td>
<td>• Added to vinaigrettes, sauces and marinades.</td>
<td>• A preservative-free alternative for a wide variety of applications. • Interchangeable in any formulation calling for regular teriyaki sauce.</td>
<td>Teriyaki Sauce (Soy Sauce, Water, Soybeans, Salt), Vinegar, Salt, Onion Powder, Spice Extractives, Xanthan Gum, Sugar.</td>
<td>9%</td>
<td>6</td>
</tr>
<tr>
<td>Preservation-Free TERIYAKI SAUCE 01417 55-gal plastic drum</td>
<td>• Preshrunked and ready to use as &quot;as is,&quot; saving time and labor, giving you consistent results every time.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Pre-thickened and ready to use as &quot;as is.&quot; • Complements beef, chicken, seafood and vegetables. • Perfet for popular rice bowls and noodle bowls.</td>
<td>Soy Sauce (Water, Soybeans, Salt), Sugar, Salt, Modified Food Starch, Onions, Citric Acid, Xanthan Gum, Sodium Benzoate.</td>
<td>7.3%</td>
<td>6.68</td>
</tr>
<tr>
<td>01543 50-bu carton</td>
<td>• Classic Asian cooking sauce and condiment.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet-savory flavor and attractive reddish-brown color to glazes for proteins and vegetables. • Ideal in rice bowl and noodle applications. • Adds a deep, rich, balanced teriyaki flavor to marinades and sauces.</td>
<td>Teriyaki Sauce (Water, Soybeans, Salt), Sugar, Water, Modified Food Starch, Onions, Garlic Powder, Sodium Benzoate.</td>
<td>3.7%</td>
<td>n/a</td>
</tr>
<tr>
<td>STIR-FRY SAUCE 02069 55-gal plastic drum</td>
<td>• A perfectly balanced combination of Kikkoman Soy Sauce, sherry, garlic, oyster extract and authentic Asian seasonings.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Pre-thickened and ready to use as &quot;as is,&quot; saving time and labor, giving you consistent results every time.</td>
<td>Soy Sauce (Water, Soybeans, Salt), Sugar, Water, Modified Food Starch, Onions, Garlic Powder, Ethyl Alcohol, Xanthan Gum, Disodium Inosinate, Disodium Guanylate.</td>
<td>3.7%</td>
<td>2.0%</td>
</tr>
<tr>
<td>Hoisin Sauce 01551 50-bu carton</td>
<td>• Made with pureed plums, rice and soy sauce.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet-savory flavor and attractive reddish-brown color to glazes for proteins and vegetables. • Adds a deep, rich, balanced teriyaki flavor to marinades and sauces.</td>
<td>Soy Sauce (Water, Soybeans, Salt), Sugar, Water, Modified Food Starch, Onions, Garlic Powder, Sodium Benzoate.</td>
<td>3.7%</td>
<td>n/a</td>
</tr>
<tr>
<td>THAI STYLE CHILI SAUCE 01547 50-bu carton</td>
<td>• Balance of mildly spicy chili and garlic in a sweet, tangy sauce.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet heat and authentic Southeast Asian flavor to stir-fries and other prepared entrees. • Excellent dipping sauce for prepared appetizers, such as egg rolls and dumplings. • Base for dressings and marinades.</td>
<td>Sugar, Water, Chili Paste, Garlic, Vinegar, Modified Corn Starch, Salt, Fermented Wheat Protein, Vinegar, Salt, Xanthan Gum and Citric Acid.</td>
<td>2.3%</td>
<td>0.2%</td>
</tr>
<tr>
<td>PLUM SAUCE 01551 50-bu carton</td>
<td>• Also referred to as &quot;Duck Sauce.&quot; • Sweet and tangy, with notes of plum and sugar. • Currently, contracted production only for 50-pound pail; see our sales representative.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet-salt and authentic Southeast Asian flavor to stir-fries and other prepared entrees. • Excellent dipping sauce for prepared appetizers, such as egg rolls and dumplings. • Adds flavor and color to marinades, dressings and protein glazes. • Provides sweet-savory appeal in prepared noodle bowls and rice bowls.</td>
<td>Sugar, Water, Plum Puree, Apple Juice, White Wine, Beet Sugar, Salt, Modified Food Starch, Vegetables, Cultured Whey, Spices, Citric Acid, Xanthan Gum.</td>
<td>2.3%</td>
<td>0.2%</td>
</tr>
<tr>
<td>SALTED MIRIN 05980 55-gal plastic drum</td>
<td>• Produced from sake and other select ingredients. • Full-flavored sweetness with fermented notes.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet-salt and authentic Southeast Asian flavor to stir-fries and other prepared entrees. • Excellent dipping sauce for prepared appetizers, such as egg rolls and dumplings. • Adds flavor and color to marinades, dressings and protein glazes. • Provides sweet-savory appeal in prepared noodle bowls and rice bowls.</td>
<td>Water, Dextrose, Rice, Corn Syrup, Salt.</td>
<td>8.0%</td>
<td>9.75</td>
</tr>
<tr>
<td>SALTED SAKE 05990 55-gal plastic drum</td>
<td>• Currently, contracted production only for 50-pound pail; see our sales representative.</td>
<td>• Ready to use as &quot;as is&quot; or as a foundation for other product formulations. • Adds sweet-salt and authentic Southeast Asian flavor to stir-fries and other prepared entrees. • Excellent dipping sauce for prepared appetizers, such as egg rolls and dumplings. • Adds flavor and color to marinades, dressings and protein glazes. • Provides sweet-savory appeal in prepared noodle bowls and rice bowls.</td>
<td>Water, Rice, Salt.</td>
<td>1.5%</td>
<td>8.39</td>
</tr>
<tr>
<td>SUSHI VINEGAR 02096 5-gal cubepack</td>
<td>• Versatile and easy to use, it is mild in flavor than other vinegars.</td>
<td>• Ready to use as &quot;as is&quot; for sushi rice.</td>
<td>Rice Vinegar, Water, Sugar, Salt, Diluted with Water to 4.1% Acidity (61% Grain).</td>
<td>8.0%</td>
<td>10.0</td>
</tr>
</tbody>
</table>

Asian Sauces and Seasonings

Beyond our core products, we offer an extensive line of specialty Asian sauces and seasonings, including a variety of seasoned rice wines. Like all Kikkoman industrial products, our Asian sauces contain no added MSG and are made with Kikkoman’s long tradition of quality.

- **STIR-FRY SAUCE**: A perfectly balanced combination of Kikkoman Soy Sauce, sherry, garlic, oyster extract and authentic Asian seasonings. Pre-thickened and ready to use as "as is," saving time and labor, giving you consistent results every time.
- **HOISIN SAUCE**: Classic Asian cooking sauce and condiment. Made with pureed plums, rice and soy sauce. Currently, contracted production only for 50-pound pail; see our sales representative.
- **THAI STYLE CHILI SAUCE**: Balance of mildly spicy chili and garlic in a sweet, tangy sauce. Currently, contracted production only for 50-pound pail; see our sales representative.
- **PLUM SAUCE**: Also referred to as "Duck Sauce." Sweet and tangy, with notes of plum and sugar. Currently, contracted production only for 50-pound pail; see our sales representative.
- **SALTED MIRIN**: Produced from sake and other select ingredients. Full-flavored sweetness with fermented notes. Contains alcohol. Kosher certified.
- **SALTED SAKE**: Made from rice produced through a fermentation process. Contains alcohol. Kosher certified.
- **SUSHI VINEGAR**: Versatile and easy to use, it is mild in flavor than other vinegars. Kosher certified.

Inosinate, Disodium Guanylate. Benzoate (less than 1/10 of 1% as a Preservative), Disodium Inosinate, Disodium Guanylate. Spice Extractives, Garlic Extract, Dextrose, Citric Acid, Sodium Benzoate. Less than 1/10 of 1% as a Preservative, Disodium Inosinate, Disodium Guanylate. Spice Extractives, Garlic Extract, Dextrose, Citric Acid, Sodium Benzoate. Less than 1/10 of 1% as a Preservative, Disodium Inosinate, Disodium Guanylate. Spice Extractives, Garlic Extract, Dextrose, Citric Acid, Sodium Benzoate. Less than 1/10 of 1% as a Preservative, Disodium Inosinate, Disodium Guanylate. Spice Extractives, Garlic Extract, Dextrose, Citric Acid, Sodium Benzoate. Less than 1/10 of 1% as a Preservative, Disodium Inosinate, Disodium Guanylate.
WE’RE HERE FOR YOU.
With state-of-the-art production facilities in Walworth, Wisconsin, and Folsom, California, and more than 10 distribution centers throughout North America, Kikkoman can assure prompt service and product availability. And that’s just the beginning. Behind our products lies a long-standing commitment to the prepared foods industry. So whether you need product samples, a custom blend, technical support or a creative partner in new product development, visit our website or contact us.

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