

# Kikkoman®

## Asian Flavor Made Easy

Now more than ever, the culinary spotlight is on Asia. Do you know how to develop your product formulations to capture the increasing appeal of popular Asian flavors?

As the world's best-known Asian food brand—and one with a knowledge base that you can build on—Kikkoman should be your first call when Asian inspiration strikes. With the food industry's broadest range of liquid and dehydrated soy sauces, seasonings and flavor enhancers, Kikkoman is your key to Asian flavors.

### The Soy Sauce Leader

Kikkoman has more than 300 years of experience brewing soy sauce—the quintessential Asian flavor ingredient. Our traditionally brewed soy sauce is available in many functional forms. From liquid, dehydrated and granulated to less sodium, gluten-free, preservative-free, non-GMO and clear, our lineup offers a solution for every formulation and production challenge.



### Born and Brewed in the U.S.A.

These days, source matters. Our soy sauce is traditionally brewed in state-of-the-art, HACCP-approved production facilities in Walworth, Wisconsin, and Folsom, California, using only North American-grown soybeans and wheat, salt and pure water. And our multiple distribution centers throughout North America ensure consistent quality, flavor, delivery and safety with every shipment.

### Why Traditionally Brewed Kikkoman?

All soy sauces are not created equal. Only traditional brewing creates the unique flavor profile, functionality and clean label that make Kikkoman Soy Sauces stand out. More than 300 identifiable constituents add roundness, balance sweet notes and create the subtle richness that characterizes the cuisines of Japan, China, Thailand, Korea and beyond.

### Soy Sauce and Beyond

Synonymous with soy sauce worldwide, Kikkoman has a brand reputation for excellence that remains unsurpassed. And Kikkoman Soy Sauce has been a trusted ingredient in American homes, restaurants and food products for more than half a century.

Beyond our core products, we offer an extensive line of specialty sauces and seasonings, including Teriyaki, Ponzu, Oyster, Hoisin, Plum, Sriracha and Thai Style Chili, plus seasoned rice wines and vinegars. And, like all Kikkoman Industrial products, our new Asian sauces are made with no added MSG. We bring the full scope of clean Asian flavors right to your benchtop.



For information, samples and inspiration, contact us at (415) 229-3605 or [industrial@kikkoman.com](mailto:industrial@kikkoman.com).

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