

Yuwakiya Soy Sauce Company

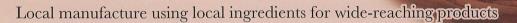
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Company History Business operations began 1927 "Yuwakiya" trademark registered 1950 Company established

Our Points of Pride

- Agricultural product processing and manufacturing using ingredients from Oita
- Order-made seasoning and drink production
- Small-batch products made according to customer requests



In 1854, Kodowaki Buntahei originally began local soy sauce brewing operations. Following a motto of "high product quality standards", Yuwakiya has continued crafting products to customers' tastes to this very day. Currently, in addition to soy sauce and miso products, various processed foods, seasonings and drinks are being made or are in development that use Oita's agricultural and marine products.

Introduction of Business Operations Re-discovering the foods of Oita

Spreading the "Oita" brand nationwide

We are bringing the fresh, delicious flavors of Oita's healthy vegetables to the national stage.

Our current endeavors include efforts to become the best producer of red shiso (Japanese basil) products by strengthening our internet sales channels. (We are also offering slow-roasted "black garlic" and fig products.)

We also provide order-made seasoning production services.

(Examples) Chicken rice soy sauce, kabosu (Japanese lime) soy sauce, garlic soy sauce, Okinawa-style sauce, atsumeshi rice bowl sauce, sauce for toriten chicken tempura, etc.

■ Miso

Kyushu is the primary producer of wheat miso.

■ Sov sauce

In Kyushu. Umakuchi rich and sweet sov sauce is the most popular variety. We also feature maru daizu whole-bean soy sauce using Oita soy beans.

■ Kabosu products

98% of Japan's kabosu is grown in Oita, and accordingly the sweet and tart citrus fruit has become associated with Oita Prefecture. Contact us about our extensive line of products, including kabosu soy sauce, kabosu vinegar, kabosu dressing, and kabosu juice.

Dressings

Using our original soy sauce, miso, and vinegar products, we manufacture a variety of specialty dressings using natural ingredients.







