

Yuwakiya Soy Sauce Company

Ooaza Takenaka 3336, Oita City, Oita Prefecture 879-7501, Japan TEL 097-597-0238/FAX 097-597-0239

http://www.yuwakiya.net/ E-mail: info@yuwakiya.net

Company History 1854 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

Local manufacture using local ingredients for wide-reaching products

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 tonten chicken tempura, etc.

■ Miso

Kyushu is the primary producer of wheat miso.

■ Soy sauce

In Kyushu, *Umakuchi* rich and sweet soy 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.











YUWAKIYA醬油 股份有限公司

郵編: 879-7501 大分縣大分市大字竹中3336番地

| 電話 097-597-0238/傳真 097-597-0239 | http://www.yuwakiya.net/ | E-mail: info@yuwakiya.net

●沿革

1854年 創業

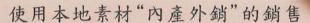
1927年 YUWAKIYA商標註冊

1950年 股份有限公司成立



企業理念

- 使用源自大分縣素材的農產品加工製造
- 調味品、飲料的定做
- 針對顧客需求的小批量生產



1854年 創業人 門肋文太平在當地開始醬油的釀造以來,

以【品質第一】為宗旨, 積極致力於生產滿足顧客需求的商品。

現在,除醬油、大醬的生產外還致力於使用產自大分的農產品及水產品等本地資源進行 加工品、調味料、飲料等的策劃及生產。

業務紹介 大分飲食再發現

把大分的品牌推向全國

為全國提供由大分健康蔬菜生產加工的新 鮮美味。

現在,以"日本第一"為目標正在強化紫蘇 (紅)產品的網絡銷售。(配合黑蒜及無花果 等加工製品)

另外, 還根據客戶要求製造調味料。

例如:雞飯醬油、卡寶斯醬油、大蒜醬油、琉球佐料汁、溫飯佐料汁、雞肉天婦羅佐料 計等。

■大醬

九州是麥子大醬的主要產地。

■醬油

甜口醬油在九州有著根深蒂固的位置。另外,使用大分縣產的大豆丸大豆醬油也是其中的金牌產品。

■【卡寶斯】加工產品

98%的【卡寶斯】產自大分。是大分具有代表性的柑橘果實。 卡寶斯醬油、卡寶斯醋、卡寶斯調味汁、卡寶斯果汁等與卡寶斯 有關的產品均有銷售。隨時歡迎來電詢問。

■調味汁

在自家制的醬油、大醬、醋的基礎上, 生產製造使用純天然素材 的獨特風味調味汁。







農産品加工製品 http://www.rakuten.co.jp/kabosu/







●除以上工廠外還有生產醬油、飲料的第二工廠。