

Seasoning the world



Corporate Slogan

In a time of constant change, some things remain the same.
 Tasty encounters and the enjoyment and fun that come from sitting down to a meal with family and friends all combine to create delicious memories.
 Our aim of filling the world with the joys of food so as to give people these delicious memories is encapsulated in our corporate slogan.

seasoning your life

The corporate slogan, "seasoning your life", contains the core message that Kikkoman "helps you savor the joys of life". It suggests that, as Kikkoman seasons and enriches your food, it also brings fulfillment to life as a whole.

Kikkoman's Promise

For the Kikkoman brand to take firm root in the minds of our customers, we ourselves must have a shared idea of exactly what underlies it. This underlying essence is given explicit form by Kikkoman's Promise.

To fill the world with the joys of food by delivering wholehearted flavor

- To provide high-quality products and services with integrity by continuously improving on our long tradition of techniques and know-how.
- To propose a well-balanced and nutritious diet that brings out the flavor of ingredients and bring happiness to the world everyday by helping to support a healthy mind and body.
- To create exciting new flavor experiences by fusing food cultures from around the world and to propose a rich and varied food-lifestyle that matches the times.

Kikkoman Group Profile

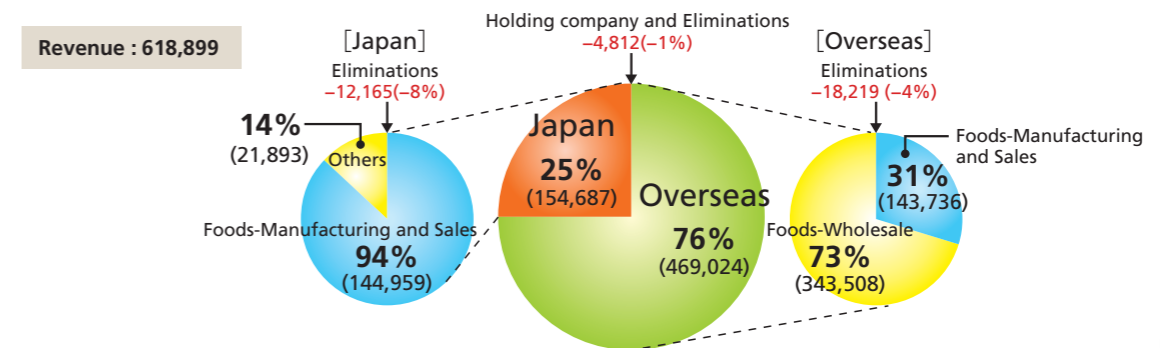
The Kikkoman Group will pursue global operations in the following fields:

1. Producing and marketing food products.
2. Providing products and services related to food and health.

Company Name (trade name)	Kikkoman Corporation	Business Description (Major Products and Operations)	Developing group-wide management strategies and overseeing their implementation
Established	December 7, 1917	No. of Group Companies	60 (Consolidated subsidiaries and equity-method unconsolidated subsidiaries and affiliates) (as of March 31, 2023)
Noda Head Office	250 Noda, Noda-shi, Chiba 278-8601, Japan Tel: +81-4-7123-5111	Revenue(Consolidated)	JPY 618,899 million(FY2023.3)
Tokyo Head Office	2-1-1 Nishi-Shinbashi, Minato-ku, Tokyo 105-8428, Japan Tel: +81-3-5521-5131	Business profit(Consolidated)	JPY 58,777 million (FY2023.3)
President and CEO	Shozaburo Nakano	No. of Employees (Consolidated)	7,775(as of March 31, 2023)
Capital Stock	JPY 11,599 million (as of March 31, 2023)	Accounting Year	April 1-March 31

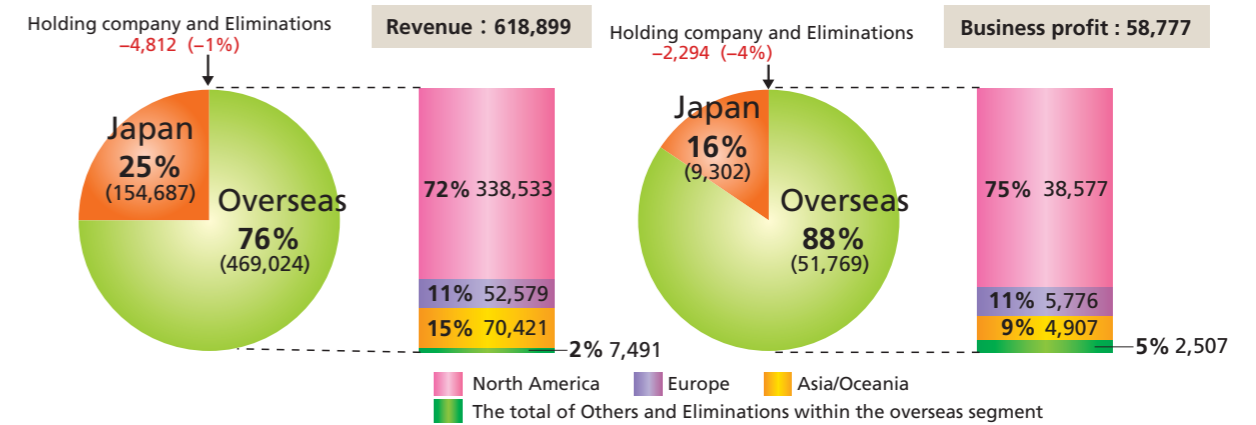
* Starting with the consolidated financial statements in the securities report for the fiscal year ended March 31, 2021, the Group Adopted the International Financial Reporting Standard ("IFRS").
 * Business profit is profit after deducting the cost of sales and selling, general and administrative expenses from revenue.

Consolidated Results for FY2023.3 | Revenue by business (Unit: million of Yen)



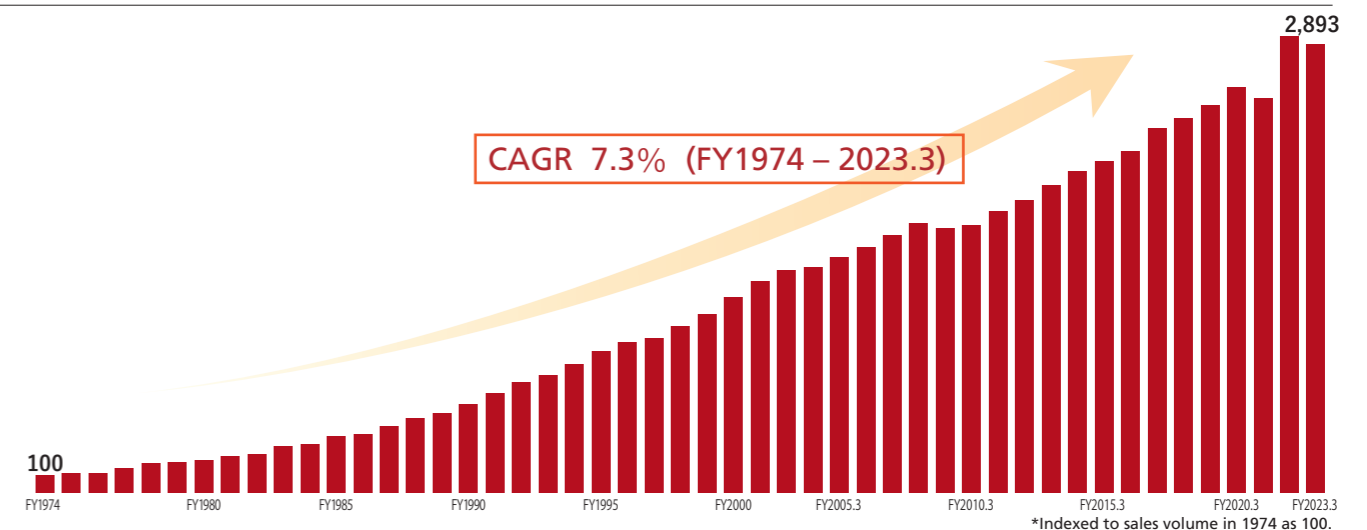
Note: based on IFRS.

Consolidated Results for FY2023.3 | Revenue and Business Profit by Region (Unit: million of Yen)



Note: based on IFRS.
 Business profit = revenue - cost of sales - SG & A

Kikkoman Soy Sauce Sales Volume Overseas (1974-2023.3)



History of Kikkoman Soy Sauce

Committed to quality for over 350 years

Kikkoman Soy Sauce was first made more than 350 years ago in what is now the city of Noda in Chiba Prefecture in the middle of the 17th century. Situated on the Kanto Plain, the region's easy access to good quality soybeans and wheat, salt from Tokyo Bay, and ample supplies of water made it the ideal place to begin brewing soy sauce. In 1917, eight family-run soy sauce breweries in and around Noda merged to form Noda Shoyu Co., Ltd., the forerunner of today's Kikkoman Corporation. Not content with relying solely on the advantages that the region gave them, these breweries aimed to pool their respective closely-guarded skills and knowledge and combine their technical capabilities to produce stable supplies of higher quality soy sauce. By 1940, the more than 200 trademarks in use when the newly merged company was formed had been consolidated into the hexagonal tortoise shell mark that today still symbolizes the taste and quality of the Kikkoman brand.

Despite food shortages during World War II and the

turmoil that followed, Kikkoman remained committed to brewing quality soy sauce using time-honored methods. It developed the technologies that would allow it to meet domestic demand while preserving the traditional flavor of authentic soy sauce, and also contributed to the industry's development as a whole by disclosing its patented soy sauce brewing technologies.

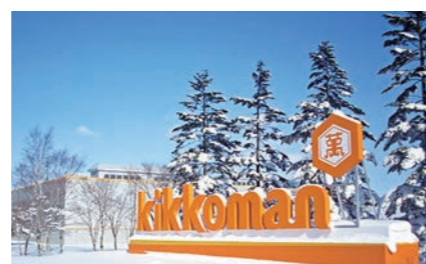
Kikkoman has at the same time been keenly attuned to changing market needs, always seeking new challenges and actively developing soy sauce products and technologies to deliver fresh value as the top soy sauce producer. These technologies have served as the key to globalization, enabling consistently high-quality Kikkoman Soy Sauce to be produced at eight plants overseas as well as three in Japan. It is the high standard and reliability of these technologies which have made it possible to control temperature, humidity, and various other natural conditions in these different locations and so continue to produce Kikkoman Soy Sauce of the same high quality the world over.



Noda, Chiba Prefecture



Takasago, Hyogo Prefecture

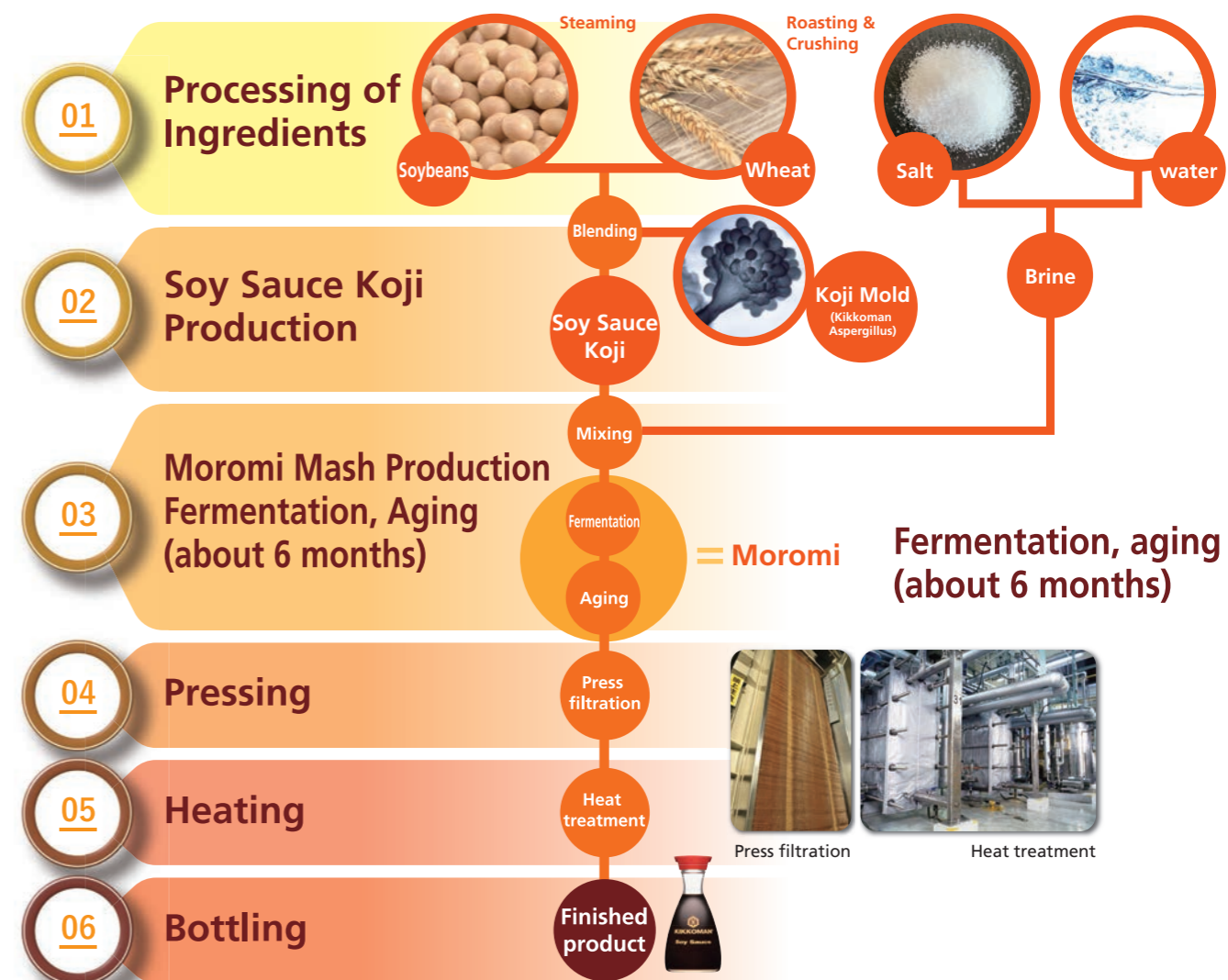


Chitose, Hokkaido Prefecture

Kikkoman Soy Sauce Production Process

Reliable fermentation technologies and rigorous quality control

The Kikkoman Soy Sauce that we know today was first made over 350 years ago. Although now brewed on a much larger scale, Kikkoman has continued to produce soy sauce by the Honjozo brewing method, which utilizes the natural power of microorganisms to ferment and age over time. While inheriting this traditional brewing method, we have also introduced cutting-edge technology to create an environment where microorganisms can function at their best, thereby ensuring the production of high-quality, delicious soy sauce, every time.



Quality Control

The soy sauce is tested by humans and machines to guarantee that it is of top quality. The constituents are rigorously analyzed at every stage of the production process, and then a final check is made before shipment to ensure the quality is worthy of the Kikkoman name.



Kikkoman Soy Sauce — The All-Purpose Seasoning —



Seasoning Effects of Kikkoman Soy Sauce

About Soy Sauce

Soy sauce, the quintessential Japanese seasoning, is now used throughout the world. The secret to its global popularity is its unique deliciousness, comprised of three elements: color, flavor and aroma.



All-purpose seasoning Loved by the world

Kikkoman Soy Sauce is an all-purpose seasoning suitable for use in various cuisines and with a wide array of ingredients, to assist in the creation of gourmet meals worldwide.

Buffering Effect

Soy sauce is mildly acidic, with a pH range of 4.7 to 5.0. As such, it has a "buffering effect," which suppresses sudden changes in pH and maintains food within a delicious mildly acidic range. This effect helps to harmoniously flavor food, which is particularly useful for dressed and simmered dishes.



Synergistic Effect

The deep umami flavor of soba-tsuyu (soup base for soba noodles) is created by the interaction of glutamic acid in soy sauce and inosinic acid in bonito flakes used to prepare dashi (Japanese broth). This intensification of both flavors by combining different components is called a "synergistic effect".



Odor-Eliminating Effect

Soy sauce eliminates the unpleasant odors of raw fish and meat. Dipping sashimi in soy sauce thus masks these odors as well as adding to the flavor.



7 effects of soy sauce

Soy sauce has the remarkable ability to preserve foods, enhance their palatability, and give them all kinds of flavorful twists.

Color

Kikkoman Soy Sauce is a clear liquid with a beautiful reddish-brown hue. Its warm color entices the appetite and gives dishes a fresher, more lustrous appearance.



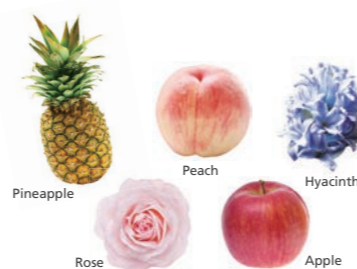
Flavor

The flavor of soy sauce is generated by the harmonious combination of the five basic flavors: sweet, sour, bitter, salty, and umami (savory). The subtle balance of these five flavors is what gives Kikkoman Soy Sauce the power to bring out the natural flavor of ingredients and characteristics of every dish.



Aroma

Soy sauce is also considered an aromatic seasoning. Kikkoman Soy Sauce contains over 300 aroma components, including those of flowers, fruits, whiskey, and coffee. These aroma components occur in extremely minute quantities—none individually overpowering, and together they blend harmoniously to create the distinctive aroma of honjozo (traditionally) brewed soy sauce.



Bacteriostatic (Sterilizing) Effect

The salt, alcohol and organic acids contained in soy sauce have a "bacteriostatic effect" which stops the growth of and even eliminates Escherichia Coli (bacteria). The "marinating" cooking method, where raw fish and meat are preserved by soaking in soy sauce, utilizes this effect.



Inhibitory Effect

Adding just a swirl of soy sauce can suppress the saltiness of strongly salt-seasoned dishes such as salted salmon (shiozake). This is due to the effect of umami components and organic acids contained in soy sauce working to moderate the salty flavor.



Heating Effect

Heating soy sauce gives it a color and aroma that stimulate the appetite. The appetite-whetting aromas of foods like yakitori and teriyaki are a characteristic effect of soy sauce, and our teriyaki sauce, which enjoys such popularity in the U.S., is just one product to take advantage of this effect.



Contrastive Effect

The effect where adding a very small amount of flavor differing from the original flavor can further intensify it is called a "contrast effect". For example, adding a drop of soy sauce to vanilla ice cream brings out its sweetness even further.



Global Expansion of the Kikkoman Group

Global Expansion of the Kikkoman Group

Japan

Kikkoman Soy Sauce, born in Noda City, Chiba Prefecture, built its Kansai Plant (now the Takasago Plant) in the city of Takasago, Hyogo Prefecture, in 1931 to serve demand in western Japan. Thereafter, in 1987, the Chitose Plant (now Hokkaido Kikkoman Co.) was established to meet demand in Hokkaido, Japan's northernmost prefecture, thus enabling Kikkoman to supply the entire country with soy sauce.

Although Japan has limited land area, due to characteristic differences, taste preferences vary from region to region, and the soy sauces used in each are also very diverse. Therefore Kikkoman tailors its soy sauces to suit the characteristics of each region. For example, we sell "amakuchi" (sweetened) soy sauce in the Kyushu region, and makombu soy sauce made with the broth of locally harvested "kombu" (kelp) in Hokkaido.

Kikkoman has developed a diverse lineup of soy sauce-based seasonings and related products. These include *tsuyu* and *tare* products and seasonings for quickly creating authentic Japanese dishes at home just by adding one or two seasonal ingredients.

Kikkoman will continue to offer new soy sauce offerings to meet changes in contemporary needs and lifestyles, while retaining its commitment to the highest standards of quality.

One more essential seasoning for Japanese cuisine is rice-derived and alcohol-based hon mirin. Kikkoman Manjo Brand hon mirin continues to be produced from select ingredients carefully brewed and aged over time using the traditional brewing method that has been carried on for over 200 years.

Recognizing that domestic demand for soy sauce was only being sustained by population growth, in the 1960s, Kikkoman decided to diversify its business portfolio in readiness for any future stagnation of the demand for soy sauce.

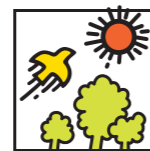
One way it did so was by developing a range of Western seasonings under the Del Monte brand launched in 1963.

Anticipating Westernization of the Japanese diet, Kikkoman set about developing the Del Monte brand focusing on products such as tomato juice and ketchup.

Similarly expecting domestic demand for wine to rise, Kikkoman established Manns Wines in 1962. Since then, the brand has been producing authentic wines of consistently high quality which meet diversifying consumer tastes in Japan.

In 2008, it then embarked on a fresh challenge by making Kibun Food Chemifa Co., Ltd. (now Kikkoman Soyfoods Co., Ltd.), producer of Kibun soymilk, Japan's top brand of soymilk, a wholly owned subsidiary in order to further exploit the potential of soybeans.

Through these and other ventures, Kikkoman continues its ceaseless quest to deliver soy sauce and other products that bring fresh flavor to the dinner tables of Japan.



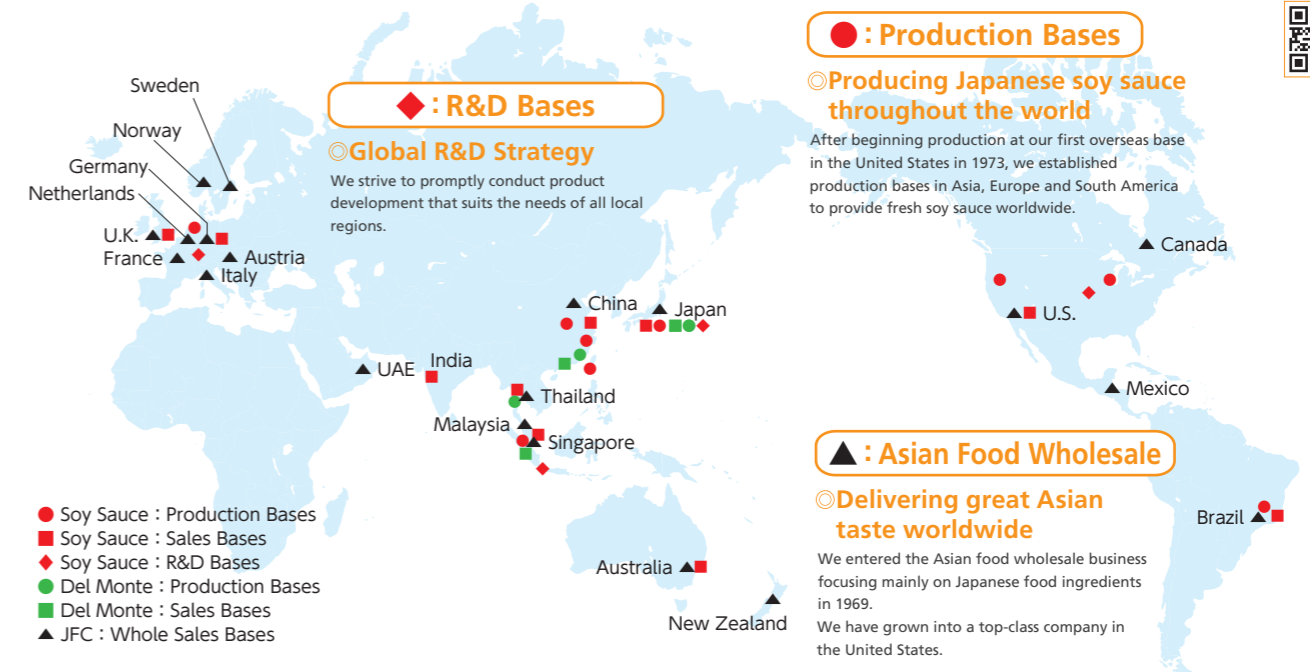
MANN'S WINES

*Brand marks: (from top left) Kikkoman, Manjo, Del Monte, Manns Wines and Kikkoman Soyfoods

The Kikkoman Group around the World

Kikkoman Soy Sauce is now sold in over 100 countries around the world, and Kikkoman will continue to promote culinary international exchange by leveraging the synergies of its long-established Japanese soy sauce business and its wholesale business bringing a wide range of oriental groceries to the world. Never veering from its commitment to quality, Kikkoman relishes the challenge of continuing to find new ways to fuse soy sauce with local food cultures to fill the world with the joys of food.

HP HOME>About Us>Our Business



North America

It was after World War II that Kikkoman began exporting in earnest. Seeing how Americans stationed in Japan had grown to love the taste of its soy sauce, Kikkoman, convinced that soy sauce had the potential to appeal to the whole world's palate, established a marketing company in San Francisco in 1957 in order to fully break into the U.S. market.

Soy sauce's popularity there spread rapidly, driven by a strategy of stressing how well it complements meat dishes. Employing the catchphrase "Delicious on Meat", Kikkoman Soy Sauce was promoted through in-store sampling and demonstrations and via suggestions of how to use it such as with recipes. Out of this union of soy sauce and meat came teriyaki sauce. This remains highly popular to this day, and the word "teriyaki" even now appears in the dictionary.

Production in the U.S. began in 1973 at our plant in Wisconsin. The Kikkoman approach is to localize management and be a good corporate citizen within the community. Seeking to grow and prosper alongside local communities, Kikkoman has actively sought to develop business ties with local firms and hire employees locally.

In 1998, Kikkoman opened a second plant in the U.S., this time in California. Our products are now steadily becoming an integral part of local food culture, generating new value and making the name "Kikkoman" a byword for soy sauce.



Supermarket demonstration in the U.S. (circa 1964)



Global Expansion of the Kikkoman Group

Global Expansion of the Kikkoman Group

Europe

In 1973, Kikkoman started its full-scale advancement into the European market in Dusseldorf, Germany, where it opened the Teppanyaki restaurant "Daitokai". Here, customers could see their food being cooked in front of them, smell and taste how well soy sauce goes with meat and local ingredients, and learn how to use soy sauce. In 1979 we established our sales company in Dusseldorf and as in the U.S., sales were actively promoted through in-store sampling and by suggesting recipes using soy sauce. Sales volume increased initially in Germany and Northern Europe, and to meet the growing demand, in 1997, we began producing soy sauce in the Netherlands.



In-store sampling stand in Germany

Asia/Oceania

Kikkoman's focus on the Asia and Oceania regions began with Australia, where we established a marketing company in 1980, employing the same business model as in the U.S. of promoting soy sauce by showing how well it goes with meat dishes. In 1983, we established our second overseas production base in Singapore, after opening our first in Wisconsin, U.S., to supply products to Southeast Asia and Oceania, and the plant began operation the following year. A marketing company was subsequently established in Singapore in 1990 to further boost sales resources in Southeast Asia.

In East Asia, Kikkoman formed a joint venture in Tainan, Taiwan with the Uni-President Enterprises Group, Taiwan's largest food producer, in 1990. Subsequently, we established production bases in mainland China together with the Uni-President Enterprises Group, and began shipping from our Shanghai area plant in 2002 and from another plant near the Beijing and Tianjin areas in 2009. Thereafter, a wholly-owned sales company of Kikkoman was established in 2014 to manage the whole of mainland China. This allowed more effective promotional activities to be carried out in China to further familiarize consumers with Kikkoman Soy Sauce.



In-store sampling stand in Singapore

South America

In 2020, Kikkoman made a full-scale entry into the Brazilian market with the establishment of a company in São Paulo to produce and sell Kikkoman brand products. From November of 2021, we began shipping Kikkoman Soy Sauce from the Kikkoman Brasil production base. We are now focusing on penetration of the Kikkoman brand in Brazil.



Exhibition in Brazil

JFC Asian Food Wholesale

Recognizing the beneficial synergistic effect of advertising the allure of soy sauce and popularizing Japanese food culture, Kikkoman entered the Asian (especially Japanese) food wholesale business by acquiring a management stake in Japan Foods Corp. (now JFC International, Inc.) in the U.S. in 1969.

The JFC Group handles more than 10,000 items and stocks a wide range of products required by restaurant and retail customers, from Kikkoman brand products produced in Japan and overseas to seasonings, noodles, alcoholic beverages, seafood products, fresh fish, agricultural products, confectioneries, and even kitchenware.

The JFC group also sells an array of originally-developed products. One of our representative products is brand-name rice such as "Nishiki" and "Tamanishiki". The U.S. experienced a boom in Japanese food, most notably for "sushi", in the 1980s. To deliver optimal rice for Japanese food, we carried out research and development of rice, produced rice in California, and started selling it under the brand name Nishiki. Now this rice brand is produced not only in the U.S. but also in Europe. These have grown into brands that are loved by consumers worldwide.

Japanese food attracts many people due to its good taste and health benefits. That is why we place importance on quality and continue to focus our efforts on delivering reliable products throughout the world.



Del Monte

In 1990, Kikkoman acquired perpetual and exclusive marketing and sales rights to Del Monte brand processed foods in Asia-Pacific and Oceania excluding the Philippines. This enabled Kikkoman to develop a wide-ranging lineup of products maximizing on the use of Del Monte's advanced technologies for processing tomatoes and other fruits and vegetables, and led to the establishment of a sales base in Singapore in 2001. Thereafter, we set-up production bases in Thailand in 2006 and in China in 2008 and have been developing our business there.



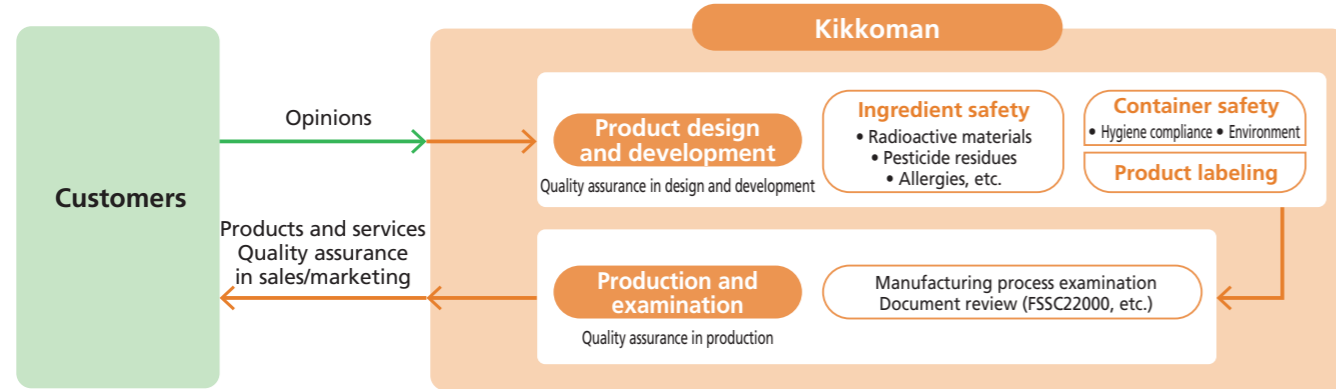
Quality and Safety

The Kikkoman Group places prime importance on the quality and safety of our products and services in conducting our business activities. In addition to ensuring quality control, we strive to inform our customers simply about the safety of our products and service with the aim of offering peace of mind to the customers. Based on this thinking, we conduct quality assurance tests in accordance with strict standards in all processes from selection of ingredients to production completion with a constant focus on safety.

HP HOME> Quality / R&D> Quality & Safety



The Kikkoman Group's Quality Assurance Flow



Kikkoman Group's Shokuiku Activities and International Exchange

HP HOME> Food Culture



●The Kikkoman Soy Sauce Seminar

Kikkoman staff visit elementary schools to teach students about food and diet. This provides an opportunity for students to think about the importance of food and what it means to enjoy eating while simultaneously learning about the wonders and production process of soy sauce.



●KCC Food Culture and Cooking Workshops

These workshops feature professional cooks, chefs, culinary researchers, and other food professionals who share food culture and cooking from Japan and around the world, and provide information and insight into a range of everyday foods and dishes. Through their demonstrations and entertaining talks, KCC workshops introduce cooking tips and explore recipes that can be easily made at home.



●YFU Kikkoman Summer Activity

Since 1978, Kikkoman has been a sponsor of international educational exchange programs conducted by Youth For Understanding (YFU), a non-profit international organization, providing study abroad opportunities to high school students from both the U.S. and Japan. Each summer, we hold a "summer activity" where we invite U.S. high school students in Japan for short-term homestays, their host families and Japanese high school students who have completed their exchange in the U.S. to the Kikkoman Soy Sauce Museum for a tour of our plant and a hands-on soy sauce making workshop.

Our efforts to address social issues

Our global society faces many issues. Among those issues, the Kikkoman group identifies three important fields that are "global environment", "food and health", and "people and society" as higher priority social issues and pursues various activities.

Three important fields	Basic Approach	Themes
Global environment	We respect the workings of nature and pursue corporate activities in harmony with the environment.	<ul style="list-style-type: none"> Climate changes Food environments Utilization of resources
Food and health	We implement our ideas which come from "Kikkoman's promises".	<ul style="list-style-type: none"> Taste and health benefits Various food needs Communication
People and society	We develop a corporate culture to value people and contribute to sustainable social development.	<ul style="list-style-type: none"> Respect for human rights Cooperation with stakeholders Enhancement of management system

The following introduces our typical activities regarding the three important fields.

Global environment



Support for the water clarification project in Singapore

KSP, the Kikkoman group's production base in Singapore, supports the water clarification project that the Singaporean government pursues. In 2021, KSP contributed 500,000 Singapore dollars to develop "Kingfisher Wetlands", a nature sanctuary for mangroves and wild birds, commemorating the 35th anniversary of the foundation. This contributes to water clarification and decarbonization that Singapore pursues as well as embodies the Kikkoman group's missions that are aimed at harmony with the environment and a sustainable society.

Food and health



Compatibility between taste and health benefits, and adaptation to various food needs

The Kikkoman group has worked toward development of tasty less sodium soy sauce for many years. Promotion of less sodium soy sauce should lead to solutions to social issues such as extending healthy life expectancies and lower salt intake. We also develop products that adapt to social changes and customers' food needs. We developed "gluten-free soy sauce" that does not contain flour for customers on a gluten-free diet and "halal soy sauce" that is produced by a unique process to suppress alcohol fermentation for Muslim customers. Both can be consumed like regular soy sauce.

People and society



Kikkoman General Hospital

Kikkoman General Hospital was established in Noda City, Chiba Prefecture in 1914 that was directly managed by Noda Shoyu Co., Ltd., the predecessor of Kikkoman Corporation. It is the sole hospital managed by a food manufacturer in Japan.

A newly-constructed hospital completed in 2012 re-opened the maternity department with a better environment for expecting mothers in the local community. The new hospital also has new countermeasures against disasters. Kikkoman contributes to the local community through providing better medical services in cooperation with local people and the administration in Noda City, the birthplace of Kikkoman.

In addition to these activities, Kikkoman pursues various contributions to the society.

Kikkoman through the Years

Year	Event
1917	- Noda Shoyu Co. Ltd. (predecessor to Kikkoman Corporation) established in Noda, Chiba, Japan.
1931	- Kansai Plant (now Takasago Plant) completed in Hyogo, Japan.
1939	- Goyogura (Imperial Soy Sauce Brewery) completed in Noda, Chiba, Japan.
1940	- "Kikkoman" adopted as the single brand name in Japan.
1957	- Kikkoman International Inc. (KII) (now Kikkoman Sales USA, Inc. (KSU)) established in San Francisco, U.S.
1961	- Kikko Food Industries Co., Ltd. (now Nippon Del Monte Corp.) established in Japan.
1962	- Katsunuma Yoshu Co., Ltd. (now Manns Wines Co., Ltd) established in Japan.
1964	- Company name changed to Kikkoman Shoyu Co., Ltd.
1967	- Partnered with Leslie Salt Co. to start bottling soy sauce and producing teriyaki sauce in the U.S.
1969	- Invested in Japan Food Corporation (now JFC International Inc.) in the U.S.
1970	- Invested in Pacific Trading Co., Ltd. (now JFC Japan Inc.) . - Opened an underwater restaurant at the World Expo held in Osaka, Japan.
1972	- Kikkoman Foods, Inc. (KFI) established in Wisconsin, U.S.A. - Kikkoman Daitokai Europe (KDE) established in Dusseldorf, Germany.
1973	- Daitokai restaurant opened in Dusseldorf, Germany. - Grand opening of KFI Wisconsin Plant.
1979	- Kikkoman Trading Europe GmbH (KTE) established in Dusseldorf, Germany.
1980	- Company name changed to Kikkoman Corporation.
1983	- Kikkoman Singapore Pte Ltd (KSP) established in Singapore.
1984	- Grand opening of KSP's Singapore plant.
1987	- Chitose Plant (now Hokkaido Kikkoman Company) completed in Hokkaido, Japan.
1990	- Acquired perpetual and exclusive marketing and sales rights to Del Monte brand processed foods in Asia-Pacific and Oceania excluding the Philippines. - President Kikkoman Inc. (PKI) established as a joint venture in Tainan, Taiwan. - Grand opening of PKI Plant. - Kikkoman Trading Singapore Pte Ltd (KTS) (now Kikkoman Trading Asia Pte Ltd. and Del Monte Asia Pte Ltd.) established in Singapore.



Goyogura



U.S. advertising flyer



U.S. advertisement



KFI opening party



Restaurant "Daitokai" in Dusseldorf

Kikkoman through the Years

Year	Event
1996	- Kikkoman Foods Europe B.V. (KFE) established in the Netherlands.
1997	- Grand opening of KFE Netherlands Plant.
1998	- JFC International (Europe) GmbH (JFC-EU) established in Dusseldorf, Germany. - Grand opening of KFI California Plant.
1999	- Kikkoman Institute for International Food Culture opened.
2000	- Kunshan President Kikkoman Biotechnology Co., Ltd. (K-PKI) established in Kunshan, Jiangsu.
2002	- Grand opening of K-PKI Plant.
2005	- Siam Del Monte Co., Ltd. (SDM) established in Bangkok, Thailand. - Kikkoman Singapore R&D Laboratory Pte Ltd (KSL) established in Singapore.
2006	- Grand opening of SDM's plant in Trat, Thailand. - Del Monte Foods(Xiamen) Co., Ltd.(DMX) established in Xiamen, Fujian.
2007	- Kikkoman Europe R&D Laboratory B.V. (KEL) established in the Netherlands.
2008	- New corporate brand logo and slogan introduced worldwide. - Kikkoman USA R&D Laboratory, Inc. (KUL) established in the U.S. - President Kikkoman Zhenji Foods Co., Ltd. (PKZ) established in Shijiazhuang, Hebei. - Grand opening of DMX Plant.
2009	- Kikkoman shifts to a holding company structure. - Grand opening of PKZ Plant.
2010	- Set up booth in the Japan Industry Pavilion and opened Japanese restaurant "MURASAKI" at Expo 2010 Shanghai China. - JFC Singapore Pte Ltd (JFC-SG) established.
2014	- Kikkoman Shanghai Trading Co., Ltd. (KST) established in Shanghai.
2015	- Co-sponsored the Japan Pavilion and held a Kikkoman event at the "Japan Salone" during Expo Milano 2015 hosted by Italy.
2019	- Kikkoman R&D Center completed in Noda, Chiba, Japan.
2020	- Kikkoman do Brasil Indústria e Comércio de Alimentos e Bebidas Ltda. (KDB) established in São Paulo, Brazil.
2021	- The plant in Brazil (KDB) begins shipping Kikkoman Soy Sauce
2023	- 50th anniversary of KFI's grand opening.



KFE



KSL



Grand opening of DMX plant



Japanese restaurant "MURASAKI" an Expo 2010



Kikkoman R&D Center

kikkoman 
seasoning your life

<https://www.kikkoman.com/en/>

