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

kikkoman

seasoning your life

2026

KIKKOMAN CORPORATION

English



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 brings happiness to the world every day 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.**



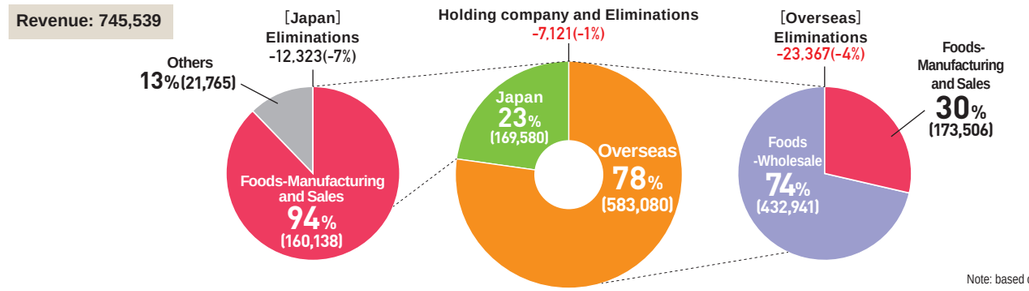
Kikkoman Group Profile

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	**Revenue**(Consolidated)	JPY 745,539 million(as of FY 2026.3)
Noda Head Office	250 Noda, Noda-shi, Chiba 278-8601, Japan Tel: +81-4-7123-5111	**Business profit**(Consolidated)	JPY 79,512 million (as of FY 2026.3)
		No. of Employees(Consolidated)	7,911 (as of March 31, 2026)
Tokyo Head Office	2-1-1 Nishi-Shinbashi, Minato-ku,Tokyo 105-8428, Japan Tel: +81-3-5521-5131	**Accounting Year**	April 1-March 31
Representative Director, President and CEO	Shozaburo Nakano		
Capital Stock	JPY 11,599 million (as of March 31, 2026)		

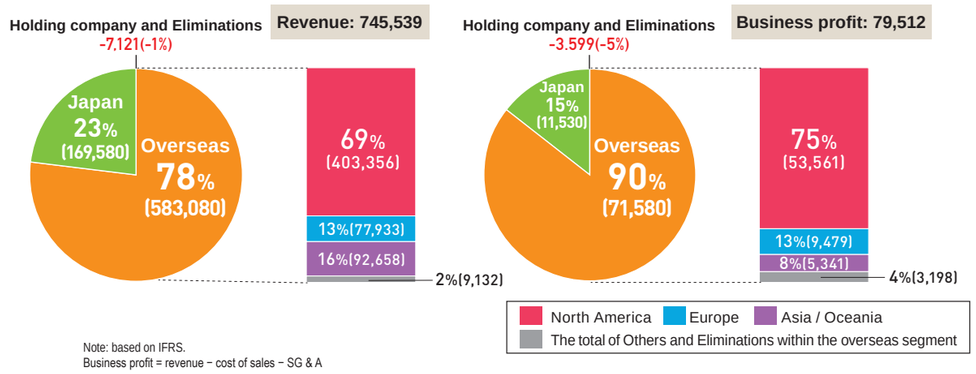
* Starting with the consolidated financial statements in the securities report for the fiscal year ended March 31, 2021, the Group Adopted the International Financial Reporting Standard ("IFRS").
* Business profit is profit after deducting the cost of sales and selling, general and administrative expenses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

Consolidated Results for FY2026 | Revenue by business (Unit: million of Yen)



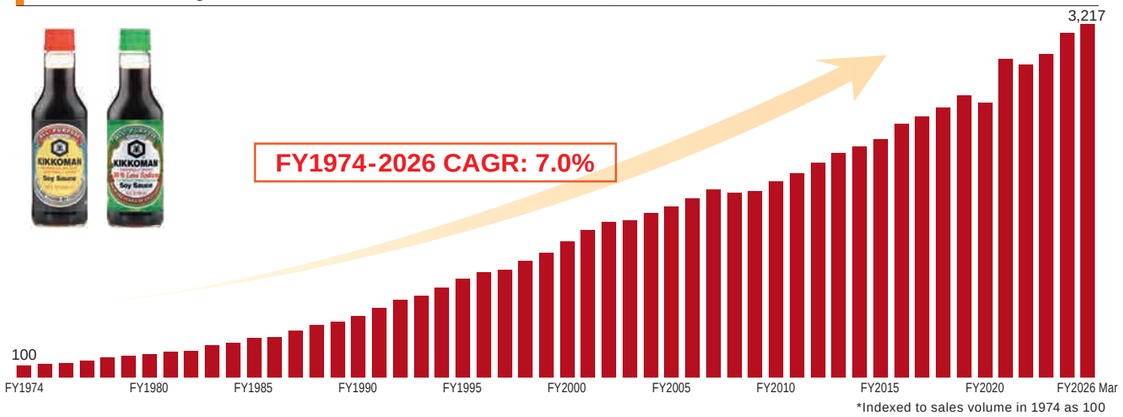
Note: based on IFRS.

Consolidated Results for FY2026 | 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（FY1974-2026）



*Indexed to sales volume in 1974 as 100

History of Kikkoman Soy Sauce

Committed to Quality for Over 300 Years

Kikkoman Soy Sauce was first made more than 300 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.



Oshi-e textile illustration depicting Noda Soy Sauce Brewing (around 1877)



Illustration depicting Shimousa Province's soy sauce production in Dainihon Bussan Zue (1877)



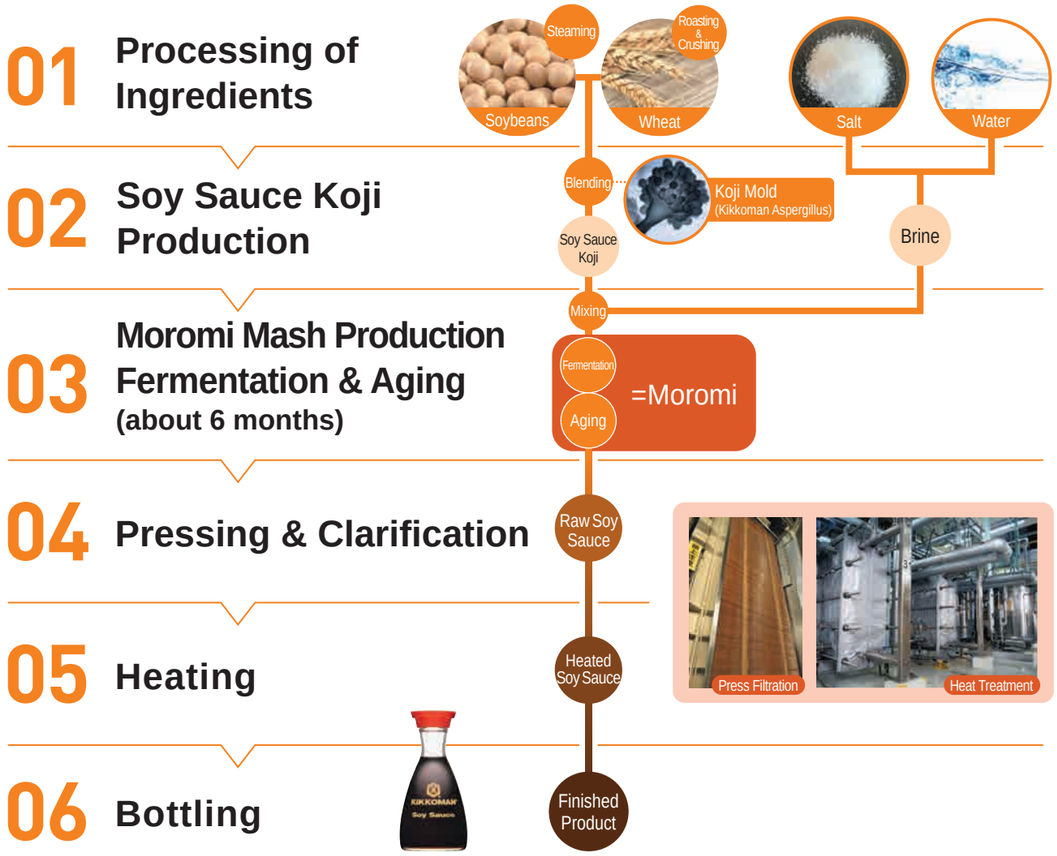
Boardroom at time of founding Noda Shoyu Co. Ltd. (predecessor to Kikkoman Corporation, around 1917)

Kikkoman Soy Sauce Production Process

HP HOME>Food Culture>Kikkoman Soy Sauce Museum

Reliable Fermentation Technologies and Rigorous Quality Control

The Kikkoman Soy Sauce that we know today was first made over 300 years ago.Although now brewed on a much larger scale, Kikkoman has continued to produce soy sauce by the honjozo (traditionally brewed) 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



About Our Soy Sauce

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

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.

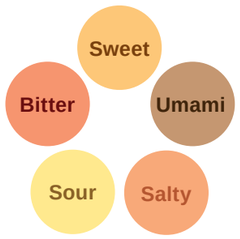
Color

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. Honjozo(Traditionally Brewed) Soy Sauce contains about 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 brewed soy sauce.



HP HOME>Food Culture>Kikkoman Soy Sauce Museum

7 Effects of Honjozo (Traditionally Brewed) Soy Sauce

Honjozo (traditionally brewed) soy sauce has the remarkable ability to preserve foods, enhance their palatability, and give them all kinds of flavorful twists.

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 poplarity in the U.S., is just one product to take advantage of this effect.

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".

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.

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.

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.

Contrast 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

Japan

Soy Sauce & Soy Sauce-Related Seasonings

Originating in Noda City, Chiba Prefecture, Kikkoman Soy Sauce' s Kansai Plant (currently the Takasago Plant) was built in Hyogo Prefecture in 1931 to meet demand in western Japan. Thereafter, in 1987, the Chitose Plant (currently Hokkaido Kikkoman Company) was established in Japan' s northernmost prefecture of Hokkaido, making it possible to deliver Kikkoman Soy Sauce to customers nationwide.
In addition, Kikkoman produces tsuyu (soy sauce soup base), tare (dipping and marinade sauces) and other soy sauce-related seasonings, and develops a wide variety of soy sauce-based products including flavor bases for Japanese dishes making easy at home preparation of authentic washoku (Japanese cuisine) possible by simply adding one or two seasonal ingredients.



Mirin

Another seasoning essential to the origin of washoku is “Hon Mirin”, alcohol-based and derived from rice.
Developed in 1814 by a member of one of our company’s eight founding families, Monjiro Horikiri, the Manjo Brand focuses on beautifully clear shiromirin. Its traditional brewing method, requiring time and effort to slowly age high-quality ingredients, has been carried on for over 200 years.



Business Diversification

Foreseeing a future decline in soy sauce demand, which had largely been supported by population growth, in the 1960s Kikkoman turned towards business diversification. Focusing on fields where our long-cultivated technological capabilities for agro-processing and brewing could be leveraged, we expanded our business operations. In these fields as well, Kikkoman places importance on ingredients, and values our approach that utilizes the power of nature.

Del Monte

In 1963, under the Del Monte brand, Kikkoman began producing processed tomato products. Extending beyond tomato juice and tomato ketchup, our product line-up has grown to include processed corn and even western-style seasonings.



Manns Wines

With the goal of “creating Japanese wine from Japanese grapes”, Kikkoman began producing wine in 1962. We offer a wide and high-quality selection spanning from premium wines to table wines.

MANNS WINES



Kikkoman Soymilk

In 2008, our company entered the soymilk business when Kibun Food Chemifa Co., Ltd., a leading soymilk manufacturer and the producer of Kibun soymilk, became a wholly owned subsidiary of Kikkoman. As the No. 1 soymilk brand in Japan, we are aiming to further increase market demand.

KIKKOMAN



Overseas

Since first establishing a sales and marketing company in North America in 1957, Kikkoman has strived to internationalize our operations. 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.

●: Production Bases

◎Producing Kikkoman Soy Sauce throughout the world

After beginning production at our first overseas base in the United States in 1973, we established production bases in Asia, Europe and South America to provide fresh soy sauce worldwide.

◆: R&D Bases

◎Global R&D strategy

We strive to promptly conduct product development that suits the needs of all local regions.



- ● Soy Sauce:Production Bases
- ■ Soy Sauce:Sales Bases
- ◆ Soy Sauce:R&D Bases
- ● Del Monte:Production Bases
- ■ Del Monte:Sales Bases
- ▲ JFC:Whole Sales Bases

▲: Asian Food Wholesale

◎Delivering great Asian taste worldwide

We entered the Asian food wholesale business focusing mainly on Japanese food ingredients in 1969.
We have grown into a top-class company in the United States.

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 celebrated the grand opening of its second U.S. plant in California and, in 2026, a third production facility in Jefferson, Wisconsin. Today, the name “Kikkoman” has become synonymous with “soy sauce,” while steadily creating new value through the fusion of food cultures.



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



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.



Photos of product displays at European supermarkets

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.


Public market in the Philippines

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.

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 Brazil production base. We are now focusing on penetration of the Kikkoman brand in Brazil.



Exhibition in Brazil

India

In September 2020, the Kikkoman Group established Kikkoman India Private Limited (KID) in Mumbai as our import and sales base in India. Full-scale operations began in February of the following year. KID has been focusing on the growing popularity of Indo-Chinese cuisine in India. By targeting local restaurants and chefs, KID is striving to increase awareness of Kikkoman Soy Sauce by appealing how well it goes with Indo-Chinese dishes.


Kikkoman Soy Sauce made for the Indian Market

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 15,000 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". Presently, the Group develops and produces new varieties not only in the United States but also in Europe, and sells these under the "Yume Nishiki" brand. JFC's rice has grown into a beloved global food product.

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.

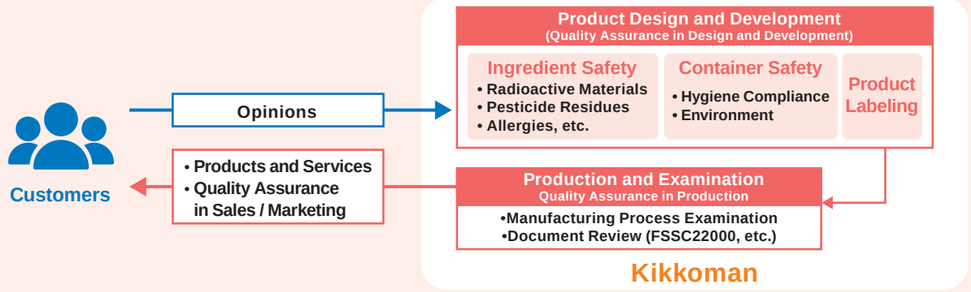


Quality and Safety

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

The Kikkoman Group's Quality Assurance Flow



Kikkoman Group's Shokuiku Activities and International Exchange

HP HOME> Food Culture



The Kikkoman Soy Sauce Seminar

As part of our Shokuiku (food education) activities, we offer the "Kikkoman Soy Sauce Seminar," an outreach program for elementary school students, primarily in the third and fourth grades.
Led by a "Soy Sauce Professor" portrayed by a Kikkoman employee, the program provides a fun and engaging way to learn about soy sauce while encouraging students to think about the importance of food and the enjoyment of eating. It is widely used as part of integrated learning activities.



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 and their host families 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

Global Environment
We respect the workings of nature and pursue corporate activities in harmony with the environment.
Themes
- Climate Changes
- Food Environments
- Utilization of Resources

Food and Health
We implement our ideas which come from "Kikkoman's promises"
Themes
- 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.
Themes
- Respect for Human Rights
- Cooperation with Stakeholders
- Enhancement of Management System

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

Global Environment

Aid for Research on Sustainable Agriculture and Fresh Water in the U.S.



Since establishing the Kikkoman Foods Foundation, a charitable foundation, in 1993, Kikkoman Foods, Inc. Headquarters and Walworth, Wisconsin Plant (KFI-WIW), the Kikkoman Group's soy sauce production operations in the U.S., has donated to the fields of environment and education to contribute to the local community. In 2023, in commemoration of the 50th anniversary since shipping from KFI-WIW began, a total of $5 million was donated to the University of Wisconsin to aid research programs on sustainable agriculture and fresh water. Aimed at maintaining harmony with nature and building a sustainable society, this initiative embodies the Kikkoman Group Management Principles.

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

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


Goyogura

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



U.S. advertising flyer

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.



U.S. advertisement

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

KFI opening party

1973 ・Restaurant "Daitokai" 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
・Kikkoman Australia Pty Limited (KAP) established in Sydney, Australia (sales activities initiated from 1992)


Restaurant "Daitokai" in Dusseldorf

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

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


KFE

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



KSL

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


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


Japanese restaurant "MURASAKI" an Expo 2010

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

2016 ・Become a Tokyo 2020 Official Partner in the category of "Sauces (including Soy Sauces), Vinegar, Mirin and Cooking Sake


Kikkoman R&D Center

2017 ・Commemorative event held for 100th anniversary of Kikkoman's establishment

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 KDB plant began shipping Kikkoman Soy Sauce


KFI Jefferson Plant's

2023 ・50th anniversary of KFI's grand opening

2024 ・25th anniversary of KFI California plant's grand opening

2025 ・40th anniversary of KSP's plant/ 35th anniversary of PKI's plant

2026 ・KFI Jefferson Plant's grand opening