



Kikkoman Institute for International Food Culture Establishment Prospectus

Kikkoman Corporation has established the Kikkoman Institute for International Food Culture (KIIFC) as part of the commemorative events celebrating the 80th anniversary of the founding of our company. The purpose of the institute is to conduct research, promote cultural and social activities, and collect and disseminate information regarding soy sauce, a fermented seasoning.

The term *shoyu* (soy sauce) is said to have been first used during the middle of the Muromachi period (1336-1573). Soy sauce has continued to evolve and is now considered to be a fundamental seasoning that is essential to the Japanese diet and culinary culture.

Today's soy sauce has been adopted into various cuisines around the world. It is regarded not only as a seasoning appropriate for dishes involving the use of rice and vegetables, but also as one that is capable of accenting the characteristic flavors of a variety of food ingredients. With its unique flavor and aroma, soy sauce contributes significantly to international exchanges in food culture, as well as the internationalization of Japanese cuisine.

Mankind aspires to live each moment of each day in the most meaningful manner. To address this hope of people throughout the world, the Kikkoman Institute for Food Culture intends to pursue studies from a variety of perspectives on the constantly developing culture of fermented seasoning, and soy sauce in particular, that the future will bring. The KIIFC will examine changing values in the coming 21st century in the light of the culinary cultures of Japan and other nations.

It is our desire that the activities of the Kikkoman Institute for International Food Culture will contribute in a modest way to the enrichment of food culture and the well-being of all people.

Yuzaburo Mogi
President & CEO
Kikkoman Corporation
July 30, 1999



Soybean Flowers



Soybean Seeds

Soybean

One of the five major grains, the soybean is a member of the *Leguminosae* family, and is a short-day annual leguminous plant. The soybean was cultivated in China 5,000 years ago and has for centuries been used as a primary food in Japan, according to references found in the *Kojiki* (Japan's oldest extant chronicle). There are four seed coat colors: yellow, black, dull brown and green. Soybeans contain protein, lipid and ash; their main protein is globulin.

Soybean is a subtropical plant native to East Asia (including the northeastern regions of China), but cultivation extends from the tropics to a latitude of 52° north. Production in the United States accounts for half the global harvest of soybeans, and is found predominantly along the so-called corn belt region at 40°

north latitude. Today production of soybeans is increasing at a faster pace than any other major crop.

Soybeans require only a small amount of nitrogen fertilizer, as they possess symbiotic nodal root bacteria, thus effectively acquiring nitrogen from the air. The soybean is called "the meat of the fields" and in addition to producing oil, it is used in fermented foods such as soy sauce, miso, *natto* and *tempeh* (a traditional Indonesian fermented food). It is used to produce a wide range of processed foods including tofu, freeze-dried tofu; soybean milk; *yuba* (a by-product of tofu); *abura-age* (thin deep-fried tofu); *ganmodoki* (deep-fried tofu mixed with vegetables); *nimame* (stewed beans); *kinako* (soybean flour); *hitashimame* (soaked beans).

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