



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.

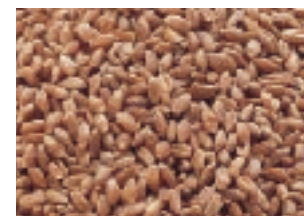
The term *shoyu* (soy sauce) is said to have been first used during the middle of the Muromachi period (1336-1573). Soy sauce has continued to evolve and is now considered to be a fundamental seasoning that is essential to the Japanese diet and culinary culture.

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



Wheat Grain



Wheat in Harvest

Wheat

Wheat is an annual or biennial herbaceous plant of the genus *Triticum* of the *Gramineae* family, or grasses. With an annual output of nearly 600 million tons, it is the most widely produced grain in the world, and is the staple in the diets of nearly half the world's population. Wheat was first cultivated between 10,000 and 15,000 B.C., following the domestication of closely related wild wheat varieties growing in an area extending from the eastern Mediterranean to the Middle East. It is classified by its morphological characteristics into single-grain, double-grain and normal grain, also known as diploid (*einkorn*), tetraploid (*emmer*), and hexaploid (*spelt*). These differences stem from the number of chromosomes found in the vegetative cell.

Wheat varieties with a pale yellow seed coat are called white wheat, while all other varieties, which vary in color from yellow to dark brown, are known as red wheat. Wheat is also divided into two major categories according to its use in food production: durum or macaroni wheat, and bread wheat.

Wheat consists of sixty-seven to seventy-eight percent carbohydrates, mainly in the form of starch, and six to seventeen percent protein. Adding water to wheat flour gives an elastic consistency to the gluten it contains, which is made up of two types of protein called gliadin and glutenin.

Wheat flour's elastic and viscous qualities make it ideal for use in the making of bread, while its viscous properties make it suitable for making noodles. Hard and medium-hard varieties are used to make bread and Chinese noodles, while medium varieties are used to make other noodles. Low in gluten, soft flour is used in making cakes, biscuits, sweets and tempura. Gluten is also used to make *fu* (cakes of wheat gluten) and vegetable protein, while wheat germ and wheat germ oil are marketed by the health food industry as antioxidants (vitamin E). Wheat is also an ingredient found in fermented alcoholic beverages and fermented foods such as *miso* and soy sauce.



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