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 twenty-first 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

Unhulled Rice and White Rice

Rice

Rice Field

Rice is an annual grain of the *Gramineae* family. Its origins have been attributed variously to China, Indochina and India, and it is believed to have been under cultivation at least as early as 4,000 B.C.

Rice is divided into three types according to its characteristics: *japonica*, *indica*, and a type thought to be related to both of these known as *javanica*. Rice is grown in either wet (paddy) or dry fields; there is also a variety called "floating rice," whose stalks rise through two or three meters of water. The annual world rice yield in the first half of the 1990s is calculated to have been 500 million tons of unhulled grain. Ninety percent of the world production of rice is the long-grain *indica* type. The short-grain *japonica* type is produced only in Japan, Australia and some areas of the United States.

Hulled but unpolished rice (*genmai*) is five or six percent bran, containing seven to eight percent protein and approximately seventy percent starch. The starch of the non-glutinous rice (*uruchimai*) contains amylose and amylopectin at a ratio of about two to eight, while that of strongly glutinous rice (*mochigome*) contains only amylopectin.

Rice is also differentiated by the color of the seed coat; e.g. *akagome* (red rice) and *shikokumai* (dark purple rice). There is also a variety called *kaori-mai*, or "fragrant rice." A special variety called *shuzomai* is used in the making of sake. The rice harvested within the year is called *shinmai* (new rice) while rice harvested the previous year is *komai* (old rice).

More than ninety percent of rice is consumed with meals. In the manufacture of processed foods and drinks, *uruchimai* is used in the manufacture of alcoholic beverages (sake, *shochu*, *awamori*), in beer (as an adjunct), and in *miso*, rice vinegar, *amazake,* and *wagashi* (Japanese confections). It is used also in the making of *senbei* (rice crackers seasoned with *shoyu*), flour (*joshinko*, used in dumplings and confectionery), rice paper (thin sheets of *uruchimai*), *biifun* (Chinese rice noodles), and in alpha-treated rice (a preserved rice that can be cooked without washing). *Mochigome* is used in making *mirin* (sweet cooking sake), *lao-chu*, white sake, *wagashi*, *arare*, flour (*shiratamako* among others), and *hosomochi* (decorative rice cakes).

Every part of the rice plant is useful—the straw, hulls, bran, bran oil, unpolished grain and polished kernels. Rice is also rich in protein and can be a substitute for animal protein. The healthy attributes of rice have recently become a focus of attention in North America and Europe.

KIKKOMAN INSTITUTE FOR INTERNATIONAL FOOD CULTURE

This symbol depicts two of the three most important grains of the world–rice and wheat, both of which are deeply related to the world–and our country's food culture, arranged in the *kikko* hexagonal shape. The color of the *kikko* is deep purple, which evokes the image of soy sauce. The color of the grains is golden, which conveys the notion of fully ripe fields.

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C O N T E N T S

Cover Photo: Ears of Rice