

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 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 and CEO, Kikkoman Corporation

July 30, 1999



The food and cooking section of the library. Internet users may search for our titles as well.



The buildings of Kikkoman's Noda headquarters harmonize nicely with the street running along the front.



Display panels and video corner

〈 Kikkoman Institute for International Food Culture Homepage 〉

<http://kiifc.kikkoman.co.jp/>

Cover art: *Corn* by Chinese artist, Zheng Nai Guang (who works under the pen name, 壁寿翁 Bi Shou Weng).

Born in Fuzhou, Fujian Province in February, 1911, the artist is a leading figure in Chinese art circles and spreads his own characteristic style as an art teacher. Displaying a flair for paintings of flowers, birds and animals, and fruits and vegetables in addition to his beautiful sceneries and paintings of people, the artist offers both traditional Chinese folk art as well as exhibiting a modern spirit. Zheng contributes to the cultivation of a new level in all aspects of Chinese painting including theme and emotion, composition, brush stroke and the use of color.

Zheng's work has been exhibited and received prizes throughout Europe, Asia and Africa, and with more than thirty of the artist's pieces displayed in museums and commemorative halls throughout China and the world, Zheng is listed in over 100 encyclopedias and annuals of the art world.

Zheng is currently chairman of the Fuzhou Art Academy and participates as member, advisor and researcher in many government and private art societies and foundations.



Kikkoman Institute for International Food Culture

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Hours: 10:00am-5:00pm

Holidays: Saturday, Sunday and national holidays including

year end, New Year's, Golden Week and summer Obon holidays

*Please contact the Institute for more information.