

おいしいがうれしい。



SHODA SHOYU DOUBLE FERMENTED -PREMIUM- SOY SAUCE

SHODA DOUBLE FERMENTED SOY SAUCE is a high premium type of soy sauce brewed with special fermentation process using time-honored techniques. This premium soy sauce has elegant aroma, deep and rich flavor with a lot of *Umami* taste.

- Brewed from “whole” soybeans which creates deeper and richer flavor.
- Produced with “Double fermentation” process.
 - For regular soy sauce brewing, ‘Brine(salt water)’ is used. However, for Double fermented soy sauce, ‘Raw soy sauce’ is used instead of Brine in the second fermentation process to make richer taste and more beautiful color.
- Perfect for *Sashimi* and *Sushi*.



正田
特撰
大豆醤油
二段熟成
創業明治六年
正田醤油館
謹製

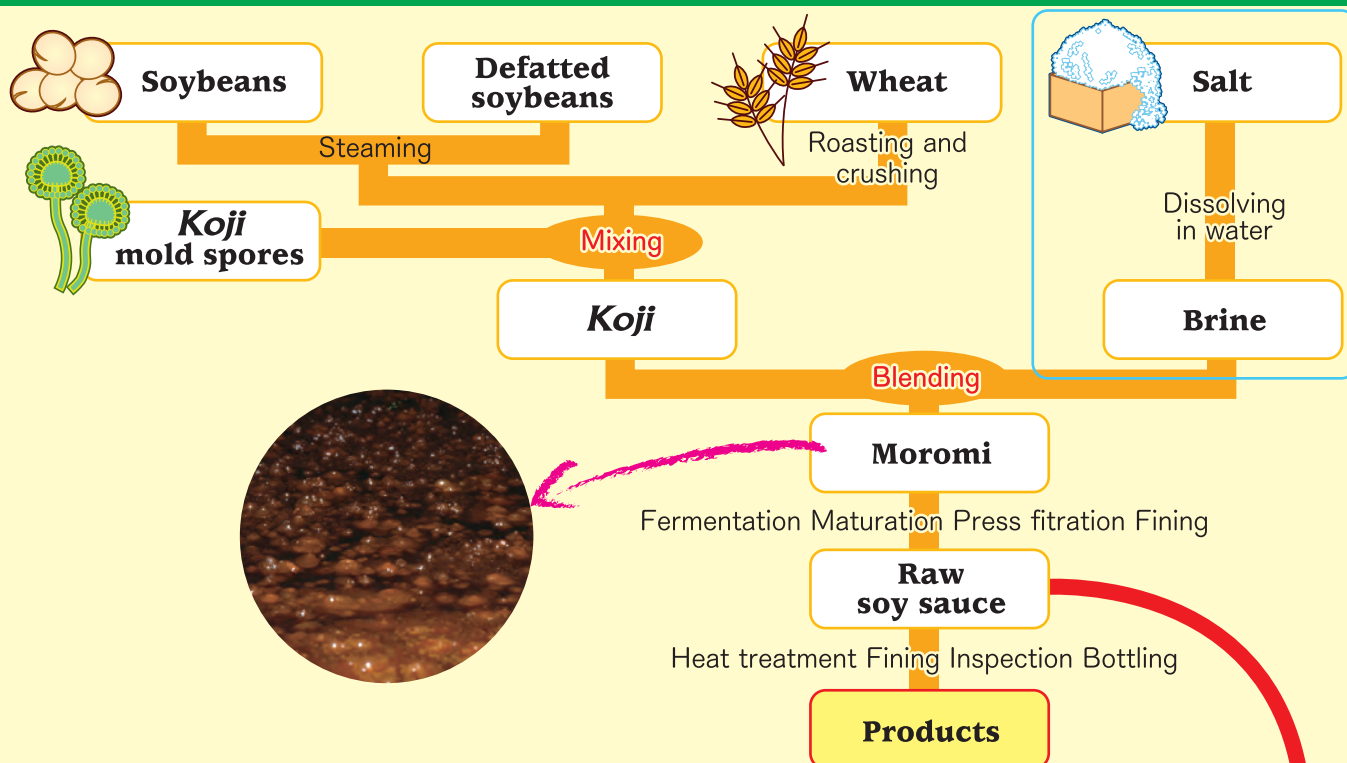


PRODUCT NAME		PRODUCT CODE
SHODA DOUBLE FERMENTED SOY SAUCE		405302
INGREDIENTS		PACKAGE
WATER, SOYBEANS, WHEAT, SALT, ALCOHOL		1.8L(60.9 FL OZ) BOTTLE
SHELF LIFE	PRODUCT SIZE / WEIGHT	CARTON SIZE / WEIGHT
18 months	105×105×315mm / 2.2kg	325×218×320mm / 14kg

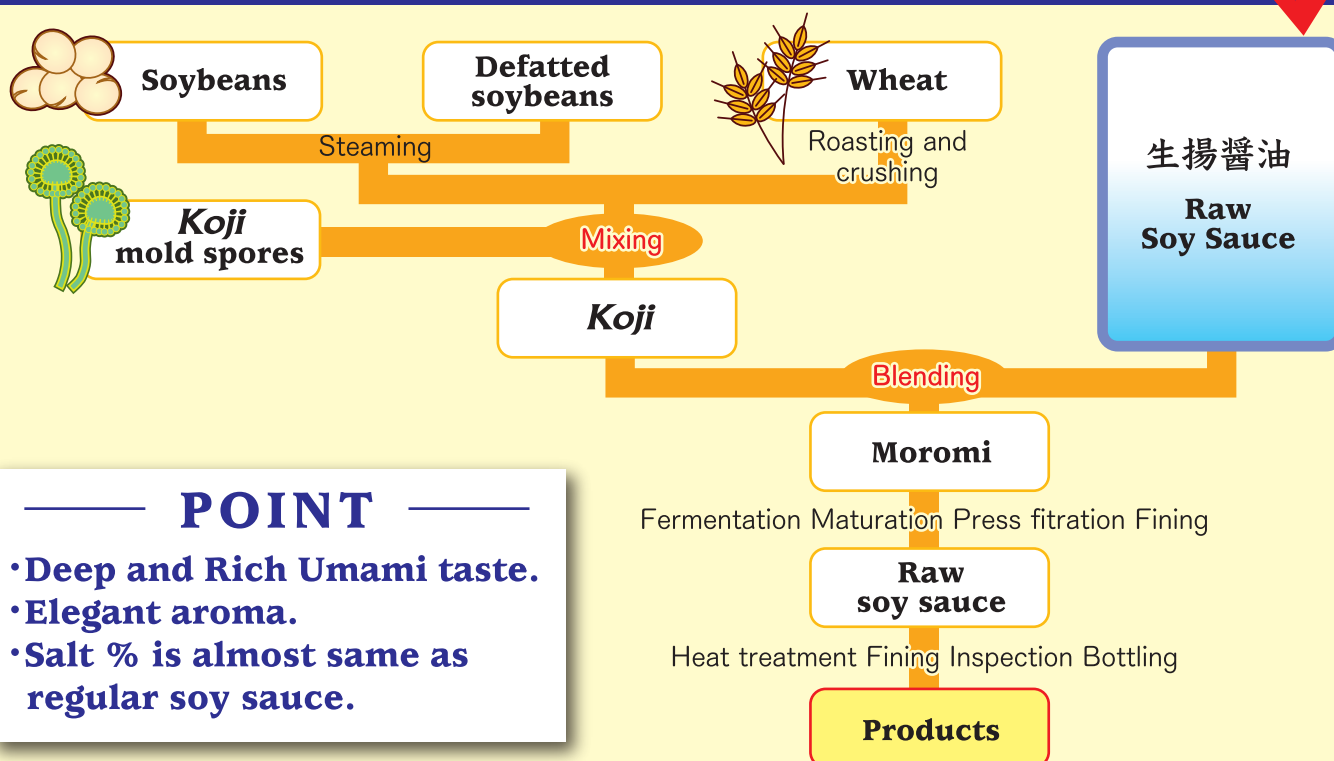
MADE IN JAPAN

What is the **difference** between Regular Soy Sauce and Double Fermented Soy Sauce?

本醸造濃口醤油製法 Common (Regular Fermentation) Method



再仕込醤油製法 SAISHIKOMI (Double Fermentation) Method



POINT

- Deep and Rich Umami taste.
- Elegant aroma.
- Salt % is almost same as regular soy sauce.

DOUBLE FERMENTED -PREMIUM- SOY SAUCE PRODUCT LINEUP



SHODA SHOYU CO., LTD.

<http://www.shoda.co.jp/en/>



200ml



150ml



300ml



500ml



900ml



1.8L



18L