

PRODUCT SPECIFICATIONS		MATSUAI FOOD CO., LTD.	
Food product name	Koikuchi Soy Sauce (honjozo)		
Product Name in Japanese	十年熟成醤油 阿波屋		
Product Name in English	10-year-aged Soy Sauce AWAYA		
Country of Manufacture	Japan		
Manufacturer	MATSUAI FOOD CO., LTD.		
Packaging ・ Size ・ JAN code			
150ml glass bottle	155×Φ53mm	343g	JAN:4990426011352
Product features, Usage, etc.			
10-year-aged Soy Sauce AWAYA is made from whole soybeans and wheat grown in Kumamoto without using any pesticides or chemical fertilizers during the cultivation period. It is carefully fermented and matured over ten years to bring out the mellow aroma and rich flavor.			
It is delicious with sea bream sashimi, scallop carpaccio, and beef tataki. This soy sauce has a strong aroma, so it's best to use it as a finishing touch on grilled chicken or fish, either by brushing it on or by adding a few drops.			



150ml



150ml

1. Quantity per carton and Price

Quantity • Size • Weight	1carton 30bottles (150ml bottle)	W358×D305×H174 (mm) • 10.84kg
Reference Retail Price in Japan (Per Item • Tax Excluded)	150ml bottle	2,600yen + Tax

2. Ingredients

Ingredient Name		Place of Origin	Specifications and Other Information
Soybeans		Aso, Kumamoto, Japan	Non-GMO/No pesticides or chemical fertilizers used during the cultivation period
Wheat		Kumamoto (Matsuai Food Organic Council)	No pesticides or chemical fertilizers used during the cultivation period
Salt		Australia	Salt manufacture by solar evaporation
Seed koji mold		Japan	
Allergens	Yes	Soybeans, Wheat	

- *1. The information on the places of origin and genetically modified crops is current and may change depending on the circumstances of raw material procurement.
- *2. Water is not included in the raw material formulation.

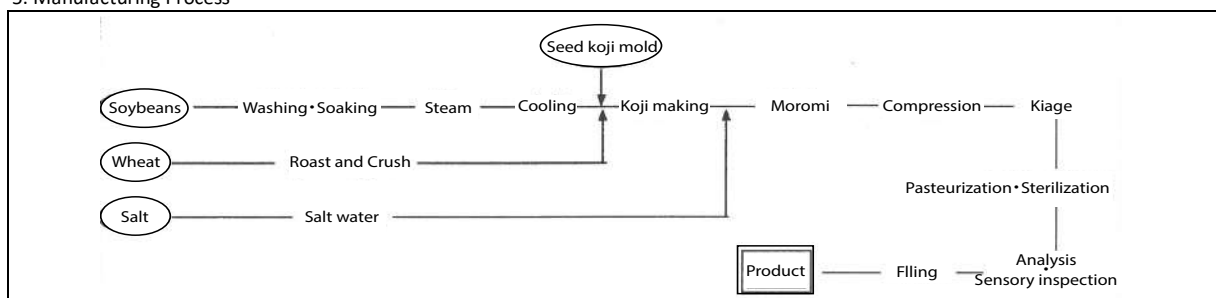
3. Nutritional Analysis

Nutrition Information (per100ml)			
Energy	418kJ/100kcal	Carbohydrate	13.3g
Protein	10.7g	Salt	16.0g
Fat	0.0g	trans fatty acid	not detected
Sugars	0.0g	saturated fatty acid	not detected
fructose	not detected	glucose	not detected
sugar cane	not detected	galactose	not detected
maltose	not detected	lactose	not detected

4. Quality Standards

Best before	2 years
Storage conditions	Store away from direct sunlight. After opening, store in the refrigerator and use as soon as possible.
Other information	The oil from the whole soybeans may float on the top, but this does not affect the quality.

5. Manufacturing Process



6. Important notes and References

- Reference retail price in Japan for a single 150ml bottle: 2,808 yen (tax included)
- Examples of sales destinations in Japan: High-end restaurants (Japanese, Western, etc.), select shops, and department store events.

Recommended recipes



with sashimi



with scallop carpaccio



with beef tataki