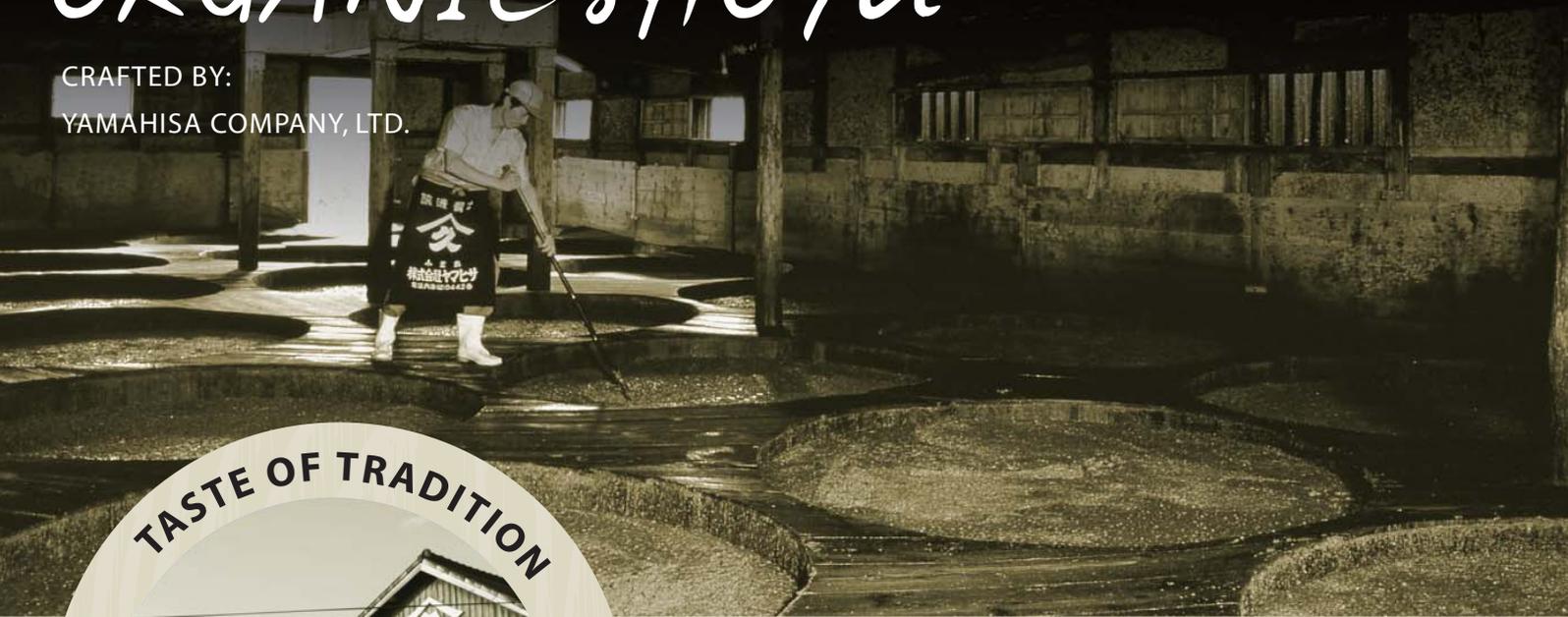


ORGANIC SHOYU

CRAFTED BY:

YAMAHISA COMPANY, LTD.



TASTE OF TRADITION



About MUSO Shoyu

Muso Organic Shoyu is made using traditional Japanese brewing methods handed down through many generations. It is naturally brewed for more than one year using only the finest all-natural certified organic and GMO-free ingredients. During the fermentation process, complex amino acid chains are formed providing Muso's Organic Shoyu hundreds of distinct taste-enhancing components.



Japan's Greatest Culinary Contributions

- Shoyu originated from the ancient Chinese salted and fermented food called "Jiang." Jiang, made of grains, was introduced to Japan in the 13th century and later evolved into "Hishio," a food that resembled a cross between today's shoyu and miso. The first shoyu brewery was located in Yuasa, Wakayama Prefecture around 1580 –eventually spreading throughout Japan. Muso Organic Shoyu traces its lineage back to that early period of shoyu brewing. The premium shoyu we provide today is brewed by expert craftsmen who have perfected their art over many generations.
- Muso's culinary artisans continued to explore ways to improve on the brewing of our shoyu—wanting to provide the best flavors, aromas, and health-giving properties. They ultimately discovered the best methods for combining the koji culture with salt, wheat, soybeans, and water for our superior sauce. The superb color unique to our soy sauce begins two or three months after the brewing begins. During this period, complex carbohydrates combine with amino acids to produce a brown pigment called melanoidin, which gives our soy sauce its rich and beautiful color. Amino acids released by the breakdown of proteins (contained in the wheat and soybeans) by koji imparts an intensely satisfying and delicious savory taste known as umami. Muso Organic Shoyu is of the Koikuchi, or "thick flavor" type with delicious aromatic flavor.
- When provided by Muso Co., Ltd., you can be confident that with our 40 years of experience sourcing authentic traditionally made Japanese foods, our products will meet your highest standards. Muso's selection process and criteria are based on our understanding of the unique craft of traditional food-processing and brewing, respecting the master brewers and manufacturers, and recognizing the unique qualities of all the raw ingredients.
- You can always trust Muso to locate and work with these invaluable ingredients. And you can rely on Muso and our decades of experience in sourcing the best quality Japanese foods.



OKE barrels inside the Shoyu factory.

Tradition & Authenticity

- Yamahisa Shoyu Brewery, located on Shodo Island in Kagawa Prefecture where shoyu has been produced for the past 400 years, has been run by the Uematsu family since 1932. Mr. Katsutaro Uematsu, the 4th generation descendent of the founding family, is the current director and master brewer. His son, Katsuhisa, is his apprentice and will eventually take over the brewing responsibilities.
- Muso Organic Shoyu is naturally-fermented in 100-year old cedarwood OKE barrels. Yamahisa's brewery storehouse, called a kura, provides a healthy and natural environment for the growth of the proprietary fermenting cultures for Muso's premium Shoyu. These fermentation cultures are nurtured by background Japanese traditional music whose vibrations are thought to enhance good fermentation.
- Muso Organic Shoyu is made by shoyu brewing masters, heirs of the traditional old fashioned way, skilled in the art of koji fermentation handed down through generations. Whole organic soybeans and wheat inoculated with koji (*Aspergillus oryzae*), and mixed with pure filtered water, and the finest sea salt, are carefully blended and aged for more than 1 year in cedarwood OKE barrels—through two seasonal cycles—the same ancient and traditional manner that have been used for the past 400 years.
- According to Yamahisa's master brewer Mr. Katsutaro Uematsu: "the essential quality of our shoyu originates from the brewers' skill, sensitivity, and intuition—due to our 4 generations of brewing experience. Each generation has further improved upon the high quality of our shoyu and has continued to improve upon the process of producing the finest aromas and subtle flavors (including the umami flavor) of our traditionally made shoyu."
- Muso Organic Shoyu is crafted using the slow and time-honored process where the fermented unrefined shoyu mash (moromi) is slowly and carefully pressed over a few days to extract our raw Shoyu.

Muso's shoyu brew master expertly produces a sauce that provides the harmonious combination of the five basic flavors of sweet, sour, salty, bitter and umami (a flavor unique to shoyu due to naturally occurring free glutamates). This subtle balance is what gives Muso Shoyu its exceptional and distinctive taste and that enhances the essential flavors of the foods it is used to season.