

Product Name	Oishi Shoyu (The Delicious Soy Sauce)900ml
Slogan	Whole soy bean sauce with umami taken years to develop
Size and quantity per piece	W83.2*D83.2*H250(mm), Amount 900ml
1CT	12 bottles
Expiration date	Valid for 12 months from the manufacturing date
Domestic standard retail price	1,100 yen
Raw materials and additives	Soy Sauce (Honjozo{authentically-brewed}), Fermented Seasoning, Yeast Extract, Honey, Mirin, Refined Sake/Seasoning (Amino Acid), (Partially contain Wheat and Soybeans)
Product features	Whole soybean sauce is produced by latest technology in Chita peninsula, known as the brewing peninsula. Original taste of soy sauce is fused with aroma of maturing old sake in Hida and umami of hon mirin in Mikawa. It has a mild taste so that it can be used in any kinds of dish in any regions.
Product sample image	