

SINCE 1645



YAMASA®

Through four centuries, Yamasa Corporation has continuously manufactured the finest quality soy sauce available to meet the tastes of consumers.

Soy sauce originated in China over 2,500 years ago and was introduced to Japan in the 13th century by Buddhist monks. In 1645, Yamasa company founder **Gihei Hamaguhci** began brewing soy sauce in Choshi, Japan, under the Yamasa name. Following centuries of traditional brewing practices, soy sauce production was extensively mechanized after World War I and today the versatile condiment is receiving an ever-increasing world-wide popularity.

Yamasa Corporation began exports of soy sauce to the U.S. over 130 years ago. Demand for the product has steadily grown and in 1992, Yamasa incorporated their USA division in Salem, Oregon. Establishing the production and distribution facility in the U.S. marked a memorable page in Yamasa's history. The 65,000 square-foot plant on Fairview Industrial Drive is situated on a 25-acre site and is capable of supplying over 1.7 million gallons of soy sauce per year.

In Yamasa's state-of-the art plant in Salem, raw material handling is automated, but the brewing process remains the same as it was 350 years ago. The product is made during a six-month fermentation process that utilizes the finest soybeans, wheat, and sea salt. In the manufacturing process, soybeans are steamed and mixed with roasted and ground wheat. KOJI starter is added and the KOJI is cultivated. Brine and KOJI are mixed to form a MOROMI mash. MOROMI is fermented in a controlled tank for six months with several air agitations. Fully mature MOROMI is wrapped in a cloth and pressed by a press machine. The mixture is separated into raw soy sauce and soy sauce cake (residue). Residue is used for animal feed and fertilizer. During the sterilization process, raw soy sauce is heated to pasteurize and to enhance the aromatic flavor. After being heated, the finished product, is packaged and is distributed.



Soy Sauce ferments in tanks for six months.



Yamasa facility on Fairview Industrial Drive in South Salem.

Photos courtesy of Yamasa Corporation USA

SEDCOR Member Since: 1993

Address: 3500 Fairview Industrial Dr. SE Salem, OR 97302

Website: www.yamasausa.com

Business Description: Manufacturing Japanese Style Soy Sauce and Food products

Business Specialities: Soy Sauce

Business History: Yamasa was established in 1992, as an Oregon corporation. The plant is completed in 1994. They have been brewing the best soy sauce ever since.

Essential Business Philosophy: For a corporation to continue to exist and expand, it must be recognized as a valued entity in society. In other words, its business operations should be fair and wholesome, and at the same time must possess features that differentiate it from others. Demonstrating that provides valuable benefits to society.

Best Way to Stay Competitive: Quality Assurance

Yardstick of Success: The plant has doubled its production capacity in 15 years.

How does your Company Differ from your Competition: Assured quality.

Best Business Decision: Located facility in Salem, Oregon.

Toughest Business Decision: All decisions.

Major Clients: Food processing customers, food service distributors nationwide.

SEDCOR Involvement: Member since their office opened in Salem. Masura Ogura, president is on the SEDCOR Board of Directors. ❖