



ORGANIC SMOKED SHOYU



From  Japan

Smoked with cherry wood chips

"From Japan" organic smoked shoyu is naturally crafted and smoked using cherry wood chips rather than adding liquid smoke. The organic shoyu itself is artisanally made in the Izumo region of Japan, an important sacred place in Japan with crisp and clear Hamayama spring water. Our smoked shoyu elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining umami with rich smokiness.



Distributed by: Japan Gold USA

SMOKED WITH CHERRY WOOD CHIPS

ORGANIC SMOKED SHOYU

NATURALLY CRAFTED & SMOKED

有機スモーク醤油

NET WT. 5.1fl oz (150ml)

Nutrition Facts	
10 servings per container	
Serving size 1 tbsp(15ml)	
Amount per serving	
Calories 15	
% Daily Value	
Total Fat 0g	0%
Sodium 920mg	40%
Total Carbohydrate 2g	1%
Protein 1g	
Iron 0.3mg 2% • Potas. 70mg 2%	

INGREDIENT:

Water, Organic Wheat,
Organic Soybeans, Salt, Koji Spores
(Aspergillus oryzae), Natural Cherry
Wood Smoke

CONTAINS:

Wheat & Soybeans

UPC: 845172000423

ITF: 10845172000437

PRODUCT OF JAPAN



item code	item description	net wt.	item dimensions (LxWxH)	case weight	case dimensions (LxWxH)	shelf life
41854	ORGANIC SMOKED SHOYU 5.1 fl oz(150ml) X 6 / CASE	5.1 fl oz	1.75" x 1.75" x 7"	5.15 lbs	6.25" x 4.1" x 7.7"	16 months
41854B	ORGANIC SMOKED SHOYU 60.9 fl oz(1.8L) X 8 / CASE	60.9 fl oz	4.2" x 4.2" x 12.4"	41.7 lbs	15.9" x 8.9" x 12.8"	12 months

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