

## ■ Fujihan Shoyu (JAPAN) ■

For this edition, we visited a long-time customer in JAPAN, Fujihan Shoyu, which has been using ASAHIIV products for many years. Find out what type of role ASAHIIV products are playing a role at this traditional soy sauce brewery.

### ● Fujihan Shoyu Profile

Company name: Fujihan Shoyu

Address: Kōzaki Town, Katori District, Chiba Prefecture

Main products: “Umaninomoto” all-purpose seasoning, “Fujihan Shoyu” strong pure soy sauce, and “Hitamari Shoyu” made completely from Japanese ingredients are the top-three popular products.

URL: <http://fujihan-shoyu.com/> (Japanese Only)



▲ Price List displayed as an advertisement from 1878

### ● A rich history producing soy sauce

Kōzaki Town in Chiba Prefecture is often called the “Hakko-no-sato (Home of Fermentation)” for the numerous sake breweries (seven companies) and soy sauce breweries (three companies), as well as miso plants that operated there. In 1877, Fujihan Shoyu founder Hansuke Takahashi began brewing soy sauce in Kōzaki Town (previously Kōzaki Shinshuku) before selling it at the store “Yorozuya Hansuke.” Trains and cars had not been developed at the time, and sake, soy sauce and miso was transported from Kōzaki to Tokyo down the Tone River canal system on barges.

The company also shipped soy sauce by boat from the nearby Kōzaki Shrine. Decades later, the company was restructured in 1951 under the 5<sup>th</sup> generation president (Nakanori Takahashi) through to the current 6<sup>th</sup> generation president (Hanji Takahashi).

The former rice storage and soy sauce storehouses of the main building were certified in November 2007 as Heritages of Industrial Modernization by the Ministry of Economy, Trade and Industry, which can be considered as recognition of Fujihan Shoyu’s long history.



### ● Fully committed, never compromising with soy sauce

The soy sauce production process takes around one whole year. The main ingredients used in traditional strong soy sauce are equal amounts of soybeans and wheat. Seed malt is mixed with steamed soybeans and roasted wheat to make mold cultures called Koji to which salt is then added, resulting in a fermented grain mash called moromi. The ideal season for this process is after the beginning of autumn, when the activity of lactic bacteria and yeast is most efficient. Similarly to brewing sake, the most difficult aspect of brewing soy sauce is temperature control. If the temperature is too high, the natto cultures can breed and ruin the flavor. The fermented, matured and isolated soy sauce contains alcohol, so it is heated above 80°C to lower the alcohol content and prevent decomposition.



▲ The main building certified as an industrial heritage

### ● See where ASAHIIV products are used.

The soy sauce brewing process uses large quantities of salt, so metallic valves will rust too quickly. To resolve these issues, Fujihan Shoyu has long used ASAHIIV’s thermoplastic valves. Using thermoplastic Ball Valves in wooden vats may seem a little strange, however production staff described it as a very effective setup.

[Key point]

Thermoplastic valves with a high level of corrosion resistance have been supporting the traditional brewing process used by Fujihan Shoyu. The photo is of a wooden vat that was actually used for production, and is currently on display at the Hakko-no-sato Kōzaki roadside station in Kōzaki, Chiba in JAPAN.



▲ First series of ball valves released in 1965

