

# SOY SAUCE

**Soy sauce is a salty, brown liquid condiment that is widely used in Asian cuisine, particularly in China, Japan, and Korea. It is made from a fermented paste of soybeans, roasted grain (usually wheat), brine, and sometimes other ingredients like mold or yeast.**

- Soybeans are first boiled or steamed, then combined with roasted grain, such as wheat or barley, and allowed to ferment for several days to several months.
- During the fermentation process, enzymes break down the proteins and carbohydrates in the mixture, creating a complex flavor and aroma profile.
- After fermentation, the mixture is pressed to extract the liquid, which is then pasteurized to stop the fermentation process and bottled for sale.



# Market Scope

- The global soy sauce market is expected to grow at a CAGR of around 5.1% from 2021 to 2026.

## The major players in the global market :

1. Kikkoman Corporation
2. Lee Kum Kee
3. Higashimaru Co. Ltd.
4. Haitian Group
5. ABC
6. Foshan Haitian Flavoring & Food Co. Ltd.

