



EDEN

SHOYU SOY SAUCE

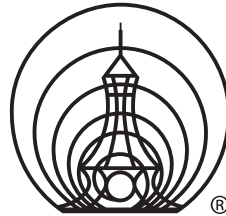


One Year Brew, organic

Pure, artisan brewed Japanese shoyu soy sauce. Koji *Aspergillus oryzae* fermented one year at ambient temperatures in hundred-year-old cypress wood barrels using only processes that date back centuries. Local micro-climate and koji fermentation impart unique taste that traditional shoyu became known for. Whole non-GMO soy & grain, organic, a brew master and traditional fermentation excellence.



Silver Blue



Gold Purple

Two Year Brew, organic & ㊤ pareve

Pure, two year Japanese koji brewed shoyu soy sauce made of only Japan grown and sourced organic whole soy, wheat, sea salt, and mountain spring water. Fermented two years at ambient temperatures in hundred-year-old cypress vats. The local microclimate and koji *Aspergillus oryzae* fermentation impart unique taste. Organic non-GMO, ㊤ pareve, and traditionally long-fermented Shoyu soy sauce. No chemical additives whatsoever. Distinct fermentation purity and brilliance.



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One Year Shoyu, organic

Ingredients

Water, Whole Organic Soybeans, Organic Whole Wheat, Sea Salt, Koji *Aspergillus oryzae*

A pure shoyu, koji fermented in Japan. It imparts umami taste whenever used. Shoyu and mirin are the right and left hands of the highly regarded culinary arts of Japan which are admired the world over. Shoyu strengthens and protects. EDEN Shoyu is free of untoward additives and processing aids.

UPC package code



0 24 182 00042 9
10 FL OZ | 296 mL

UPC package code



0 24 182 00043 6
20 FL OZ | 591 mL



Silver Blue



Gold Purple



Two Year Shoyu, organic and kosher

Ingredients

Spring Water, Organic Soybeans, Organic Whole Wheat, Sea Salt, Koji *Aspergillus oryzae*

The epitome of pure, traditionally koji fermented Japanese shoyu. Thoroughly fermented in cypress casks. Only Japan grown organic soybeans and wheat, sea salt, and Shinsen Mountain spring water are used. The exquisite taste of slow, natural fermentation, the finest ingredients, and beneficial satisfaction.



pareve

UPC package code



0 24 182 01079 4
10 FL OZ | 296 mL

UPC package code



0 24 182 01082 4
20 FL OZ | 591 mL