

Registration No.	Number 00079		
Registration Date	September 27, 2011	Registration Category	Category 2

Name (Model, etc.)	Imperial Soy Sauce Brewery		
Location	Noda City, Chiba Pref		
	Kikkoman Food Products Company, Noda Factory		
Owner (Custodian)	Kikkoman Food Products Company, Noda Factory		
Manufacturer (Company)	Noda Shouyu Company Limited		
Year Manufactured	1939		
Reason For Selection	<p>This is a soy sauce brewery built in commemoration of the year 2600 Kigen (1940 on the Western calendar). This brewery for soy sauce used the cutting-edge technology of the time, and the materials in the exhibit are valuable in helping us to understand the technology of this period. The main facilities in the exhibit are picker; steam can; wheat-roasting machine; fermentation wooden vats; koji room (dry mash cultivating room); pressurizer, vats for moromi, a thick mash of cereal and soybeans set aside to undergo fermentation; pressing machine, and clarifiers vats. The fermentation wooden vats are still being used today. The koji room is constructed as part of a building. Even during the war when decent soy sauce could not be made due to The Material Control Ordinance, this soy sauce brewery only obtained special permission, and it was able to continue making the traditional soy sauce using round soybeans as a raw material. We can say that the traditional technology of making soy sauce was preserved in this way. For the Noda area, these collected materials symbolize the region. Furthermore, soy sauce from this brewery has received the warrant of the imperial household, and the brewing process here has had a long and distinguished history.</p>		
Registration Standard	1 - D		

Open/Closed to Public	Open to Public
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Photo



Externals



Introspection

Other useful information	
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