

Kikkoman launches first-ever dark soy sauce

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Kikkoman is launching a dark soy sauce crafted exclusively for the Indian market.

In a sign of its commitment to Indian consumers, Kikkoman of Japan has spent four years creating a natural dark soy sauce - as distinct from its world-famous classic naturally brewed Kikkoman Soy Sauce - after realising that many Indians expect Chinese and Pan-Asian dishes to have a rich, dark colour which they find visually appealing.

Kikkoman's classic soy sauce is famous for being naturally brewed with just four ingredients - soybeans, wheat, salt, and water - which accounts for its clear reddish-brown colour. In developing a dark soy sauce for the Indian market, Kikkoman wanted to offer a similarly natural product, without a trace of the chemicals and artificial seasonings used by many dark soy sauce manufacturers to add colour.

The result is Kikkoman Dark Soy Sauce, crafted by using the classic soy sauce as the base, along with the proprietary technology which Kikkoman developed to yield a rich, deep colour.