



Yamamori Trading Co. Ltd.

# YTC NEWS LETTER

## THAILAND INTERNATIONAL RESTAURANT & BAR 2011



July 7-9, 2011 - YTC participated in R&B 2011 at IMPACT Arena Hall 2. The YTC product categories were presented in 4 groups - Japanese Soy Sauce and Seasoning Sauce, Chinese style sauce, Western style Sauce and Apple pectin gel.

The highlights were to challenge visitors to cook milk desserts by themselves with Yamamori Apple pectin gel and the video presentation designed for an easy understanding of Pecting gel. Moreover, we did market testing and distributed new products - Chuka sauce (Chinese style sauce for stir fried), Demi-glace sauce (Brown sauce for western dishes such as Beef stew, Meat sauce) and White Sauce (White cream sauce for western dishes such as, Gratin and Cream soup)

Thanks to visitors, we have got enthusiasm to develop new products and create new menu to meet the customer's satisfaction all for Factory business, Restaurant business and Retails.

## FOOD INGREDIENT & FUNCTIONAL ADDITIVE 2011

Food, Beverage, Functional Products



July 28, 2011- YTC joined FIFA (vol.2) Seminar 2011 at Swissôtel Le Concorde Bangkok. In the seminar, Mr.Masahiro Aoki, Managing Director of YTC had a lecture about the topic for "Understanding Japanese Soy Sauce for New Product Development". YTC booth was set to introduce types of Japanese soy sauces categorized by JAS (Japanese Agricultural Standard) with menu pamphlets, which make it easy to select a suitable type of Japanese soy sauce for participant's related business. And we also distributed YTC News Letter and company brochure at the booth.

Thanks to many visitors, we confirmed our will to continuously present the knowledge of Japanese soy sauce in seminars.

As a series of understanding Japanese Soy Sauce for R&D work continuously from last volume, we would insert the following article.

## Kinds of Japanese Soy Sauce

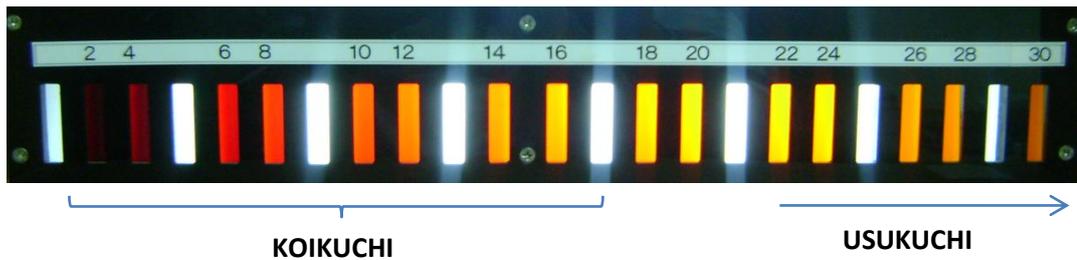
Japanese soy sauce is largely categorized into two kinds by color number.

(a) **KOIKUCHI (Deep (or Dark) color soy sauce)**

Japanese soy sauces, the color number less than 18 are called as **KOIKUCHI** in Japanese.

(b) **USUKUCHI (Light color soy sauce)**

Japanese soy sauce, the color number bigger than 22 is called as **USUKUCHI** in Japanese.



Production process of USUKUCHI is something different from KOIKUCHI for having color lighter, which is to increase the ratio of brine in MOROMI, it can speed up for yeast to work during the MOROMI fermentation and be consuming yielded sugar quickly. It may decrease amino carbonyl reaction. And also, its heat treatment process time is shorter than KOIKUCHI.

Generally, KOIKUCHI soy sauce is used as all purpose seasoning sauce, but KOIKUCHI can not replace USUKUCHI because of not only color but also difference in taste and flavor caused by the diversity of production mentioned above.

When developing new product, two kinds of soy sauce are sometimes compounded to sensitively adjust its taste and flavor.

*Reference attached with JAS soy sauce standard color samples is to instruct us in the method how to estimate color number after mixing two kinds of soy sauce.*

Color No.	Color Factor
2	1850
4	1450
6	1200
8	1000
10	860
12	730
14	620
16	540
18	460
20	400

Color No.	Color Factor
22	340
24	290
26	250
28	210
30	180
32	150
34	125
36	105
38	85
40	73

Color No.	Color Factor
42	63
44	50
46	44
48	38
50	33
52	28
54	23
56	19

A color number after 2 kinds of soy sauce mixed is estimated by the following calculation formula

Mixing ratio : a v/v% of A  
 Mixing ratio : b v/v% of B

**a + b = 100 v/v%**

Color Factor of A = X  
 Color Factor of B = Y  
 Color Factor of Mixture = Z

➔

**Color Factor of Mixture**

**Z = aX + bY**

*Exercise -1* : In case that J2 and J5 are mixed, 48% : 52% in volume basis, the quality of the mixture is estimated as follows.

	Item	Color No.	TN (w/v %)	NaCl (w/v %)	sg	TN (w/w%)	NaCl (w/w %)
KOIKUCHI	J2 Special	11	1.65	17.0	1.171	1.409	12.065
KOIKUCHI	J3 Extra	11	1.55	17.0	1.170	1.325	12.832
KOIKUCHI	J4 Standard	11	1.40	17.0	1.166	1.201	14.159
Light Color	J5	27	1.17	19.2	1.163	1.006	19.085

$$\text{Sg.} = (48 \times 1.171 + 52 \times 1.163) / 100 = 1.167$$

$$\text{TN} = 1.40 \text{ w/v\%} = 1.20 \text{ w/w\%}$$

In mixture	J2 48 v/v%	TN =	$\frac{48 \times 1.65}{100} = 0.792 \text{ w/v \%}$
	J5 52 v/v%	TN =	$\frac{52 \times 1.17}{100} = 0.608 \text{ w/v \%}$

**TN mixture = 0.792 + 0.608 = 1.40 w/v %**

**= 1.40 / 1.167 = 1.20 w/w %**

$$\text{NaCl} = 18.14 \text{ w/v\%} = 15.54 \text{ w/w\%}$$

In mixture	J2 48 v/v%	NaCl =	$\frac{0.792 \times 17.0}{1.65} = 8.16 \text{ w/v \%}$
	J5 52 v/v%	NaCl =	$\frac{0.608 \times 19.2}{1.17} = 9.98 \text{ w/v \%}$

**NaCl mixture = 8.16 + 9.98 = 18.14 w/v % = 18.14 / 1.167 = 15.54 w/w %**

$$\text{Color number} \Rightarrow Z = aX + bY$$

$$Z = 0.48 \times 730 + 0.52 \times 210 = 459.6 \Rightarrow \text{No. 18}$$

If you use this mixed soy sauce in your recipe, it is expected that TN (Umami element) is equivalent to J4, but color and aroma are lighter than J4. And please remember that if any target of salt content %, you shall adjust it.

(1) J4 : NaCl 14.16 w/w% , (2) Mixed soy sauce : NaCl 15.54 w/w%

In case of 50.0w/w% of soy sauce in your recipe,  
 $50.0 \times (0.1554 - 0.1416) = 0.69 \text{ w/w\%}$  of coming salt different between (1) and (2).

# New Easy Recipe'

from YTC

yamamori

J-Sauce  
World!

อร่อยง่ายทำตามสบาย



In the month of mother, YTC would like to introduce Japanese traditional menu that easy to cook. Moreover, your mom can make obento for lunch at the office. Because of dining out with your mother will have more cost, so we assure that our seasoning sauce will help you enjoy with your family at home. Why don't you try to cook for your mom ?....

## Tori Soboro



### Ingredients

#### Soboro

- |                                    |          |
|------------------------------------|----------|
| 1. Cooked rice                     | 200 g.   |
| 2. Ground Chicken                  | 100 g.   |
| 3. Fresh Grated Ginger             | 1/4 tsp  |
| 4. Chopped Japanese Bunching Onion | 1 tbs    |
| 5. Sugar                           | 1/2 tbs  |
| 6. Hon-Kaeshi                      | 1.5 tbs  |
| 7. Pea bean                        | 1 pcs    |
| 8. Oil                             | a little |

#### Omulet

- |          |          |
|----------|----------|
| 1. Egg   | 1        |
| 2. Mirin | 1 tsp    |
| 3. Sugar | a little |
| 4. Salt  | a little |



1. Add grated ginger and chopped Japanese bunching onion in a pan and stir-fry until fragrant .



2. Add chopped chicken and sprinkle sugar on it. Stir-fry until cooked



3. Add Hon-kaeshi on the cooked chicken and stir-fry until dried and place on a plate.



4. Mix all ingredients of egg in the small bowl .



5. Pour the egg mixture into a pan and stir quickly and continuously with chopsticks until cooked and break into small pieces and place on a plate.



6. Place cooked Soboro and omulet on cooked rice each half side.

7. Decorate with sliced-blanch pea bean. Ready to serve.

### Tips

- While stir-fry chopped chicken, should sprinkle sugar on it. Because sugar will make chicken not to agglomerated.

- When stir-fry chopped chicken and omulet, should use some of chopsticks. It will agglomerated easily.

Yamamori Hon-kaeshi  
(Sweetend Soy sauce)

