

Premium Japanese Food & Beverage Portfolio

ACTON OVERVIEW



Value Proposition: Why Source via Our Network?

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Producer Spotlight

(Changes per Company)

Slide 3: Producer Spotlight

Company Name: The Marujyu Soysauce & Seasoning Corp.

- **Heritage & Foundation:** Originally established in **1844** (the 15th year of the Tenpo Era) as a premium Safflower merchant shipping goods across Japan. The company transitioned into the brewing industry during the Meiji Era and has maintained its craftsmanship for generations.
- **Location:** Headquartered in **Yamagata City, Yamagata Prefecture, Japan**.
- **Core Philosophy:** Merging historical Japanese brewing traditions with modern dietary needs, providing premium soy sauces and misos that act as the "heart and soul of Japanese cuisine".
- **Global Footprint:** Built a robust export sales network supplying premium condiments to the **USA, Hong Kong, Taiwan, Malaysia, UAE, Bahrain, and Oman**.



Product Line up 1

(Changes per Company)

Slide 4: Product Line-up 1 (Premium Soy Sauces & Specialty Sauces)

- **Aji Marujyu (Signature Sauce):** A flagship dark soy sauce enhanced with a first-extraction broth made from carefully selected premium ingredients collected from across Japan.
- **Marujyu Halal Certified Soy Sauce:** Naturally brewed and aged for full flavor using pure water, non-GMO soybeans, wheat, and salt. Offers an intense aroma and taste that meets strict dietary standards.
- **Kombu Tsuyu (Kelp & Shiitake Soup Base):** A high-depth soup base crafted from premium Hokkaido kombu (kelp) and Oita Prefecture shiitake mushrooms, perfectly balanced with traditional soy sauce.
- **Yamagata Imoni Sauce:** A specialized, convenient local sauce designed to easily recreate Yamagata's traditional autumn taro potato and beef stew at home.



Product Line up 2

(Changes per Company)

Slide 5: Product Line-up 2 (Premium Miso & Innovation Products)

- **Organic Nama Miso (Raw Miso):** Made exclusively from selected Japanese organic rice, organic soybeans, and mineral-rich Okinawa sea salt. It is unpasteurized (living yeast cultures stay active) and completely additive-free.
- **100% Tsuyahime Rice Koji Miso:** Features a highly aromatic and sweet profile using Yamagata's famous Tsuyahime rice, utilizing a premium 15:10 rice-to-soybean ratio and a lower salt content (9.8%).
- **Marujyu Soy Sauce Fresh Bottle & Mist:**
 - *Fresh Bottle:* Uses an innovative double-layer vacuum seal to keep the soy sauce fresh for up to 90 days after opening.
 - *Mist Spray:* Delivers exactly 0.2 ml per spray, perfect for portion control and sodium management.



Market Advantage & Certifications

(Changes per Company)

Slide 6: Market Advantage & Certifications

- **Official Low-Salt Endorsement:** The *Marujiyu Special Reduced Salt Soy Sauce* features 50% less salt than standard soy sauces and has been officially certified and endorsed by the **National Cardiovascular Center** for passing strict flavor, nutritional, and health standards.
- **Halal Certified:** Offers verified naturally brewed products for Islamic markets, opening major distribution channels in Southeast Asia and the Middle East (UAE, Bahrain, Oman, Malaysia).
- **Academic Supervision:** Products like the *Additive-free Tsuyahime Germ Rice Koji Miso* are formulated under the strict supervision of nutrition experts from **Kagawa Nutrition University**.
- **Clean Label & Authenticity:** Heavy market focus on non-GMO ingredients, zero artificial additives, organic certifications, and utilizing high-value regional Japanese crops (like Tsuyahime rice).



Logistics, Supply Chain, and Distribution Capabilities

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Call to Action & Next Steps

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