

Traditional Japanese soya sauces... / Clearspring Ltd.

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Clearspring

Traditional Japanese

SOYA SAUCES



Japanese Farmhouse Production
From the Book of Miso by Shurtleff.

Superb Savoury Seasonings made the
Traditional Way by ageing in huge
Cedarwood kegs for a year & a half.

- SAKAE ORGANIC SHOYU
- MANSAN ORGANIC TAMARI
- JOHSEN PREMIUM SHOYU

The world's finest Soya Sauces,
with a full Character, and a rich
Aroma and Flavour, that only time,
& skilled Craftsmanship can produce.

Macrobiotic Quality Wholefoods

SINCE 1973

Clearspring

Even with Japan's reputation for high quality soya sauce, less than 1% of production today is genuine Traditional Soya Sauce.

TRADITIONAL SOYA SAUCE - HOW IT'S MADE

The majority of the world's Soya Sauce is made by chemically hydrolising soya protein and adding caramel, flavourings, salt and preservatives. Even the leading Japanese brands, made without additives and claiming to be completely natural, may use defatted beans, refined salt, and forced ageing in a synthetic sweat tank for only 6 months.

Our Traditional Soya Sauce, by contrast, is made in the time honoured way. The process begins with the toasting and cracking of whole Wheat, and the steaming of whole Soya Beans. Grains and beans are then mixed, and inoculated with special mold spores. After a 3 day incubation period, this mix, known as Koji, is added to a brine solution made from the Sea Salt and pure Water, and then left to mellow and age at the ambient seasonal temperature, in giant Cedarwood kegs for at least a year and a half. This mature 'Moromi' is then pressed through cotton sacks, and precipitated to remove any waxy residue, before being pasteurised and bottled.

During the lengthy ageing process, the soya beans and wheat are reduced into readily digestible Amino acids, Fatty acids and Simple sugars. At the same time, the Minerals from the Sea Salt bind with other nutrients for easy absorption, and the fermentation produces Alcohol and Lactic Acid which as well as enhancing flavour, also act as preservatives.

Because it is used in such small quantities, the nutritional value of Traditional Soya Sauce is greatly overshadowed by the outstanding seasoning properties that come from its lengthy ageing. Even in small quantities, Traditional Soya Sauce's ability to buffer acidic foods such as tomatoes, neutralise animal foods, and aid in the digestion of grains is remarkable. Traditional Soya Sauce is especially rich in glutamic acid, a natural form of MSG, which makes it an excellent flavour enhancer, and great for marinading, pickling and sauteeing.



Soya Beans

BENEFITS OF TRADITIONAL SOYA SAUCES

● EXTRAORDINARY FLAVOUR

That only develops from the full natural ageing in Cedarwood kegs over 18 months

● OUTSTANDING SEASONING

Rich flavour and depth of character make it a superbly versatile savoury seasoning.

● NATURAL FLAVOUR ENHANCER

High in Glutamic Acid (natural form MSG) that develops during the ageing process.

● ECONOMICAL TO USE

It is a rich and powerful seasoning sauce so you need to use very little in cooking.

● BUFFER TO ACIDIC FOODS

In only small amounts it has the ability to neutralise the effect of strong acid foods.

USING TRADITIONAL SOYA SAUCES

A few drops of our Traditional Soya Sauce brings out the subtle flavour of almost all savoury foods - fish, grains, vegetables, beans, soups, sauces, pickles and salads.

Authentically, SHOYU (with-wheat), & TAMARI (wheat-free), are used differently to draw out their respective qualities. SHOYU, in any cooking style, can enhance flavour & keep food tasting fresh. Add during the last few minutes of cooking. Brief cooking mellows its flavour and enables it to blend with, rather than dominate the other tastes in the dish. In longer cooking, its delicate flavour can be lost. TAMARI, has a deeper flavour, richer taste and thicker texture than Shoyu. However, lacking Shoyu's immediacy, it is better used in longer cooking or as a table dip sauce.

To preserve the quality of our Traditional Soya Sauces keep the cap closed after use and store in a cool place. Heat & air can oxidise the sauce, adversely affecting its flavour.

HELPING YOU MAKE HEALTHY CHOICES

Clearspring

Quality Standards for our Soya Sauces

● WHOLE, HIGH QUALITY INGREDIENTS

Pure Water, Whole Soya Beans, Whole Wheat, & Natural Sea Salt.
No Defatted Beans, or Soya Protein, & No Refined Wheat or Salt.

● TRADITIONAL RECIPE

As passed down through generations of Brewmasters. No Short Cuts.
Only the time-honoured Recipe produces full Nutrition & Flavour.

● CEDARWOOD KEGS

Cedarwood kegs, some 200 years old, breathe, & impart character to
traditional Soya Sauce. No Steel, Concrete, Glass or Plastic Vats.

● FULL 5 SEASON AGEING

Including 2 complete Summers, is necessary to fully mature
Traditional Soya Sauce. The best mass market brands age 6 months

● NATURAL TEMPERATURE

Only ambient Seasonal Temperatures allow full development of our
Soya Sauces. No artificial temperature control, or forced ageing.

● TRADITIONALLY PRESSED

Using time-honoured Mechanical Pressing & Natural Sedimentation.
No Chemical Extraction, Artificial Filtering, Synthetic settling.

● PACKED WITHOUT ADDED ALCOHOL

During long fermentation, our Soya Sauce develops its own Alcohol
which acts as a natural flavouring & preservative. No need to add
synthetic alcohol or Sodium Benzoate as most Soya Sauces. Like
all Soya Sauce, ours is briefly pasteurised, to stabilise quality.

We personally visit our Producers.
We know them well, trust them,
and are proud to be sharing their
Traditional Soya Sauces with you.

● SAKAE ORGANIC SHOYU

Full bodied farmhouse Soya Sauce with a home-made flavour.
Fukaya-san does every step, slowly by hand, with greatest care.

● MANSAN ORGANIC TAMARI

Genuine wheat-free Soya Sauce, crafted to perfection in the 500
year old tradition. Its quality's extraordinary, its taste superb.

● JOHSEN PREMIUM SHOYU

Voted 'the Highest Quality Soya Sauce in Japan' by Japan's
Ministry of Agriculture 1988, after inspecting over 200 brands.
A classic, produced by 9 successive generations of Sasaki Family.

For further recipes see 'Cooking with Japanese Foods',
by Jan and John Belleme, East West Health Books 1986.

CLEARSPRING LTD

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