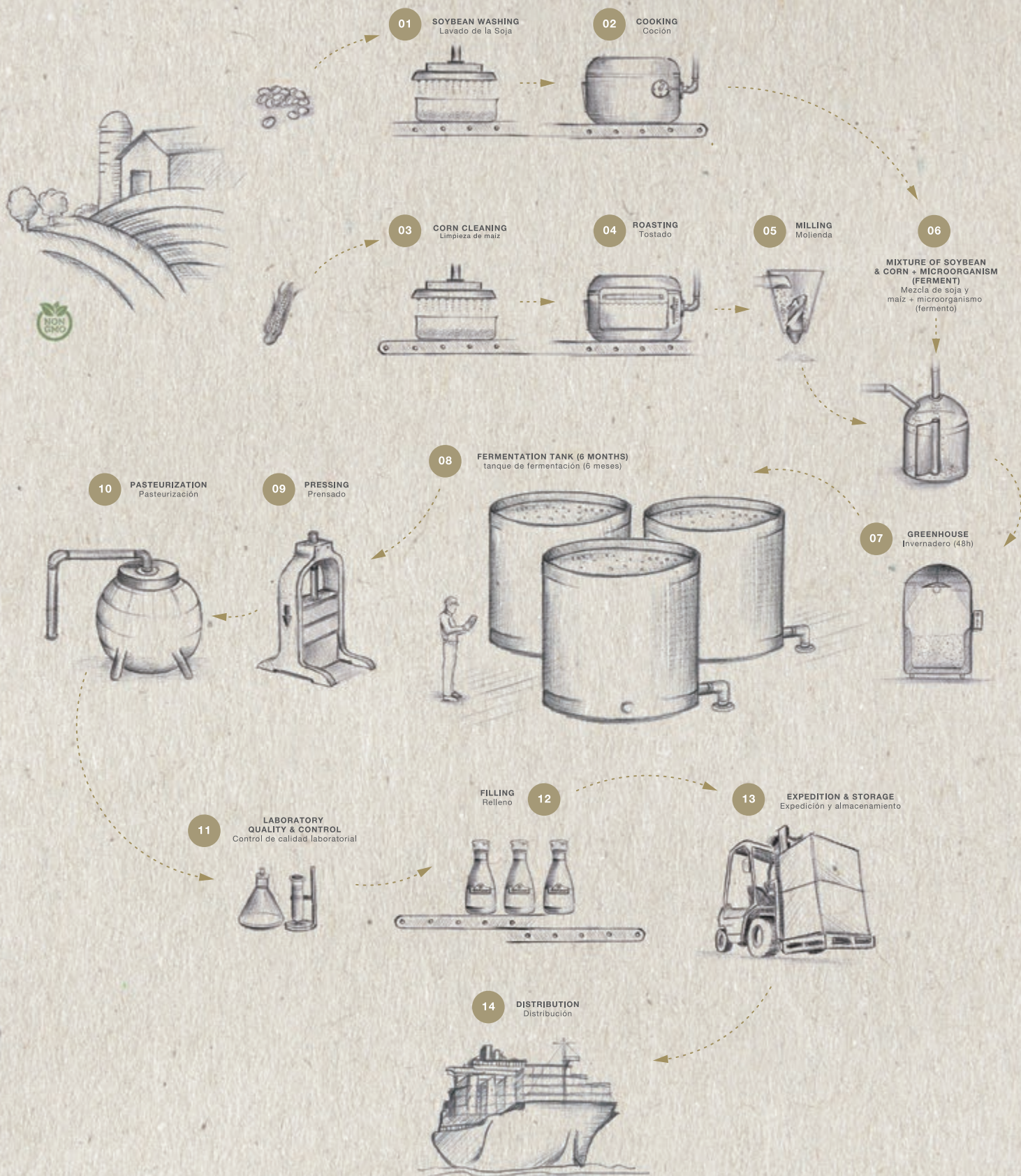


*It`s quality for your entire life*

PRODUCTS CATALOGUE

# PRODUCTION PROCESS OF SAKURA SOY SAUCE

## Proceso de producción de la salsa Sakura



SAKURA Soy sauce is 100% fermented and Gluten free condiment produced through a two-step fermentation process called koji (solid-state) and moromi (brine). The soybeans and Corn are combined with a mold (*Aspergillus sojae*) to produce "koji." When the koji is fully fermented, it is combined with salt, water to produce a "moromi" mash... After the moromi is fermented, it is pressed, filtered and heated to produce finished soy sauce .

SAKURA SOY SAUCE IS NATURALLY BREWED FOR AT LEAST 6 MONTHS FERMENTATION, SAKURA SOY SAUCE IS NATURALLY GLUTENFREE, MANUFACTURED USING ONLY GMO-FREE SOY BEANS AND CORN. La salsa de soja SAKURA e fermentada naturalmente conforme el antiguo método japonés, la salsa es libre de gluten, fabricada utilizando soja y maíz libre de transgénicos.



**TRADITIONAL SOY SAUCE**  
Salsa de Soya Tradicional

- 12x1000 ml PET bottles ●
- 24x500 ml PET bottles ●
- 12x150 ml Glass bottles ●
- 24x150 ml PET bottles ●



**LESS SALT SOY SAUCE**  
Salsa de Soya reducida en sodio

- 12x1000 ml PET bottles ●
- 24x500 ml PET bottles ●
- 12x150 ml Glass bottles ●
- 24x150 ml Glass bottles ●
- 24x150 ml PET bottles ●



**PREMIUM SOY SAUCE**  
Salsa de Soya Premium

- 12x1000 ml PET bottles ●
- 24x500 ml PET bottles ●
- 24x150 ml Glass bottles ●



**YAKISOBA SAUCE**  
Salsa Yakisoba

- 24x500 ml PET bottles ●



**HOT SOY SAUCE**  
Salsa de Soya Picante

- CITRUS SOY SAUCE**  
Salsa de Soya Citrus
- 24x150 ml PET bottles ●



**TONKATSU SAUCE**  
Salsa Tonkatsu

- 12x180 ml PET bottles ●



**TARE SAUCE**  
Salsa Tare

- 12x180 ml PET bottles ●



**TERIYAKI SAUCE**  
Salsa Teriyaki

- 12x1000 ml PET bottles ●
- 12x180 ml PET bottles ●
- 12x150 ml Glass bottles ●



**PACKAGE**  
Embalaje

**PACKING DIMENSION (m) (HxWxL)**  
Dimensión de la Embalaje (m) (AxLxP)

**UNIT./PALLET**  
Unid./Pallet

**PACKAGE**  
Embalaje

**PACKING DIMENSION (m) (HxWxL)**  
Dimensión de la Embalaje (m) (AxLxP)

- 12x1000ml PET bottles
- 24x500ml PET bottles
- 24x150ml Glass bottles
- 24x150ml PET bottles
- 12x180ml PET bottles
- 12x150 ml Glass bottles
- 12x370 g PET bottles
- 12x236 ml PET bottles
- 15x300 g Glass jars
- 12x200 g Glass jars

- 0,282x0,245x0,318
- 0,233x0,270x0,395
- 0,149x0,269x0,289
- 0,149x0,269x0,289
- 0,177x0,150x0,245
- 0,149x0,269x0,289
- 0,158 x0,176x0,308
- 0,204x0,160x0,253
- 0,140x0,270x0,440
- 0,120x0,250x0,320

- 84
- 70
- 110
- 110
- 270
- 279
- 152
- 200
- 108
- 196

- 24x100 g Glass jars
- 24x100 g Pouch
- 6x480 ml PET bottles
- 24x40 g Glass bottles
- 24x30 g Glass bottles
- 12x110 g Glass jars
- 20x1,2 kg Plastic bags
- 10x43 g Tubo
- 24x100 ml PET bottles
- 12x750 ml Plastic bottles

- 0,140x0,250x0,320
- 0,110x0,280x0,370
- 0,247x0,150x0,184
- 0,170x0,170x0,240
- 0,170x0,170x0,240
- 0,100x0,215x0,280
- 0,305x0,356x0,580
- 0,149x0,83x0,142
- 0,150x0,170x0,245
- 0,270x0,244x0,322

OTHER SAUCES

SAUCES PREPARED WITH CAREFULLY SELECTED INGREDIENTS, PROVIDING MORE TASTE FOR YOUR FOODS.  
Salsas preparadas con ingredientes seleccionados, que dan más sabor a los alimentos.



**MILD CHILI SAUCE,  
WORCESTERSHIRE SAUCE,  
GARLIC SAUCE**

Salsa de Pimenta, Salsa Inglesa, Salsa de Ajo

12x1000 ml PET bottles ●



**MILD CHILI SAUCE,  
WORCESTERSHIRE SAUCE  
GARLIC SAUCE**

Salsa de Pimenta, Salsa Inglesa, Salsa de Ajo

12x150 ml Glass bottles ●  
24x150 ml PET bottles ●



**AMERICAN BARBECUE SAUCE,  
HOT BARBECUE SAUCE,  
HONEY BARBECUE SAUCE**

Salsa Barbacoa Americano,  
Salsa Barbacoa Picante,  
Salsa Barbacoa Con Miel

12x370 g PET bottles ●



**BARBECUE SAUCE**

Salsa Barbacoa

**SWEET & SOUR SAUCE**

Salsa Agri dulce

12x180 ml PET bottles ●



**DRESSING: CAESAR, FINE HERBS, ITALIAN, LEMON, MUSTARD & HONEY, THOUSAND ISLAND**

Adezeos para ensaladas: César, Finas Hierbas, Italiana, Limón, Mostaza y Miel, Rosa

12x236 ml PET bottles ●  
12x480 ml PET bottles ●



**HEART OF PALM AÇAÍ WHOLE**  
Palmito AÇAÍ Inteiro

**HEART OF PALM AÇAÍ DICED**  
Palmito AÇAÍ en trozo

15x300 g Glass jars ●



**MUSHROOMS WHOLE**  
Champiñones Inteiro

12x200 g Glass jars ●  
24x100 g Glass jars ●  
24x100 g Pouch ●



**CHEIRO PEPPER**  
Pimenta de Cheiro

**MALAGUETA PEPPER**  
Pimenta Malagueta

24x30 g Glass bottles ●  
24x40 g Glass bottles ●



**GINGER**  
Jenjibre

12x110 g Glass jars ●

PRESERVES

UNIT./PALLET Unid./Pallet	PACKAGE Embalaje	PACKING DIMENSION (m) (HxWxL) Dimensión de la Embalaje (m) (AxLxP)	UNIT./PALLET Unid./Pallet
168	● 12x500 ml Glass bottles	0,225x0,23x0,30	90
165	● 24x500 g Plastic pots	0,165x0,295x0,504	42
216	● 12x1000 g Plastic bag	0,237x0,230x0,320	90
250	● 10 kg Plastic bulk	0,360x0,310x0,310	72
250	● 20 liter Plastic bulk	0,375x0,235x0,312	60
272	● 5 liter Plastic bulk	0,280x0,130x0,185	180
36	● 5 liter Plastic bulk	0,300x0,161x0,161	126
400	● 300x8 ml Sachet	0,097x0,244x0,320	240
308	● 120x18 ml Sachet	0,150x0,100x0,320	231
90	● 120x8 ml Sachet	0,085x0,170x0,205	544
	● 120x7 ml Sachet	0,085x0,170x0,205	544



CONDIMENTS PREPARED WITH CAREFULLY SELECTED INGREDIENTS, PROVIDING MORE TASTE FOR YOUR FOODS.  
Condimentos preparados con ingredientes seleccionados, que dan más sabor a los alimentos.

ASIAN PRODUCTS



**WASABI**  
Wasabi

- 20x1,2 kg Plastic bags ●
- 10x43 g Tubo ●



**TOASTED SESAME OIL**  
Aceite de Sésamo

- 12x1000 ml PET bottles ●
- 24x100 ml PET bottles ●



**RICE VINEGAR  
MILD SUSHI SEASONING  
SAKE MIRIN**

Vinagre de Arroz  
Sazonador Suave para Sushi  
Sake Mirin

- 12x750 ml Plastic bottles ●
- 12x500 ml Glass bottles ●

MISSO

**MISO PASTE**  
Pasta Miso

**FOOD RICH IN PROTEINS,  
WHICH CAN BE USED IN SOUPS,  
STOCKS OR AS SEASONING.**  
Alimento rico en proteínas, que  
puede ser usado en sopas, soffritos  
o como adobo.



**AKA MISO  
SHIRO MISO**  
Miso Aka  
Miso Shiro

- 24x500 g Plastic pots ●
- 12x1000 g Plastic bag ●
- 10 kg Plastic bulk ●

FOOD SERVICE



**TRADITIONAL SOY SAUCE, LIGHT SOY SAUCE, TARE SAUCE, MILD HOT SAUCE, SWEET & SOUR SAUCE, BARBECUE SAUCE,  
WORCESTERSHIRE SAUCE, SUSHI SEASONING - Salsa de soja Tradicional, Salsa de soja Light, Salsa Tare, Salsa de Pimenta,  
Salsa AgriDoce, Salsa Barbacoa, Salsa Inglesa, Sazonador para Sushi**

- 20 liter Plastic bulk ●
- 5 liter Plastic bulk ●
- 5 liter Plastic bulk ●

SACHETS



**SACHET SOY SAUCE PREMIUM, SOY SAUCE LIGHT, TARE SAUCE, SWEET & SOUR SAUCE, BARBECUE SAUCE, ITALIAN SALAD DRESSING,  
THOUSAND ISLAND SALAD DRESSING, CAESAR DRESSING, LEMON DRESSING - Sobres de Salsa de Soja Premium, Salsa de Soja Light, Salsa Tare,  
Salsa AgriDoce, Salsa Barbacoa, Salsa para Ensalada Italiana, Salsa para Ensalada Rosa, Salsa César, Salsa Limón**

- 300x8 ml Sachet ●
- 120x18 ml Sachet ●
- 120x8 ml Sachet ●
- 120x7 ml Sachet ●



# 80 YEARS OF HISTORY 80 anos de historia

SAKURA-NAKAYA ALIMENTOS, LTDA. was founded in 1940 by Mr. Suekichi Nakaya, a Japanese immigrant who arrived in Brazil at the beginning of the 20th century (Brazil has the largest Japanese community outside Japan).

Making use of his entrepreneurial spirit, Mr. Nakaya began manufacturing soy-based products using the old Japanese natural fermentation knowledge, with its unique formula, based on soybean and corn, SAKURA Soy sauce is Gluten-Free product using only a NON-GMO grain, naturally brewed for at least 6 months, Its balanced aroma and smooth flavor made Sakura a highly renowned brand, leader in its category in Brazil and other countries.

Besides soy sauce, the company is well known for its large range of sauces, in several categories, such as salad dressings, chili sauces, barbecue sauces, Asian sauces, etc...

Products distributed for the retail, food service and industries, Sakura's products are exported to more than 20 countries.

*SAKURA-NAKAYA ALIMENTOS, LTDA. Fue fundada en 1940 por el Sr. Suekichi Nakaya, un inmigrante japonés que llegó a Brasil a principios del siglo XX. (Brasil detienen la más gran comunidad japonesa fuera de Japón)*

*Usando su espíritu emprendedor, el Sr. Nakaya comenzó a fabricar productos a base de Soja (Soya) utilizando el antiguo método japonés de fermentación natural. Con su fórmula única, a base de soja y maíz, La salsa de soja SAKURA es un producto sin gluten que utiliza solo granos no-transgénicos. Fermentada naturalmente durante al menos 6 meses, su aroma equilibrado y sabor suave hizo de Sakura una marca muy reconocida, líder en su categoría en Brasil y otros países.*

*Además de la salsa de soja, la compañía es conocida por su amplia gama de salsas, en varias categorías, como aderezos para ensaladas, salsas Picantes, salsas Barbacoa, salsas asiáticas, etc.*

*Distribuidos en el canal retail, restaurantes y industrias. Los productos de Sakura son exportados a más de 20 países.*



**1908**

Japanese Immigration  
Inmigración Japonesa



**1940**

Nakaya Family  
Familia Nakaya



**1940**

Begging of Sakura Alimentos  
Inicio de Sakura Alimentos

SAKURA-NAKAYA ALIMENTOS LTDA.

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Fax 55 (11) 2941.0444  
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FSSC 22000

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