

# Kikkoman

1. Noun - Plural
2. Noun
3. Verb - 3Rd Person Singular Present
4. Noun
5. Noun
6. Noun - Plural
7. Noun - Plural
8. Verb - Past Participle
9. Noun
10. Noun
11. Noun
12. Noun
13. Noun
14. Noun
15. Noun
16. Adjective
17. Adjective
18. Noun
19. Noun - Plural
20. Noun
21. Adverb
22. Verb - Present Tense
23. Noun

24. Proper Noun

25. Noun

26. Noun

27. Noun

# Kikkoman

In both East and West, people have searched for centuries for better ways to preserve \_\_\_\_\_, discovering through experience that the use of \_\_\_\_\_ not only \_\_\_\_\_, but improves \_\_\_\_\_. This is because proteins contained in \_\_\_\_\_ are broken down by \_\_\_\_\_ into taste-enhancing \_\_\_\_\_ components.

In ancient \_\_\_\_\_, preserved \_\_\_\_\_ and their seasonings were known as \_\_\_\_\_ the forerunner to what we now know as \_\_\_\_\_. Different types of \_\_\_\_\_ were produced from \_\_\_\_\_, seafood, vegetables and \_\_\_\_\_. Of these ingredients, grain was the most easily \_\_\_\_\_ and \_\_\_\_\_, and so the \_\_\_\_\_ made from \_\_\_\_\_ and \_\_\_\_\_ in particular developed more \_\_\_\_\_. The process of \_\_\_\_\_ this grain \_\_\_\_\_ eventually spread from \_\_\_\_\_ into Japan and other neighboring countries. Today's \_\_\_\_\_ is said to originate from this \_\_\_\_\_.

After being introduced into Japan, the development and processing of jiang took a distinctive turn; by the middle of the seventeenth century, the process of producing naturally brewed soy sauce had been established here, and began to spread throughout the country.