

Tekpinoy.biz #30: Soy Sauce Manufacture

Matuto at kumita! Cook your way to wealth

Have you ever wondered how you can reach financial freedom in spite of the COVID-19 pandemic?

If you are out of a job or desiring to leave one and feeling cooped up at home, there is a flavorful, easy way out.

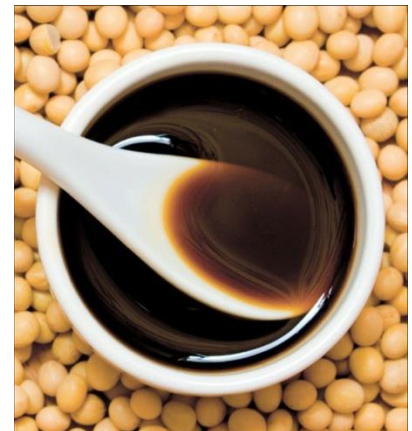
"*Kitang-Kita Na sa TekPinoy.biz Series of ITDI*" is the turn of the year learning tool for you. Let the Industrial Technology Development Institute (DOST-ITDI) teach you 55 simple and cheap ways to prepare meat, fish, fruits, and vegetables. For the manly type - muscle up with 14 machine-based technologies.

Below is *TekPinoy.biz #30: Soy Sauce Manufacture*.

Make your own soy sauce

Filipinos love to cook and eat. In every kitchen, soy sauce will never go missing--it is the all-around condiment that makes adobo stellar, every marinade flavorful, and dipping sauces more appetizing.

Soy sauce originated in China about 2,000 years ago, around a time when people are looking for ways to preserve food by using salt on vegetables, fruits, meat, and grains.



Produced by fermentation, traditional soy sauce is made by mixing soaked soybeans in water, and roasted, crushed wheat. A culturing mold, commonly *Aspergillus*, is also mixed in. These are left to sit for two to three days to develop or ferment. The result is a dark brown sauce with a warm, nutty aroma.

It is used widely in most countries in Asia as a seasoning to dishes and as a dipping sauce.

In the Philippines, soy sauce, or '*toyo*' as we call it, has a reputation of being a must-have table condiment that sits with vinegar or *suka* and fish sauce or *patis*.

Our Business is Industry

At ITDI, interested makers of soy sauce may employ the six-stage recipe for small-scale soy sauce manufacture.

Soy Sauce Manufacture is Series No. 30 of ITDI's livelihood technologies under its "*Kitang-kita Na sa TekPinoy.biz Series*". The online material is free and can be accessed at <http://bit.ly/ITDILivelihoodSeries>.

Parties can request for online techno demonstration of technologies included in the series.

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