



Tainan Houbi Shangjiadong

Yong-xing 永興白曝蔭油 Black Bean Soy Sauce

Back to Basics, Honest, 100 years



“Color rendering comes behind sketching.”

Located in Houbi, Tainan City, Yong-xing Soy Sauce Food Products Factory has been brewing soy sauce for 100 years, spanning over five generations. Pure black soy beans are carefully selected, prepared with koji, and then placed into 200 jars, where they spend four to six months fermenting under the sunlight before they are extracted. No seasonings, fragrances, or caramel pigments are ever added, and our skilled manufacturing methods create a natural, mellow flavor, without the need for additives. Every drop of soy sauce is a handed down from the blood, sweat, and tears of this land.



► In Taiwan, soy sauce is called “black bean soy sauce,” but Yong-xing, which is brewed using traditional methods, is called “light black bean soy sauce” due to its fermentation outdoors under the sunlight. The flavor of soy sauce varies from region to region. In particular, Yong-xing, which is made from the climate of the Jianan Plain through skilled brewing techniques, is additive-free and has a unique aroma and texture.



All of our products are vegan, gluten-free, non-GMO, made from 100% pure black soybeans, fully brewed, and completely free of preservatives, caramel coloring, thickeners, and flavor enhancers.

Different grades of soy sauce have varying aromas and levels of glycol. In terms of seasoning, sugar-containing soy sauce has about the same level of saltiness and sweetness, while sugar-free soy sauce is saltier and sweeter.

Yong-xing Black Bean Soy Sauce can also be enjoyed as a regular soy sauce. In addition, black bean soy sauce does not deteriorate easily even when cooked for a long period of time, and the original flavor of the ingredients is not lost.

The Light Black Bean Soy Sauce has a natural amber color and is best suited for mixing with vegetables or as a soup base. For simmered dishes, we recommend using Dark Black Bean Soy Sauce, which has a richer aroma and is suitable for dishes that require color such as braised and stewed brine.

 TA01 Bo Ji Black Soybean Sauce Dip Mix Fry Soup 120元	 TB01 Bo Ji Black Soybean Sauce Paste Sauce Paste Dip Marinate 120元	 GA01 Jing Chun Niang Black Soybean Sauce Dip Mix Fry Soup 160元	 GS01 Dark Jing Chun Niang Black Soy Sauce Dark Dip Marinate 160元
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 ZA01 Tsuei Niang Black Bean Soy Sauce Dip Mix Fry Soup 220元	 CA01 Dark Jing Niang Black Bean Soy Sauce Dark Dip Marinate 220元	 CB01 Jing Niang Black Bean Soy Sauce Paste Sauce Paste Dip Marinate 220元
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 UA01 Yu Niang Black Bean Soy Sauce Dip Mix Fry Soup 300元	 HA01 Hwei Jih Black Bean Soy Sauce Dip Marinate 320元	 HS01 Dark Hwei Jih Black Bean Soy Sauce Dark Dip Marinate 320元	 LA01 Lan Sin Black Bean Soy Sauce Dip Mix Fry Soup 270元
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 Yuan Wei Sugar-Free Black Bean Soy Sauce Sugar-free Dip Mix Fry Soup 370元	 Regular Sugar-Free Black Bean Soy Sauce Sugar-free Dip Mix Fry Soup 190元	 TC01 Fermented Black Beans 310g 120元	 HC01 Indigenous Fermented Black Beans 220g 120元
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- * Please refrigerate upon opening. White sediment is a natural phenomenon.
- * Be sure to taste test during food preparation process. Do not base flavor upon color reference only, as to avoid adding too much salt.
- * Gift boxes can be matched as needed. If you'd like to give a gift, please inform us in advance upon ordering.

Yong-xing Soy Sauce Food Products Factory

Black Bean Soy Sauce | Black Soybean Thick Soy Sauce | Fermented Black Beans

08:00 AM-11:30 AM, 1:30-5:00 PM (Closed on Sunday)
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 Tel: 06-6881089

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 Email: r6881089@yahoo.com.tw
 Official Website: yssauce.com.tw
 Facebook: facebook.com/r6881089



Five generations & 100 years of sincerity and tradition

Carefully selected high-quality black soybeans

Superior brewing technology

Natural, mild, and additive-free

Sunlight fermentation for half a year

Fermented and matured wholeheartedly