

Kwong Woh Hing Sauce Factory Pte Ltd

Highest Quality Non-GMO Soybeans

Soya Sauces are brewed lovingly in small batches at Kwong Woh Hing.

The esteemed sauce factory that calls Singapore its home has been around for almost 8 decades and counting (since 1943). Made traditionally with only the highest quality non-GMO soybeans, they are coated with the company's special yeast and aged in sea salt water.

For an entire year, they are matured in vats under the hot sun, resulting in a delectable fragrance that is close to the hearts of many and laced with the nostalgia of home.

There is no secret recipe – only patience and hard work in following traditional processes. A good batch of soya sauce takes more than a year to brew.

Majority of Kwong Woh Hing's customers are neither hotel nor F&B chains. Instead, they are homemakers – people who cook at home are the ones who demand the best quality because they are cooking for their loved ones.



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