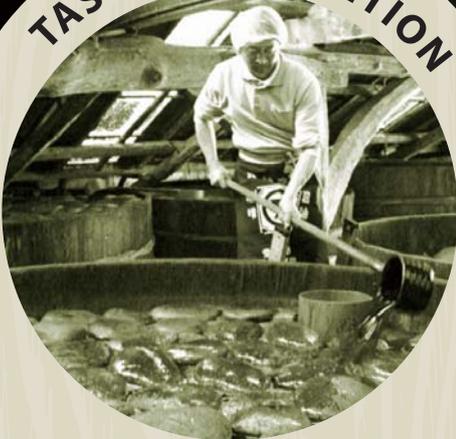


# ORGANIC TAMARI

CRAFTED BY:

MARUMATA SHOTEN CO., LTD

TASTE OF TRADITION



## About Tradition & Authenticity

- Muso Organic Tamari is 100% wheat-free and gluten-free
- Muso's Organic Tamari maker is located in the Chita peninsula in Aichi prefecture—the birth place of tamari.
- Marumata Shoten Company has a remarkable history, having been owned and operated by the Deguchi family for nine generations—since 1829
- The master brewer, Tomoyasu, takes personal responsibility for overseeing the brewing of his traditionally brewed tamari.
- Muso Organic Tamari is naturally fermented in 100-year old cedarwood OKE barrels. Tomoyasu, the master brewer, states: "As the fermentation and aging of the tamari proceeds, we inspect the brew and hand-ladle the sauce from the bottom of the OKE over and over, every day. We deeply respect how our tamari evolves and matures by the most primal forces of nature."
- Muso Organic Tamari ages and mellows in traditional brewing storehouses called KURA, where the natural fermentation cultures can thrive and evolve indefinitely.
- Muso Organic Tamari uses only the highest quality, whole organic soybeans, and the use of these superior ingredients result in a thick, uniquely rich flavor—suitable for enhancing a wide range of foods and cooking styles.
- Muso Organic Tamari is brewed using the slower, hand-crafted manner in which once the raw tamari mash is ready, it is pressed slowly and carefully over a few days with ancient techniques for producing our superior tamari.

## About Muso Tamari

Muso's Organic Tamari is made using traditional and authentic Japanese brewing methods handed down through nine generations.

Our tamari is brewed slowly, using time-honored methods that take up to twelve months. The artisanal brewing process uses only the finest all-natural certified organic and GMO-free ingredients.



## *Tamari is one of Japan's oldest culinary secrets.*

The brewmaster Tomoyasu explains: "Tamari is one of Japan's oldest culinary secrets. Traditional Japanese food makers discovered that cooked soybeans—when exposed to certain microbiological cultures and aged in salt— produced a tasty, dark red paste. The name given to this fermented soybean mash was "miso." "Tamari," meaning "that which accumulates," was the prized liquid that rose to the top of the OKE as the miso was aging. This liquid was highly valued as an extremely healthful and delicious seasoning."

When judging tamari, as with wine, the characteristics you look for are aroma, color and flavor. Muso's authentic Organic Tamari will provide a soft and rich aroma, very smooth flavor, and a remarkably well-balanced taste—perfect for every type of cuisine.

When provided by Muso Co., Ltd., you can be confident that with our over 40 years of experience creating traditionally made Japanese foods, our products will meet your highest expectations. Muso's selection process and criteria are based on our understanding of the unique craft of traditional food-processing and brewing, respecting the master brewers and manufacturers, and recognizing the unique qualities of all the raw ingredients.



Pure virgin Tamari dripping from the bottom of the OKE barrel.