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## **MUSO Product Information Sheet**

MIS002 21-12-14

FSM601-01-02

| PRODUCT N/                         | AME: | ORGANIC HATCHO M                                      | ISO         |                |                    |                 |        |  |
|------------------------------------|------|---|-------------|----------------|--------------------|-----------------|--------|--|
| DESCRIPTIO                         | N:   | Certified organic wheat-free soybean pas              | te          |                |                    |                 |        |  |
| STORAGE CONDITIO                   |      | Keep packed in cool and dry place, away from sunlight |             |                | Organic            | EU/I            | EU/NOP |  |
| STORAGE CONDITION (AFTER OPENING): |      | Seal and store in refrigerate                         |             |                | SHELF LIFE 24 r    |                 | onths  |  |
| Product Code                       |      | Packaging Information                                 | Unit GW (g) | Unit Size (mm) | Outer case GW (kg) | Outer Size (cm) |        |  |
| 130500                             |      | 10 KGS(22.1 LBS)/KEG                                  | 10610       | 240x300x300    | 11                 | 30x30x24        |        |  |
| 130530                             |      | 400G(14.1 OZ) X 6 X 8 /CTN                            | 405         | 25x140x110     | 21.3               | 31.5x41x0.37    |        |  |
| 130564                             | :    | 300G ( PLASTIC CUP ) x 8 x 5 / CTN                    | 340         | 63x105x105     | 16                 | 47x28.5x43.5    | 1      |  |

## INGREDIENTS

Organic whole soybeans, Water, Salt, Organic roasted soybeans flour, Koji spores (Aspergillus oryzae) [Processing aid]

## HOW TO USE:

For Miso Soup: Bring two cups of water with vegetable soup stock to boil. Add your choice of vegetables and/or cut wakame and simmer for a few mins. Then dilute 2 tsps of Miso. Don't keep boiling, it would lose fresh miso aroma. Enjoy it while it is hot.

| NUTRITIONAL INFO          | ORMATION |
|---------------------------|----------|
|                           | per 100g |
| Energy : kJ               | 875      |
| Energy : kcal             | 209      |
| Fat: g                    | 6.6      |
| of which saturates: g     | 0.9      |
| Carbohydrate (EU): g      | 11.1     |
| of which sugars: g        | 0.6      |
| Fiber: g                  | 7.7      |
| Protein: g                | 22.4     |
| Salt: g (sodium (g) x2.5) | 9.48     |
| Sodium: mg                | 3,790    |
|                           |          |