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MUSO Product Information Sheet

MIS020

21-12-14

PRODUCT NAME:	Smart Miso BROWN RICE MISO		
DESCRIPTION:	Traditionally aged brown rice and soybean paste		
STORAGE CONDITIO	Keep packed in cool and dry place, away from sunlight	Organic	-
STORAGE CONDITION (AFTER OPENING):	Seal and store in refrigerator	SHELF LIFE	18 months

Product Code	Packaging Information	Unit GW (g)	Unit Size (mm)	Outer case GW (kg)	Outer Size (cm)
134092	150g (5.3oz) STP x 6/Case x 12 /CTN	162.2	145x100x25	12.7	31.5x39.5x33.7

INGREDIENTS

Brown rice Miso, (Soybeans, Brown rice, Water, Sea salt,, Koji spores**), Water, Sea salt, **= 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 tps of Miso. Don't keep boiling, it would lose fresh miso aroma. Enjoy it while it is hot.

NUTRITIONAL INFORMATION

	per 100g
Energy : kJ	585
Energy : kcal	138
Fat: g	0.5
of which saturates: g	0.1
Carbohydrate (EU): g	21.7
of which sugars: g	7.7
Fiber: g	4.1
Protein: g	9.7
Salt: g (sodium (g) x2.5)	11.47
Sodium: mg	4,588