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MUSO Product Information Sheet

SWR003

23-07-04

PRODUCT NAME:	ORGANIC GENUINE MIRIN		
DESCRIPTION:	Certified organic natural rice cooking wine		
STORAGE CONDITION:	Keep packed in cool and dry place, away from sunlight	ORGANIC	EU/NOP
STORAGE CONDITION (AFTER OPENING):	Seal the cap tightly. Store in a cold dark place.	SHELF LIFE	24 months

Packaging Information	Unit GW (g)	Unit Size (mm)	Outer GW (kg)	Outer Size (cm)
200L /DRUM			243	58.8x58.8x90.5
200L /DRUM			243	58.8x58.8x90.5
18L /CAN			21.9	30x30x29

INGREDIENTS

Organic sweet rice, Organic shochu, (Water, Organic rice, Koji spores**), Organic rice, Koji spores (Aspergillus oryzae)**, ** [Processing aid]

HOW TO USE:

Multipurpose seasoning for all types of cooking. Enhance the flavor and make the taste milder, especially when used in combination with other ingredients, such as shoyu and miso.

NUTRITIONAL INFORMATION

	per 100ml
Energy : kJ	1,115
Energy : kcal	265
Fat: g	0.4
of which saturates: g	0.0
Carbohydrate (EU): g	44.0
of which sugars: g	35.9
Fiber: g	0.0
Protein: g	1.9
Salt: g (sodium (g) x2.5)	0.00
Sodium: mg	0
Alcohol: g	11.1