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MUSO Product Information Sheet

SWR004

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PRODUCT NAME:	ORGANIC GENUINE MIRIN WITH SALT ADDED		
DESCRIPTION:	Organic natural rice cooking wine with salt added		
STORAGE CONDITION:	Keep in a 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 /PLASTIC DRUM			244	58.8x58.8x90.5
300ML x 6 x 4 /CTN	652	238x58x58	17	29x41x27

INGREDIENTS

Sweet rice*, Shochu* (Water, Rice*, Koji spores**), Rice*, Sea salt, Koji spores**, * = Organic Ingredients, ** = 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 condiments such as shoyu and miso.

NUTRITIONAL INFORMATION

	per 100g
Energy : kJ	948
Energy : kcal	225
Fat: g	0.3
of which saturates: g	0.0
Carbohydrate (EU): g	37.6
of which sugars: g	30.7
Fiber: g	0.0
Protein: g	1.6
Salt: g (sodium (g) x2.5)	1.97
Sodium: mg	786
Alcohol: g	9.3