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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 CONDITIO	Keep in a cool and dry place, away from sunlight	ORGANIC	/NOP/JAS (Equivalent with EU/NC
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)
300ML × 6 × 4 /CTN	652	238x58x58	17	29x41x27

### INGREDIENTS

Sweet rice\*, Shochu\* (Water, Rice\*, Koji spores\*\*), Rice\*, Sea salt, Koji spores\*\*, \* = Orgnaic 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 100ml
Energy : kJ	1,106
Energy : kcal	262
Fat: g	0.4
of which saturates: g	0.0
Carbohydrate (EU): g	43.8
of which sugars: g	35.8
Fiber: g	0.0
Protein: g	1.9
Salt: g (sodium (g) x2.5)	2.29
Sodium: mg	916
Alcohol: g	10.9