



MITOKU ORGANIC HATCHO MISO

For nearly 400 years the basic method at Hatcho Miso has changed little. First, organic soybeans are steamed, made into balls and mixed with koji to form soybean "koji" balls. Second, the soybean "koji" balls are mixed with salt and water and transferred to huge cedar casks. Miso mixture is then covered with a wooden pressing lid and a 6,000-pound pyramid of stones and aged for 24-30 months. The deep yet hearty flavor and robust aroma add savory goodness to sauces, spreads, baked dishes, soups and stews.

Ingredients: Whole soybeans* (65%), water, sea salt, a trace of roasted barley flour*, Koji (*Aspergillus oryzae*) *organically grown and processed. Unpasteurized. Store in a cool, dark place. Refrigerate after opening. PRODUCT OF JAPAN with soybeans from different origins. Contains: Gluten, Soya

For recipes and other product information, visit: www.mitoku.com

Nutritional value per 100g	
Energy	1028KJ/246kcal
Fat	12g
of which saturates	2.1g
Carbohydrate	7.3g
of which sugars	0.8g
Fibre	8.8g
Protein	23g
Salt	8.8g

Logistic information

Pieces	300g tub x 12 x 4
Unit size(mm)	30 x 119 x 215
Trader case (mm)	173 x 290 x 150
Master case (mm)	300 x 370 x 330
Gross weight	17kg

Shelf life -----36 months

Storage -----a cool, dry, dark place

PB ----- Pouch, Inner carton *conditions apply

Certification ---- JAS Organic JP-BIO-005

Producer ----- Hatcho-cho, Aichi Pre., Japan FSSC 22000 certified

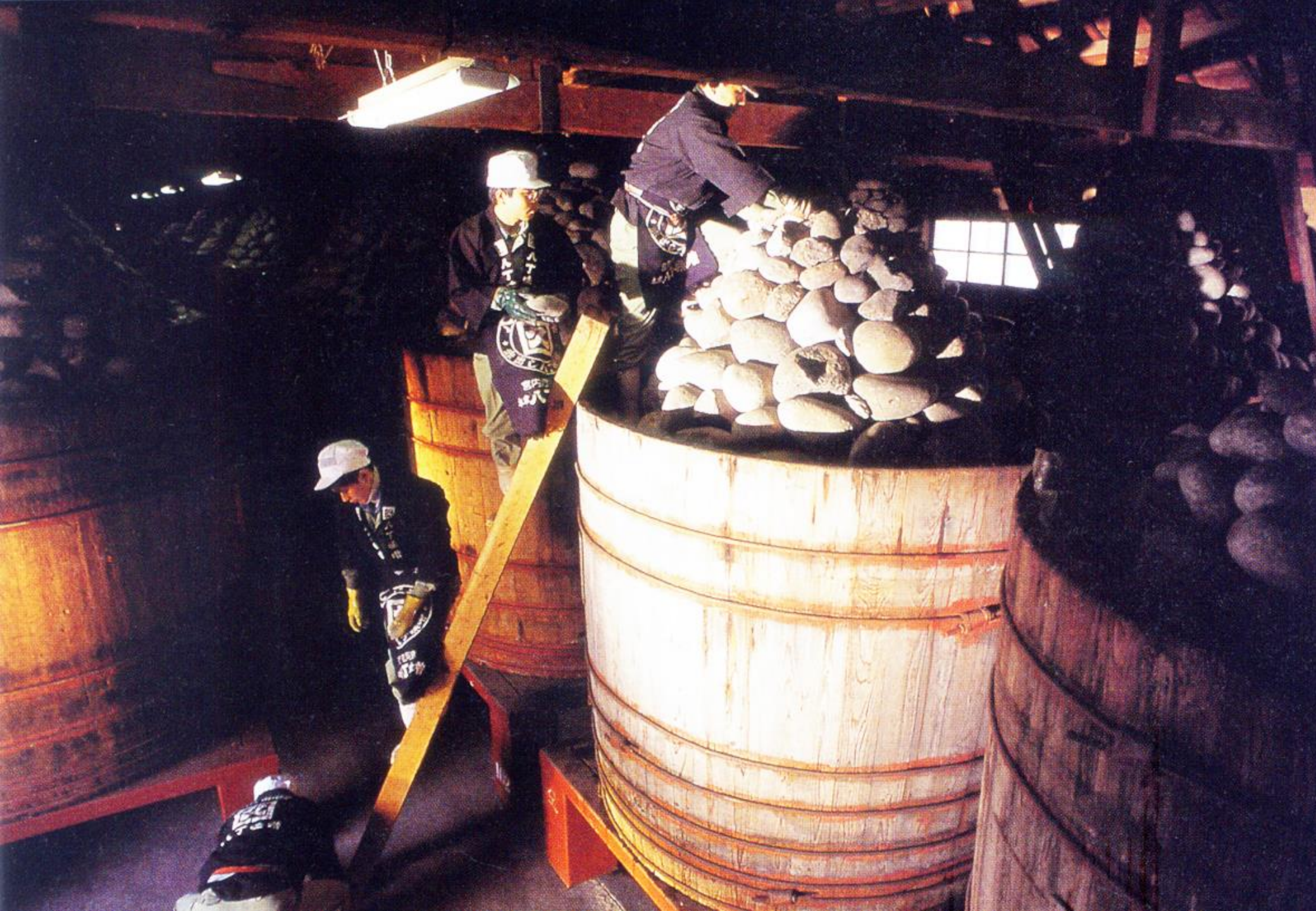
MOQ ----- Please ask.

Packaging ---- Inner bag: PA/PE, Pouch: PET12/PA15/LLDPE100
(inner bag is compliance with EU 10/2011)











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