



ORGANIC BROWN RICE MISO

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FULL-BODIED RICH TASTE GLUTEN FREE



25% LESS SALT



UNPASTEURIZED - LOADED WITH BENEFICIAL ENZYME

Organic

Vegan

NO Additives

INGREDIENTS: Whole soybeans* (47%), brown rice* (33%), sea salt, water, Koji (*Aspergillus oryzae*). *organically grown and processed.

This full-bodied and wholesome miso contains a deliciously satisfying balance of flavors. Mitoku's brown rice miso is made using rice with its bran intact, meaning it is packed with dietary fiber, minerals, vitamins, and essential fatty acids. In addition, the unpasteurized form of this miso is loaded with beneficial enzymes. This is a great all-purpose miso that works particularly well in soups.

Nutritional value	per100g
Energy	662KJ/158kcal
Fat	6.1g
of which saturates	1.2g
Carbohydrate	10.4g
of which sugars	7.0g
Fibre	4.5g
Protein	12.0g
Salt	12.7g

INGREDIENTS: Soybeans* (43%), rice* (24%), brown rice* (19%), sea salt, water, Koji (*Aspergillus oryzae*). *organically grown and processed.

Reducing salt intake in our diet is thought to be one way to avoid lifestyle related diseases. For this reason, Mitoku now offers a reduced sodium option for organic miso. This unpasteurized miso contains at least 25% less salt than our standard miso without compromising on taste. It has a rounded and satisfying taste similar to our brown rice miso.

Nutritional value	per100g
Energy	713KJ/170kcal
Fat	6.0g
of which saturates	0.9g
Carbohydrate	14.8g
of which sugars	11.2g
Fibre	4.6g
Protein	10.8g
Salt	8.3g

300g TUB x 6 x 8

Mitoku's unpasteurized miso range includes eight varieties, all made with the highest quality organic ingredients and carefully fermented. Traditional miso fermentation enhances its aroma, flavor, and color while preserving its rich nutritional value. Miso contains active enzymes that aid digestion and support the immune system. Unpasteurized miso is believed to retain more of these beneficial enzymes than pasteurized versions.

The packaging features a special valve that allows the miso to breathe, effectively preserving its quality and color.



Logistic information

Pieces	300g tub x 6 x 8
Unit size(mm)	90 x 120 x 85
Trader case (mm)	250 x 290 x 105
Master case (mm)	300 x 515 x 455
Gross weight	19.3kg

Shelf life24 months

Storagea cool, dry, dark place

PB label * conditions apply

Certification ... EU Organic JP-BIO-154

Producer Nagano Pre., Japan FSSC 22000 certified

MOQ ... Brown Rice Miso 10 cases, Rice Miso 66 cases

Packaging ... tub&lid: PET, inner sheet: parchment paper, inner seal: PET/AL/PET/PE (valve: PET) (compliance with EU 10/2011)