

# Certified organic Shiitake mushrooms

**Kohshin** is a type of Shiitake mushroom characterized by a large, wide-open cap. Since these mushrooms are thinner, they need less time to be rehydrated. Typically

they are served in miso soup, used as the soup base "dashi", and as an ingredient in many steamed or simmered dishes. They also taste great when fried.

Dried Shiitake mushrooms contain more than 40% of dietary fibers and abundance of Vitamin D that helps the body absorb calcium.

## Grown in a wild environmental condition

Although many people believe mushrooms are grown and harvested wild, most are industrially grown in an air-conditioned facility. Contrarily, Muso's Organic dried Shiitake mushrooms are grown in an environment as close to a wild environmental condition as possible. They are grown in shiitake beds made from non chemically-contaminated sawdust powder and Organic rice bran with no mechanical air conditioning. This enables our Organic dried Shiitake to bring out their best beneficial qualities -such as a "mineral from the woods", natural flavor and nutritional value.



## In harmony with nature

Our Shiitake farm is located in an area famous for a habitat of giant salamanders and is recognized as a national natural treasure and also inhabits the limpid stream.

We will continue to contribute, coexist and benefit with the environment through a sustainable Organic growth practice of Shiitake in harmony with nature.



From  Japan

Muso Co., Ltd.  
3-7-22 Nishitenma, Kita-ku, Osaka 530-0047 Japan  
<http://www.muso-intl.com> [info@muso-intl.co.jp](mailto:info@muso-intl.co.jp)