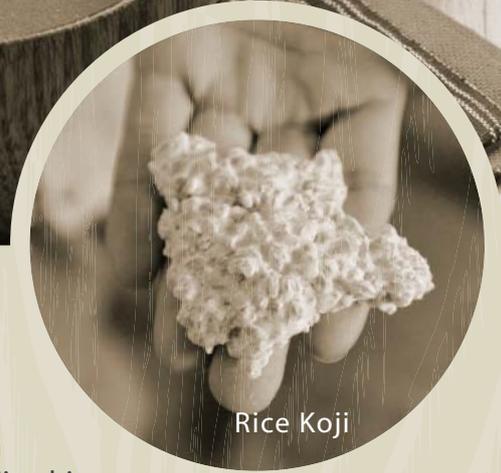


ORGANIC SHIRO MISO

CRAFTED BY
KANEMITSU MISO COMPANY



Rice Koji

History of Kanemitsu Miso

Muso's Organic Shiro Miso maker, Kanemitsu Miso Company, began to manufacture miso, along with shoyu and sake, in the beginning of the 17th century. Their facilities are located in a region of Japan known as *Fuchu* in Hiroshima prefecture, a basin area with the ideal environmental conditions for making fermented foods.

In 1872 they officially registered the name "Kanemitsu Miso", and in 2012 they celebrated their 140th anniversary. Mr. Kunihiko, the 4th generation brewmaster manages the company, and his son, Koichi will succeed him as the 5th generation master brewer. The mission of the Kanemitsu Miso company is "to maintain the family lineage of making the world's best shiro miso perfected over the generations by their unique family brewing recipe and master craftsmen."

History of sweet Shiro Miso from Fuchu

Shiro miso from *Fuchu* first achieved its superior reputation when it was entered in an exhibition in Nara in 1616, where it earned the gold medal. From that time the reputation of shiro miso spread widely among all the feudal lords, and ultimately shiro miso from *Fuchu* became one of the most popular varieties of miso, enjoyed by all those who could find and afford this specialty food.

Very few companies had the skills needed to make the unique and delicious *Fuchu* shiro miso, because of the highly specialized knowledge needed to make the correct *Koji* vital for brewing shiro miso. The Kanemitsu Family was one of the few families in *Fuchu* who understood the unique requirements of this type of *Koji* making, having learned this technique during sake making, which also had a very complex *koji* making process.





Why Shiro Miso is sweet?

The name, shiro miso (*shiro* means “white” in Japanese) is derived from the fact that white rice comprises approximately 70% of the total ingredients used in its production. Compared to other varieties of miso, Shiro miso uses much more rice (complex carbohydrates) in its recipe and produces a higher concentration of saccharized rice. The higher the percentage of carbohydrate (rice) used, the sweeter the miso will be. Shiro miso is also referred to as “sweet white miso.”

Shiro miso is sometimes referred to as “young miso” due to its relatively short fermentation period. Unlike types of miso that are aged over a long period of time, our shiro miso maker puts more emphasis on the saccharification process rather than fermentation period for the sweetness. Their unique koji processing is essential for shiro miso. Their particular type of koji must be carefully selected to produce the high concentration of diastatic enzymes that transform the rice into its sweet taste and at the same time, produce the full flavor of the soybeans and the very subtle umami flavor.

Characteristics of Shiro Miso:

- 100% gluten-free, no added sugars, and no other additives.
- Sweetest of all the misos.
- Half the sodium content of other misos (less than 6%)
- Its mild taste makes it incredibly versatile for all cooking styles and in combinations with many other flavors.
- An excellent ingredient for soups, dressings for salads, dips for chips, and marinades for fish.
- The mellow sweetness of Shiro miso makes it an ideal complement to savory foods.
- Delicious preparation using corn on the cob which is coated with shiro miso, wrapped in foil and grilled.
- Blended with tahini, shiro miso-tahini can be used as a delicious spread on bread or as the basis for a flavorful sauce for pasta or udon.

