

Rokko Miso

Information for Products No.1



Salt content : 4.8%

Product Name	[Ashiyasodachi] White Miso 1kg pillow
Shelf Life	12 months cold storage
Net Volume	1kg pillow
Unit per Case	20 units
Case Weight	20kg
Package Size	230×150×30 (mm)
Case Size	375×310×230 (mm)
JAN Code	4903312010117
Ingredients	Rice (from Hyogo Japan), Soybean (from Hyogo Japan), Salt (from Japan) / alcohol

Product Name	[Ashiyasodachi] White Miso 300g
Shelf Life	12 months cold storage
Net Volume	300g gusset Bag
Unit per Case	10 units
Case Weight	3.4 kg
Package Size	90×80×50 (mm)
Case Size	200×280×85 (mm)
JAN Code	4903312003263
Ingredients	Rice (from Hyogo Japan), Soybean (from Hyogo Japan), Salt (from Japan) / alcohol



This white miso is made using rice and soybeans from Hyogo, the local region. With a ratio of 21 parts koji to 10 parts soybeans, it has a strong koji aroma. It is characterized by its silky-smooth texture, mellow flavor, and natural sweetness. White miso enhances the "**umami**" of various ingredients without overpowering their original flavors. This miso can be widely used as a seasoning, such as in sauces or Japanese-style dressings. It also pairs well with cheese and cream. When used in miso soup, it is often blended with red rice miso. It is commonly used in ozoni, a traditional Japanese New Year's dish.



< White miso grilled salmon >



< Tender Roasted Pork with White miso sauce >



< White miso Potage soup >



< Pizza with White miso sauce>



< Shrimp and avocado salad
with White miso mayo>



< White Miso ice cream and
White Miso roll cake >