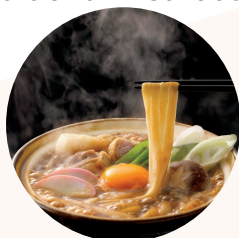


Organic Hatcho Miso

Organic Hatcho Nama Miso
Powerful Umami with a Touch of Acidity
Vegan, Free from Gluten and Additives
Wooden Barrel Aged



- ✦ Using organically grown soybeans to culture soybean koji and make soybean mash
- ✦ Rich, deep, and multi-layered flavor
- ✦ Crafted with traditional methods handed down in the century-old miso brewery



- ✦ Make Miso-Based Soup
- ✦ Pair with lightly flavored ingredients (tofu, vegetables)
- ✦ Complements dairy, meat, tomatoes, and more

Net Wt / 300 g
Piece size / 105×105×61(mm)
Case / 8 piece
Case size / 218×426×66(mm)
Gross Wt / 2.8 kg
Shelf life / 18months
Jan code / 4970216111752
Cartons / 5Case(40piece)
Japan retail price / 700yen

MARUYA



HATCHO MISO

Made entirely from soybeans, salt, and water, hatcho miso is a unique miso paste that exhibits a robust flavor, powerful umami with a touch of acidity and astringency, as well as boasting a dense texture and dark color. Unlike other types of miso that are made using rice or barley koji as fermenting agents, it utilizes soybean koji, and this is what brings about its characteristic body.



MISO Powder

Please use it for the finishing of pizza, fried potatoes, steaks, tempura etc. Please also use it for making sweets such as cakes and cookies.

For cooking / Instead of salt

- ◇ Cream cheese ◇ Vanilla Icecream ◇ Steaks ◇ Carpaccio
- ◇ Tempura ◇ Pasta ◇ French fries ◇ Gratin ◇ Fried chicken



Additive-free
Gluten-free
No MSG added

Net Wt / 50 g Piece size / 35×120×150(mm)
Cartons / 20 piece Carton size / 215×350×180
Gross Wt / 1.4 kg Shelf life / 2year
Jan code / 4970216130197
Japan retail price / 550yen

Maruya Hatcho Miso's origin dates back to as early as 14th century when the founder established a brewery. Since the early Edo Period around 17th Century, we have specialized in producing traditional "hatcho miso", a unique type of miso made entirely from soybeans, salt, and water. The miso is extremely regional and is produced in the designated area called Hatcho town (approx. 38 acres) in Aichi Prefecture. We have maintained our natural production methods, which have been handed down for centuries, and use them to brew and age the robust miso in wooden barrels. In addition to producing our traditional miso, we currently make various hatcho miso-based items, including condiments, sauces, ramen and udon noodles, curries, and snacks.

Maruya Hatcho Miso is the oldest existing Hatcho miso maker 八丁味噌 in Japan and has been operating continuously since 1337.

Okazaki-city, Aichi, Japan **Maruya Hatcho Miso Co., Ltd.** <https://www.8miso.co.jp/english.html>