

Rokko Miso

Information for Products No.2



Product Name	[Ashiyasodachi] Rice Red 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	4903312010087
Ingredients	Rice (from Hyogo Japan), Soybean (from Hyogo Japan), Salt (from Japan) / alcohol



This mildly sweet red rice miso is made using equal amounts of locally grown rice and soybeans from Hyogo Prefecture, and carefully aged over time to develop its rich flavor. With a reduced salt content of 9.5%, it is a low-sodium miso. It has been finely ground into a smooth paste, offering a mellow sweetness and a refined, rich aroma. Thanks to its low salt content and smooth texture with no graininess, it works well as a subtle flavor enhancer in sauces and dressings. It pairs exceptionally well with meat and can be used as a base seasoning in cooking to add "**depth**" and "**umami**".



Product Name	[Ashiyasodachi] Rice Red 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	4903312003232
Ingredients	Rice (from Hyogo Japan), Soybean (from Hyogo Japan), Salt (from Japan) / alcohol

Salt content : 9.5%

Miso can be used not only in traditional Japanese cuisine but also in a wide variety of other dishes !



< Braised spare ribs >



< Miso stew of beef >



< Braised Root Vegetables and Pork in Miso >



< Chicken miso sauce of thin wheat noodles >



< Miso sauce for gyoza (dumplings) >



< Miso Soup with Plenty of Ingredients >