

2022.9.1

Product Information



Name	Miso made with domestically produced barley and rice										Product image																								
Internal capacity	300 g		Quantity	10		Form	CUP																												
Suggested retail price	510 Yen																																		
JAN Code	4901614501739																																		
ITF Code (inner)	—																																		
ITF Code (outer)	0104901614501738																																		
Release date	discontinued										Display content	名称:調合みそ 原材料名:大麦(国産)、米(国産)、大豆(国産)、食塩 内容量:300g 賞味期限:枠外上部に記載 保存方法:直射日光を避け、涼しい場所に保存 製造者:新庄みそ株式会社 広島市西区三篠町3丁目12-23 TEL082(238)5566 製造所:広島県安芸高田市吉田町長屋中甲元1384																							
Product size	W	120 mm	D	90 mm	H	65 mm	W	330 g																											
Ball saize	W	— mm	D	— mm	H	— mm	W	— g																											
Case size	W	240 mm	D	470 mm	H	80 mm	W	3,700 g																											
Expiry date	360 D																																		
Allergen	Soybean		GMO	soybean (separate distribution)																															
Raw material	Barley (domestic) 、 Rice (domestic) 、 Soybean (domestic) 、 Salt										Nutrition facts	<table><tr><td colspan="2"></td><td>Per 100 g</td></tr><tr><td>energy</td><td></td><td>205 kcal</td></tr><tr><td>protein</td><td></td><td>8.5 g</td></tr><tr><td>fat</td><td></td><td>4.8 g</td></tr><tr><td>carbohydrate</td><td></td><td>32.0 g</td></tr><tr><td>salt</td><td></td><td>9.7 g</td></tr><tr><td colspan="2"></td><td></td></tr></table>					Per 100 g	energy		205 kcal	protein		8.5 g	fat		4.8 g	carbohydrate		32.0 g	salt		9.7 g			
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Feature	Mild, sweet, additive-free miso that is aged using domestically produced rice koji, barley koji, soybeans, and salt.																																		
Catch copy	Mild and sweet taste																																		
Use	Miso soup, Miso dish										Hiroshima Environmental Health Association																								
											※2007.4.27 analyzed																								