

MISO



Miso pastes inspired by the traditional Japanese artisanal production brought to the European environment, using a full range of local ingredients to bring new variations of umami flavor to all types of customers.

We produce miso in organic quality using our cultivated noble koji fungus (*aspergillus oryzae*), without any additional substances, heat acceleration during fermentation, pasteurization, or alcohol stabilization. Only legumes, cereals, koji, and salt.

The typical use of miso is as a universal condiment, a basis for soups, sauces, or spreads, or as an alternative to salt in everyday cooking. Not only on our website you will find a variety of inspiring recipes and ways to use it.

Traditionally, miso pastes are classified according to the length of the fermentation process and the ingredients used.

Shiro miso is a light, briefly (2-3 months) fermented miso paste with a typically milder and sweeter flavor. The standard basis is polished white rice, but our production also includes variations made from buckwheat, millet, or spelt.

Genmai miso is the name for miso made from whole grain rice, which is responsible for its brown color. These misos usually take around six months to age and are rich in flavor. We offer them coarsely ground.

Aka miso ages for at least one year, and has a more intense flavor and a typical reddish tone. In Japan, it is one of the most popular miso.

Mugi miso refers to miso pastes based on barley instead of rice. It ages from six months to a year and is also considered to be one of the types with a distinctive flavor.

Hatcho miso is usually completely black, very intense, with a strong flavor, and ages for 2-3 years. There are no cereals in its composition, the koji culture in this case is cultivated directly on the fermented soy.

PRODUCT	INGREDIENTS	BIO	VEGAN	KOSHER	GLUTEN FREE	ALLERGENS FREE	ALCOHOL FREE	SLOWLY FERMENTED
pea shiro miso	roundgrain rice, peas	✓	✓	✓	✓	✓	✓	✓
soya shiro miso	roundgrain rice, soya	✓	✓	✓	✓	soya	✓	✓
chickpea shiro miso	roundgrain rice, chickpeas	✓	✓	✓	✓	✓	✓	✓
millet shiro miso	millet, peas	✓	✓	✓	✓	✓	✓	✓
lentil shiro miso	roundgrain rice, red lentils	✓	✓	✓	✓	✓	✓	✓
buckwheat shiro miso	buckwheat, peas	✓	✓	✓	✓	✓	✓	✓
pea genmai miso	wholegrain rice, peas	✓	✓	✓	✓	✓	✓	✓
soya genmai miso	wholegrain rice, soya	✓	✓	✓	✓	soya	✓	✓
pea aka miso	roundgrain rice, peas	✓	✓	✓	✓	✓	✓	✓
soya aka miso	roundgrain rice, soya	✓	✓	✓	✓	soya	✓	✓
pea mugí miso	barley, peas	✓	✓	✓	✗	barley	✓	✓
soya mugí miso	barley, soya	✓	✓	✓	✗	barley soya	✓	✓
caramel miso	roundgrain rice, chickpeas, caramel	✗	✓	✓	✓	✓	✓	✓

In addition to these regularly produced miso pastes, we also prepare (especially for the HORECA segment) special types of miso, such as hazelnut, poppy seed, almond, vanilla, rose petal, lavender, cocoa, and many others. For further information please do not hesitate to contact us.