



SHINJYO MISO CO.,LTD

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Miso soup seasoned with miso paste by boiling food garnish by soup stock is Japanese soul food. It's called 1 bowl of miso soup a day makes our health and it has been supporting Japan's long life age from our dining table.

Miso is our traditional food that is proud of Japan to ferment and mature by mixing wheat, or rice and koji mold and salt to the soy bean. It's produced in various regions in Japan and the taste will be different from the each lands and factories. This is not only the combination of cereal kind or koji mold to be the ingredients, but the difference of water quality and land environment from their each climates make the taste by influenced complicatedly.

Shinjyo Miso factory is a manufacturer and selling company over 100 years who is located in Hiroshima-prefecture where is 700km west from capital of Japan, Tokyo. Hiroshima is also famous for beautiful water, and we are brewing miso paste where the landscape of spacious rice field is expanded especially beautiful and peacefully quiet Yoshida-town during the mountain area. We take our fortune our good taste as our company motto, we use GMO free soy bean by especially sticking to the food safety and peace of mind. On the long years' traditional miso brewing skills with combining the present computer technology, we are working hard and willing to supply safety and tasty miso to everybody. In addition to the elegant sweet type of white miso paste (shiro miso) that is used much koji mold, blended miso paste (awase miso) remains old taste of fashion, deep taste of miso paste blended (kakidashi miso) with extract from Hiroshima's famous oyster. Everything is the art of product which is produced by our factory brewing master.

In recent years, Miso has been well studying by scientifically the possible uncountable effects of protecting the cancer, controlling cholesterol, prevention of aging, making beautiful skin, elimination of radioactive substance. On the other hand, it has been increasing the number of the people who are apart from miso in the busy modern society. At our Shinjyo Miso factory, we are positively having the product development in order to meet the time needs product such as the miso soup readyt to serve only by pouring hot water to wish people eating miso soup easily everyday.

だして具材を煮、味噌で調味した味噌汁は、日本人のソウルフード。「一日一杯の味噌汁が健康を作る」ともいわれ、長寿国日本の健康を食卓から支えてきました。

味噌は、大豆に麦や米の麴と塩を混ぜ合わせ、発酵熟成させて作る日本が誇る伝統食品です。日本各地で作られており、土地によって、また蔵によっても味わいが異なります。原材料となる穀物の種類や麴の配合だけでなく、水質や環境といった気候風土が、複雑に影響して味を作り出すからです。

新庄みそ株式会社は、首都東京から約700km西に位置する広島県で、100年以上つづく味噌製造販売会社です。広島は水の美しいことで有名ですが、中でもとりわけ美しい、のどかな田園風景が広がる山間部の吉田町で味噌づくりを行っています。「おいしさが身上です」をモットーに、安全・安心にこだわり、遺伝子組み換えを行っていない大豆を使用。長年培ってきた伝統の技に、現代のコンピューターテクノロジーを組み合わせ、安全でおいしい味噌を安定供給できるよう日々励んでいます。米麴をふんだんに使った上品な甘みの白みそをはじめ、昔ながらの風味が香る合わせみそ、広島名産の牡蠣のエキスをブレンドした味わい深い味噌など、どれも蔵人(杜氏)が真心をこめて作る自信の逸品です。

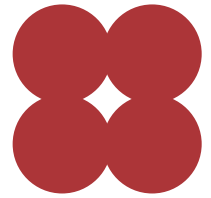
近年味噌には、がん予防やコレステロールの抑制、老化防止、美肌効果、放射線物質の除去など、数えきれないほどの効用があることが科学的に究明されてきました。しかし一方で、忙しい現代人の中では味噌汁離れが進んでいます。新庄みそでは、毎日手軽に味噌を食べてもらえるよう、お湯を注ぐだけで味噌汁ができるペーストなど、時代に合わせた商品の開発も積極的に行っています。



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1. SOYBEAN PASTE DARK

Well fermented mild Miso paste added koji (malted rice) with soybean. The rich taste of dark(aka) type of miso paste. It's all right to use for miso soup with marine products, tofu and mushroom and hidden taste of sauce. It's also possible for restaurant use. 500g.



2. SOYBEAN PASTE LIGHT

Well fermented mild Miso paste added koji (malted rice) with soybean. The plain taste of light (shiro) type of miso paste. It's all right to use for miso soup with tofu & wakame, radish & soybean curd (aburaage), miso dressing added vinegar, sugar and vegetable oil. It's also possible for restaurant use. 500g.



3. MISO PASTE IN BIG PACK

Photo is by 4 kgs. There are Aka Miso, Shiro Miso, Rice or Barley main used Miso and Blended Miso in other bigger packs. 4kg/10kg/20kg.



4. MISO PASTE (AKA MISO)

Real Dark Miso (Aka Miso) for retail in cup. Blending rice miso to soy bean miso and it has become well rich flavoured dark miso. It's easy to use small sized 300g.in cup.

FOR MISO USING

Miso Soup, Seasoning of simmering and stir-fry, Keeping in miso over a night before grill meat or fish, Putting directly to the vegetables.



5. MISO PASTE (SHIRO MISO)

Real Light Miso (Shiro Miso) for retail in cup. Shiro Miso (light Miso) used much Koji (malt yeast). For Dango jiru (wheat cake soup), dressing and seasonal cooking. It's easy to use small sized 300g. In cup.



6. MISO PASTE (AKA MISO)

Real Dark Miso (Aka Miso). Aka Miso (Dark Miso) used well flavoured Rice Miso and Barlet Miso. It's matched with fish and clam based Miso Soup and good for Dengaku (Miso dipped Konjac) and hidden flavoured sauce. It's 1 kg for restaurant. 1kg.



7. MISO PASTE (SHIRO MISO)

Real Light Miso (Shiro Miso). This Shiro Miso is elegant taste with Koji's (malt yeast) characteristic of sweetness. It suits for Japanese light style. 1kg.



8. SHIO KOJI

Spout type for use in required quantities. An all-purpose seasoning that can be used for a variety of dishes. Simply baking meat or fish with shio koji on it will increase its flavor. Salt from the Goto Sea is used.