

RED MISO POWDER ALAE

Description: Great seasoning for soups and sauces.

Physical Properties

Appearance	Light beige to reddish orange to brown powder	Method: Visual observation
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Organoleptic Properties

Flavor	Salty, meaty flavor	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
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Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent
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Packaging, Labeling, Storage

Receiving Conditions	Product should be shipped and handled in a sanitary manner.
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Storage Conditions	Store in a dry, cool place.
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Shelf Life	36 months (under optimum storage conditions).
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Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
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Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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BE Status	This product does not contain bioengineered ingredients.
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Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
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Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
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SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.
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RED MISO POWDER ALAE

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
X		X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

RED MISO POWDER ALAE

Ingredient Statement

Soybeans, Rice, Salt, Aspergillus Oryzae. Contains Soy.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	19.36	g
Carbohydrate	45.95	g
Moisture	4.00	g
Ash	20.71	g
Fat	9.98	g

Nutritional Analysis

Serving Size	100.00	g
Calories	338.00	
Total Fat	9.98	g
Saturated Fat	1.44	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	5,985.00	mg
Total Carbohydrates	45.95	g
Dietary Fiber	8.88	g
Sugars	3.99	g
Protein	19.36	g
Vitamin A	142.80	IU
Vitamin C	0.00	mg
Calcium	108.30	mg
Iron	4.51	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	269.10	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1/4 tsp (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.5 mg	0%
Iron 0.0 mg	0%
Potassium 1.3 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

RED MISO POWDER

Our Red Miso Powder has a deep and rich savory flavor, enhanced with salty fermented notes. It is freeze-dried from red miso paste, which is a traditional Japanese seasoning made from fermented soybeans. The red variety has a strong umami flavor, ideal for enhancing meaty flavors without adding meat-based ingredients to a dish. It can be used as-is or rehydrated into a paste.

- Coarse powder
- Deep red-brown color
- Flavors include earthy, savory, salty, tangy, umami

BASIC PREP

Ready to use. To rehydrate, mix one part Red Miso Powder with one part water.

SUGGESTED USES

- Use in rubs, sauces and glazes
- Use as a flavor base for soups, stews and ramen
- Substitute for salt to add an extra umami flavor to dishes

RECIPE

Miso Sesame Vinaigrette

1/2 cup Red Miso Powder
1/4 cup sesame oil
1/4 cup canola oil
3/4 cup water
3 cloves garlic, diced
3 tablespoon lemon juice
2 tablespoons honey
1 tablespoon nutritional yeast
1/2 teaspoon onion powder
1/2 teaspoon salt

Place all ingredients in a blender or immersion blender cup and process until smooth and emulsified.

Makes 2 cups

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INGREDIENTS

Soybeans, Rice, Salt, Aspergillus Oryzae. Contains Soy.



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COUNTRY OF ORIGIN DECLARATION

RED MISO POWDER
ALAE

THIS PRODUCT ORIGINATES FROM UNITED STATES