



# Red Miso

## Product Images



## Description

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Red miso gains its dark colour from the longer fermentation time and addition of the richer colour barley. Excellent for a traditional, flavourful miso soup, this miso can also be used to marinate meat, fish and vegetables and can be added to any soup where a rich umami flavour is called for.

## Additional Information

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SKU	91135
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Energy (Kcal)	211.0000
Energy (KJ)	883.0000
Fat	5.8000
of which saturates	1.0300
Ingredients	SOYA Beans, Barley, Salt
Brands	The Wasabi Company
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans
Protein	11.4000
Salt	10.4000
Size	500g
Pack Size	1
Storage Instructions	Store in a cool, dark place. Refrigerate once open.
Country of Origin	Japan

