SOUTH RIVER S MISO COMPANY

NOURISHING LIFE FOR THE HUMAN SPIRIT SINCE 1979.™















One of our main ingredients is time.

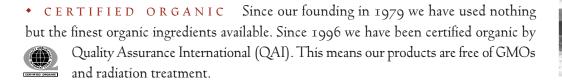
Miso is an ancient food. South River Miso is the only certified organic, unpasteurized miso available that is still entirely handcrafted in the centuries old, Japanese farmhouse tradition.

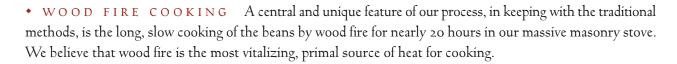
Our time-honored methods bring out the full flavor, rich chunky texture, and dynamic digestive power of miso, as it was known before the advent of modern food processing.



OUTH RIVER MISO IS A HAND CRAFTED ARTISAN FOOD, processed entirely without machinery. Following ancient methods, the cooked beans are mashed underfoot and mixed together with the salted grain-koji. This results in our signature miso with the traditional chunky texture, making possible the

most dynamic fermentation and the greatest complexity of flavor. Until the advent of industrialized food processing, virtually all miso was made in this way. (The treader wears organic cotton socks and plastic foot coverings during this process. Due to its short fermentation period, our Sweet White miso is purfed by machine.)





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• AGED IN WOOD ONLY — cypress or oak. No plastic fermentation vats are used for any variety of our miso. As it ages in wood —whether for three weeks or three years— South River Miso develops its character, ranging from mild and sweet for the Light varieties, to dark and deep, for the Three Year varieties.



- UNPASTEURIZED South River Miso is a living food. Each teaspoonful
- contains millions of active microorganisms and enzymes that aid the digestion and assimilation of all foods. This is not true of pasteurized miso, nor of freeze-dried, instant-miso products.
- PACKAGED IN GLASS to ensure the purity of our product. Glass packaging is best for fermented foods, and eliminates concern about migration of toxins that may occur with plastic.





www.southrivermiso.com