



ikiMiso
powder



ikifood nutraceuticals have the taste of health

ikifood nutraceutical are a natural wellness choice. Science allows us to identify the natural elements that help our **well-being** and ikifood make them ingredients to savor. A targeted and functional integration of food guided by the most careful and current research. For companies, ikifood is **professionalism, innovation and customization**. For consumers, ikifood is a way of **caring for themselves every day in safety and health**



The most beautiful
of food is enjoyed with
the freshest ingredients,
delicately enhanced
by seasoning



Understanding Miso

From the 7th Century, Miso has been an integral part of Japanese food culture as a natural healthy food and seasoning with added health benefits. In 1662, Arimasa Miyasaka, the 12th generation of the Miyasaka family, began the business with the art of brewing sake. In 1916 they started the product of Miso.

Miso is produced from rice, soybean, or barley, either singly or in combination. Ikifood Miso powder the perfect combination of fermented rice and soybean. The rice is steamed cooked and after cooling it is inoculated with the culture fungi, *Aspergillus Oryzae*, and fermented for a period of time. The fermented rice Koji is then mixed with the steamed soybeans and brine, then it is allowed to age to develop the characteristic colour and the unique deep flavour profile. The Miso is then freeze dried, creating the Ikifood Miso powder



Our White Miso Powder compliments lighter dishes such as fish & salads



Ikifood White (Shiro) Miso Powder

Description: Fermented soy and rice miso, based on the traditional Japanese Miso paste

Country of Origin: Japan

Packing: 15kg carton with aluminium inner bag

Shelf Life: 12 months from date of manufacture

Non-GMO External Characteristics:

Appearance: White Miso - yellow-brown powder

Solubility: Water dispersible

Taste: Savoury

Odour: Typical Miso

Composition (typical values):

Soybean (non- GMO)	Country of origin: US and Canada	57.5 %±4%
Rice (Oryza sativa)	Country of origin: Japan	18.5 %±4%
Salt (NaCl)	Country of origin: Japan	24%±4%
Vitamin B2:		(0.0016%)

- ✓ Vegan suitable
- ✓ Lactose free
- ✓ Gluten free
- ⊗ Allergen - Soy



Our Red Miso Powder compliments richer dishes such as griddled red meat

Ikifood Red (Aka) Miso Powder



Description: Fermented soy and rice miso, based on the traditional Japanese Miso paste

Country of Origin: Japan

Packing: 15kg carton with aluminium inner bag

Shelf Life: 12 months from date of manufacture

Non-GMO External Characteristics:

Appearance: Pale red-brown powder

Solubility: Water dispersible

Taste: Savoury

Odour: Typical Miso

Composition (typical values):

Soybean (non- GMO)	Country of origin: US and Canada	57.5 %±4%
Rice (Oryza sativa)	Country of origin: Japan	18.5 %±4%
Salt (NaCl)	Country of origin: Japan	24%±4%

- ✓ Vegan suitable
- ✓ Lactose free
- ✓ Gluten free
- ⊗ Allergen - Soy



Packaging

Weight per unit (g)

Aluminium bag: **86g**

Cardboard carton: **540g**

Net Weight including contents: **15kg**

Gross Weight: **15.86kg**

Dimensions: **40 x 25 x 25cbm**

Pallet: Gross weight: **531kg**

Outside measurements: **1.1x1.1x0.96m**

Japanese manufacturers are certified ISO 22000

- ✓ Vegan suitable
- ✓ Lactose free
- ✓ Gluten free
- ✓ Reduces salt
- ✓ Replaces MSG
- ✓ Flavour enhancer producing the umami
- ⊗ taste Allergen: Soy

Applications

Ready meals:

- More taste and depth of flavour
- Less salt
- On trend
- Replaces MSG

Soups:

- Improved taste and flavour
- Less salt
- On trend

Sauces:

- Great taste and flavour
- Less salt
- On trend
- Replaced MSG

Burgers:

- Increased meaty taste

Meat balls:

- Less salt
- Tenderising effect
- Maillard reaction

Sausages:

- Improved taste
- Less salt
- Tenderizing effect

Chicken:

- Improved taste and depth of flavour
- Less Salt
- Tenderising effect
- Salt reduction when brined
- Improved Maillard reaction (Rotisserie)

Bacon:

- Improved taste and depth of flavour
- Less salt
- Potential nitrate reduction
- Tenderizer
- Salt reduction in brine for injection method
- Smoked Miso creates the smoked bacon flavour (Miso cured bacon dry cure and injection)

Fish:

- Improved taste and flavour
- Less salt
- Tenderiser on squid and other more fibrous fish

Coatings:

- Improved taste and flavour
- Less salt
- Maillard reaction

Marinades:

- Improved taste and flavour
- Less salt
- Tenderizer

Rubs:

- Improved taste and flavour
- Less salt
- Maillard reaction

Bread:

- Improved taste and flavour
- Less salt
- Improved volume
- Increased Maillard reaction

Brine Trial: Chicken thighs cooked at 190 C for 23 mins



5% salt brine - 'salty' in flavour no colouration on skin standard cooked chicken texture



2.5% miso 1% salt - Good even skin colouration, slightly lacking in 'seasoned' flavour, slightly improved texture



2.4 % miso 2.5% salt - Even skin colouration, well 'seasoned' with a neutral buttery note, texture was moist and retained juices



5% miso - A more rustic 'roasted' skin colouration, very juicy texture, lacked in seasoning

Recommended Dosage Rates:

Dosage rates for various applications offering salt reduction and flavour enhancement.

Soups - 2.4%

Sauces - 2.4%

Savoury biscuits - 2.8%

Raw meat mixes - 2.4%

Coating for nuts - 15%

Rubs for meat and fish - 28%

Miso stock

(water dilution) - 13%

To create a fresh Miso paste as a replacement for commercial Miso paste: blend 85g of Red miso with 100g water and use as required in recipes where Miso paste is featured.

Material Safety Data Sheet

Product - Miso (fermented soya)

Part 1.

Supplier Information

IKIFOOD S.r.l.
VAT: 12326150013
Corso Vittorio Emanuele II, 76
10121 Turin • Italy
M. +39 331 207 2321
info@ikifood.it
www.ikifood.it

Part 2.

Composition / Information on ingredients

Physical state: **Yellow/brown color powder**
Common name: **Miso**
Origin: **Japan**

Part 3.

Hazard information

Physical and Chemical hazards: **None**
Environment hazards: **None**
Adverse human health effects: **None**
Specific hazards: **None**

Part 4.

First Aid measures

Inhalation: **The product is not dangerous by inhalation**
Skin contact: **The product is not dangerous by inhalation**
Eye contact: **The product is not dangerous. Flush with water**
Ingestion: **The product is not dangerous by ingestion**

Part 5.

Fire fighting measures

Suitable fire extinguishing media: **Water spray**
Nonsuitable media: **None**
Special protective equipment: **None**
Additional information: **None**

Part 6.

Accidental release measures

Not harmful, no special measures required

Part 7.

Handling and storage

Suitable storage media: **Aluminum bag in carton box**
Recommendations: **Avoid high temperature, humidity, long storage time**
Storage: **Store in dry and tight place**

Part 8.

Exposure control / personal protection

Respiratory protection: **Dust mask** should be used
Hand protection: **Chemically compatible gloves**
Eye protection: **Safety glasses or goggles**
Skin protection: **Protect exposed skin**
General hygiene: **Protect exposed skin**

Part 9.

Physical and chemical properties

Physical state: **Powder**
Colour: **Brown**
Odour and taste: **Characteristic**
Explosive properties: **None**
Solubility: **In water and oil**

Part 10.

Stability and reactivity

Stability: **Stable product at normal conditions of pressure and temperature, no reactions expected**
Conditions to avoid: **High temperature and humidity**
Materials to avoid: **Iron, Copper**
Hazardous decomposition: **None**

Part 11.

Toxicological information

Non toxic

Part 12.

Ecological information

None

Part 13.

Disposal considerations

None

Part 14.

Transport information

This product is not classified as dangerous for the road, sea and air transportation

Part 15.

Regulatory information

Avoid high temperature and high humidity

Part 16:

Other information

None

This safety data sheet information is considered to be true and correct at the present time. Nevertheless, the data supplied and recommendations can not be taken as a guarantee. As the use conditions of the product are out of our company control, it is the responsibility of the users to determine the safety of the use conditions. Furthermore, this information does not represent technical specifications; there is a technical data sheet for these purposes



IKIFOOD S.r.l. • VAT: 12326150013
Corso Vittorio Emanuele II, 76 • 10121 Turin • Italy
M. +39 331 207 2321 • info@ikifood.it • www.ikifood.it