

Red miso, mirin & soy sauce broth	Suitible for vegans. Low in sugar. Low in saturated fat.		
	Organoleptic Profile		
Ingredient Declaration	Appearance	Flavour	Texture
Ingredients: water, red miso paste (4%) (water, soya beans, rice, salt, alcohol), sunflower oil, natural flavourings, mirin rice wine (fermented rice, water, alcohol, glucose syrup), soy sauce (water, soya beans, wheat , salt), yeast extract, salt, maltodextrin, tamarind paste, mushroom concentrate, sugar, lime leaves, chilli powder.	Smooth homogeneous liquid. Opaque coffee brown in colour. Swirling flecks of miso spiral inside the broth.	Highly salty Slight acidity from the fermented miso. Rounded umami mushroom flavour	Smooth homogenous liquid. Coats the mouth
Allergy statement			
Allergy advice: for allergens, including cereals containing gluten, see ingredients in bold.	Nutritional Information		
	Typical nutritional values as sold per:	100ml	250ml
Preparation Instructions	Energy (kJ)	126	314
How to use: shake well, add to saucepan & heat to a simmer. Then, add ingredients directly to the saucepan or heat separately & pour over a bowl of cooked ingredients.	Energy (kcal)	30	75
	Fat (g)	2.0	4.9
	of which saturates (g)	0.2	0.5
	Carbohydrate (g)	2.00	4.9
	of which sugars (g)	0.6	1.5
	Fibre (g)	<0.5	<0.5
	Protein (g)	1.1	2.8
	Salt (g)	1.1	2.8
	Serving size:	250ml This pack contains 2 servings.	