

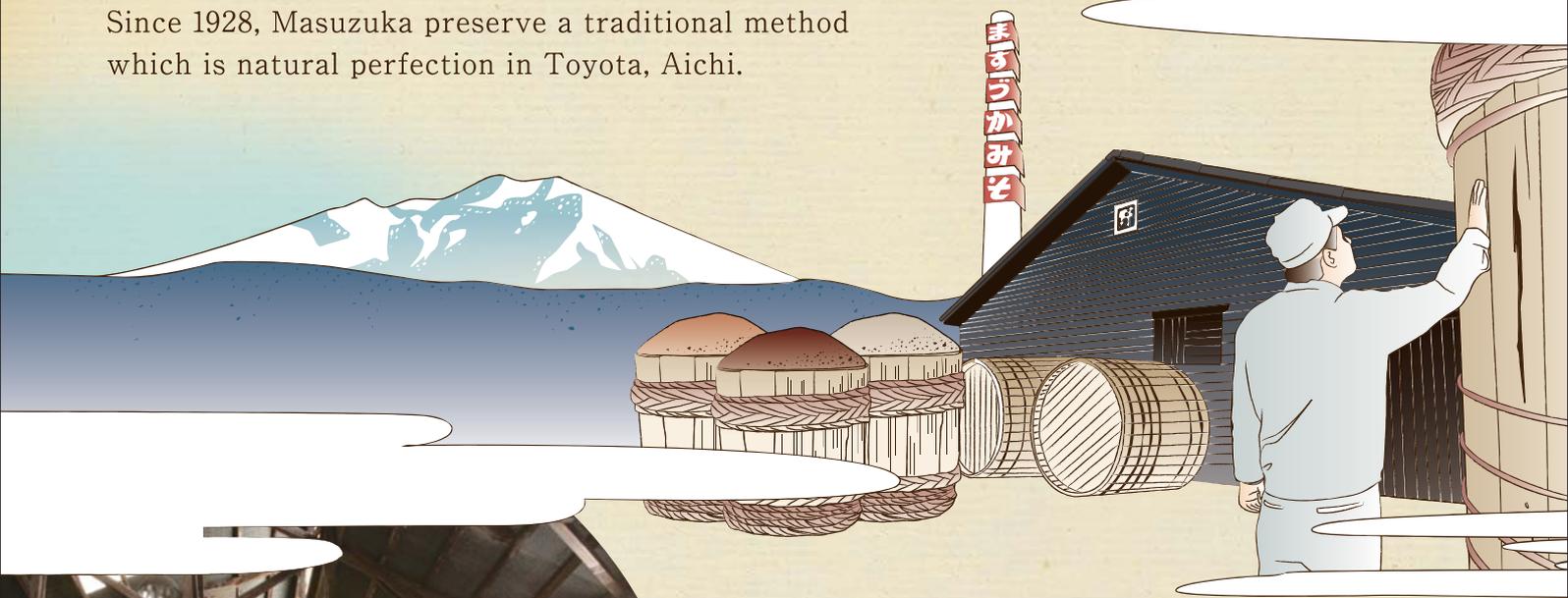


蔵元 榊塚味噌
MASUZUKA MISO

Aichi's Own Premium Soybean Miso

HATCHO MISO

Since 1928, Masuzuka preserve a traditional method which is natural perfection in Toyota, Aichi.



We don't "make" Miso.

Masuzuka has over 400 huge wooden tubs made of cedar or hinoki. Once you enter our warehouse, you will feel as if you are in the forest. With feeling the breath of four-seasons, we take the traditional method that has been handed over, and tenderly watch over Miso like upbringing our children.

"We do not make miso, it is brought up"

Miso keeps breathing in the forest, the place like a micro-cosmos.

Made from all natural soybeans



'Genetically modified (GM) foods' have not been officially proved how it affects on human body or the nature. Masuzuka products have used only officially qualified soybeans since GM products became an issue. Safe and trusted food products provide you with healthy life.

Naturally preserved to perfection



It means that we do not take any artificial way such as temperature controlling or seasonings. We just leave Miso into four-seasons and wait until Miso is slowly perfected by itself. There are huge differences between 'Naturally preserved Miso' and 'Artificially preserved Miso' in terms of taste, smell and umami.

Food and nutrition education



It is well known that Japan has been economically developed. However especially young people in Japan are not really concerned with the importance of food. Our daily life is surrounded by many choices of food so that it is easy to be full, but difficult to be mentally satisfied. Masuzuka provide open-day of our warehouse to children and educate them the importance of food. It is called "shoku-iku" in Japan. We believe food education to young generation contribute to widen their view and bring the bright future.



フードアクションニッポン
推進パートナー



いいともあいち
ネットワーク会員



ISO9001
取得企業



Aichi Quality
愛知ブランド
愛知ブランド企業



ニッポンの味噌アカラ
登録商標取得済