

ONE INGREDIENT, UNLIMITED ENHANCEMENT

In need of a delicate ingredient that packs a powerful punch? The solution is white miso. Traditional white miso is a sweet, low-salt soybean paste that is fermented for a shorter time than darker options. Nikken's White Miso Powder - 6107 delivers this delicate flavor that provides an enhancement boost to applications.

Add White Miso Powder to your next product formulation to:

- increase salt perception and add mouthfeel to reduced sodium formulations
- add umami enhancement and achieve a well-rounded savory note that is complementary to various flavor profiles and applications
- enhance flavor and deliver a traditional white miso/fermented soybean profile to soups, sauces or dressings
- improve flavor complexity and mouthfeel for sweet/savory and sweet/hot combinations
- amp up the flavor profile of favorites like mashed potatoes, chicken soup or pasta sauces

THE UNEXPECTED FLAVOR SOLUTION

Contact Nikken Foods at 314.881.5858, email us at technical@nikkenfoods.com or visit our website at nikkenfoods.com to learn about our White Miso Powder - 6107 today and experience a fermented flavor booster in action for your next product development project.



WHITE MISO FAST FACTS



The lighter color the miso, the milder the flavor. White miso is sweeter and milder than yellow which is tamer than red.



Because it's made from fermented soybeans, miso is an excellent choice for creating umami in vegetarian dishes.



In 1994, Nobu in NYC put a Black Cod with Miso on its menu where it remains as the most famous dish at 30 Nobu locations across the world.



ONE INGREDIENT, UNLIMITED ENHANCEMENT

PRODUCT INFORMATION

White Miso Powder - 6107

DESCRIPTION

White miso (fermented soybeans, rice and salt) spray dried on a modified food starch carrier. Provides a savory, salty flavor.

INGREDIENTS

White Miso (Fermented Soybeans, Rice and Salt), Modified Food Starch and Salt

SPECIALTY ITEMS PORTFOLIO

Nikken's specialty items feature a wide array of products addressing formulation needs such as flavor enhancement, sodium and fat reduction, and building layers of flavor.

- Black bean powder - 7036
- Kimchi seasoning powder - 8635
- Kombu extract powder - 1917
- Komi™ powder - 7400
- Natural flavor enhancer powder (wheat free) - 7203
- Natural flavor enhancer powder - 7103
- Red miso powder - 6100
- Rice vinegar flavored powder - 5401
- Teriyaki sauce powder - 7021
- White miso powder - 6107
- Worcestershire sauce powder - 4201

DISCOVER FLAVOR ENHANCEMENT WITH NIKKEN FOODS.

Nikken's portfolio of ingredients bring bold, full flavor to your product development formulations. And our experts are full of advice to help you get the most from Nikken ingredients including choosing the perfect umami enhancers, ingredient combinations, or providing technical tips. Contact us today.



NIKKEN[®]
NIKKEN FOODS USA, INC.

Nikken Foods USA, Inc.
4984 Manchester Ave.
St. Louis, MO 63110
314.881.5858 ph
314.881.5850 fx
nikkenfoods.com