

MAKES 4 SERVINGS OF DELICIOUS SOUP  
• IN 4 SINGLE SERVING PACKETS •



MADE WITH  
ORGANIC MISO

# MISO-CUP®

INSTANT SOUP IN SECONDS™  
PLANT-BASED • GLUTEN FREE • LOW CALORIE

**REDUCED SODIUM**  
65% LESS SODIUM\*\* - SEE BACK PANEL



NET WT. 1 oz 29g

SERVING SUGGESTION



Product of USA  
email: [customers@edwardandsons.com](mailto:customers@edwardandsons.com)  
Certified organic by QAI  
edwardandsons.com  
Edward & Sons Trading Co., Inc.  
Edward PO Box 1326  
Carpinteria, CA 93014 USA

\*\*This soup mix contains 65% less sodium per serving below the 780 mg/serving average of the leading brands of instant miso soup.

Ingredients: Freeze-dried Miso\* (Soybeans\*, Rice\*, Salt, Yeast, Koji Culture [Aspergillus Oryzae]), Onions\*, Onion Powder\*, Mushroom Powder, Tapioca Starch\*, Mushrooms, Green Onions, Spinach, Parsley\*, Organic Ingredients. Contains Soy.

MP1\_23

Nutrition Facts	
Amount per serving	
Serving Size 1 envelope (7g)	
About 4 servings per container	
<b>Calories</b>	<b>25</b>
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 4g	1%
Dietary Fiber less than 1g	2%
Total Sugars less than 1g	0%
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg 0%	
Calcium 20mg 2%	
Potas. 60mg 2%	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.	

Many instant soups are packaged in disposable cups. This wastes trees and petroleum resources, thereby adding to the financial and ecological cost of those soups. Edward & Sons encourages you to use your own favorite cup to preserve our precious resources, or you may enjoy ours. USA customers may purchase an attractive Miso-Cup Soup mug for only \$3.99. Please send a check for \$3.99 to Edward & Sons, PO Box 1326, Carpinteria CA 93014, and we will send you a Miso-Cup mug. All proceeds from this offer are donated to non-profit reforestation organizations to help renew depleted woodland resources.

**SPECIAL OFFER!**

Recipe: Creamy Miso Party Dip  
Mix contents of 1 Miso-Cup envelope with 8 oz sour cream (dairy or non-dairy) and stir well.  
Hint: When preparing any soup stock, add Miso-Cup as desired for added flavor and nutritional content.

**Instant Soup Directions:**  
Add contents of 1 envelope to 8 oz of hot water. Stir. Enjoy!

**The Story of Miso-Cup®**  
Miso, one of Asia's most important foods, was created by the Buddhist monks later brought this versatile soyfood to Japan, where it evolved into the delicious miso soup we enjoy today. Miso was originally reserved exclusively for nobility, but it was eventually shared more widely, and has become a treasured staple in kitchens throughout Asia\*. The popularity of Japanese cuisine has made miso soup a worldwide favorite, thanks to its wonderful flavor and unique nutritional profile. To make Miso-Cup Reduced Sodium, food artisans age organic soybeans and rice with a traditional starter culture called "koji." They employ salt, time and pressure to regulate this aging process and create the culinary treasure which is miso. We freeze-dry their fresh, unpasteurized miso, adding select ingredients, such as organic onion and organic parsley, to make Miso-Cup complete. Like yogurt, miso is considered to be a living food. That's why Edward & Sons takes extra care to use costly freeze-drying methods that retain many of the living cultures for which fresh miso is prized. Miso-Cup boasts rich, satisfying flavor without any cholesterol or trans fats. Enjoy convenient Instant Soup In Seconds™ or experiment with Miso-Cup as an all-purpose seasoning to enhance sandwiches, flavor dips, season gravy and more. Miso-Cup - delivering Convenience Without Compromise® to discerning customers with busy lifestyles since 1978. \*SOURCE: THE BOOK OF MISO, by W. Shurtleff & A. Aoyagi, Ballantine Books. For more information, go to [soyinfocenter.com](http://soyinfocenter.com)