

Reduced Sodium

MISO-CUP[®]
INSTANT SOUP IN SECONDS[™]

4 SINGLE SERVINGS



65% LESS SODIUM
See Back Panel*

INSTANT
MISO-CUP[®]
SOUP IN SECONDS[™]

Reduced Sodium

Made With Organic Miso

Add your own fresh tofu



Net Wt. 1oz 29g



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MISO-CUP[®]

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SPECIAL OFFER!

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. We will send you a Miso-Cup[®] mug for your very own.

All proceeds from this offer are donated to non-profit reforestation organizations to help renew depleted woodland resources.

Questions? email: custserv@edwardandsons.com MFI 22 ©2022

Nutrition Facts

Amount per serving
Calories 25

% 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	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	20mg	2%
Potas.	60mg	2%
Iron	0.4mg	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.

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Miso-Cup[®] Instant Soup Directions:
Add contents of 1 envelope to 8 oz of hot water. Stir. Enjoy!

*This soup mix contains 65% less sodium, a reduction of 500 mg of sodium per serving below the 780 mg/serving average of the leading brands of instant miso soup.

Recipe: Creamy Miso Party Dip
Mix contents of 1 Miso-Cup envelope with 6 to 8 oz sour cream (dairy or non-dairy) and stir well.

Hint: When preparing any soup stock, you may add Miso-Cup as desired for added flavor and nutritional content.

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

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edwardandsons.com
Edward & Sons, Carpinteria, CA 93014 USA
Edward & Sons Trading Co., Inc.

The Story of Miso-Cup[®]
Miso (pronounced mee-so) one of Asia's most important foods, was created by the ancient Chinese more than two thousand years ago. 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 Soup, food artisans age organic soybeans and organic rice with a traditional starter culture called "koji". They employ salt, time and pressure to regulate this aging process and create the culinary treasure known as miso. We freeze-dry lower sodium varieties of 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 is 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 soyinfo.org