SERVINGS IN 4 ENVELOPES Edward & Sons & Edward & Sons & Edward & Edward

Convenience Without Compromise®

## INSTANT MINISTANT MINISTAN

## Golden Vegetable

✓ Gluten Free
✓ Low Calorie
✓ Plant-Based

Net Wt. 2.5 oz 72g



SPECIAL OFFER!

volden Vegetable

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.

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"The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 salonds as day is used for general nutritional advice.

Vit D 0mcg 0% • Calcium 21mg 2%

Vit D 0mcg 4% • Potas 80mg 2%

Protein 2g

Dietary Fiber less than 1g 0%

Total Sugars 2g
Includes 0g Added Sugars 0%

 Trans Fat 0g
 0g

 Cholesterol 0mg
 32%

 Sodium 740mg
 32%

 Total Carbohydrate 4g
 1%

Calories 30

About 8 servings per container Serving Size 1/2 envelope (9g)

**Nutrition Facts** 

Dist. by: Edward & Sons Trading Co., Inc.

Edward PO Box 1326,

& Sons Carpinteria, CA 93014 USA

edwardandsons.com

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Product of Japan

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Ingredients: Freeze-dried Miso (Soybeans, Rice, Salt, Roasted Soybean Powder, Koji Culture [Aspergillus Oryzae]), Onion Powder, Green Onion, Parsley. Contains Soy.

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

Baked Brown Rice Snapse.

or Edward & Sons

2erve with Chips, raw veggies,

Recipe: Creamy Miso Parly Dip Mix contents of 1 Miso-Cup envelope with 16 oz sour cream (dairy or non-dairy) and stir well.

Instant Soup Directions:
Add contents of

1/2 envelope (about 1 Tbsp) to
8 oz of hot water. Silr. Enjoy!
Note: 1 envelope makes 2 servings of soup.

Miso-Cup®

\*SOURCE: THE BOOK OF MISO, by W. Shurtleff & A. Aoyagi, Ballantine Books.

flavor dips, season gravy and more. Mithout Compromise® to discerning customers with busy litestyles since 1978.

cholesterol or trans tats. Enjoy convenient Instant Soup In Seconds  $^{TM}$  or experiment with Miso-Cup as an all-purpose seasoning to enhance sandwiches,

adding select ingredients, such as onion and parsley, to make Miso-Cup complete. Like yogurt, miso is considered to be a living tood. 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, safistying flavor without any

and unique nutritional profile.

To make Miso-Cup® Golden Vegetable, food artisans age cooked soybeans and rice with a traditional starter culture called "kolji". They employ salt, time and pressure to regulate this aging process and create the culinary treasure known as miso. We treeze-dry their fresh, unpasteurized miso, miso.

soyfood to Japan, where it evolved into the delicious miso soup we enjoy loday.

Miso was originally reserved exclusively for mobility, but it was eventually shared more staple in kitchens throughout Asia\*.

The popularity of Japanese cuisine has made miso soup a worldwide has made miso soup a worldwide fororite, thanks to its wonderful flavor the miso soup a worldwide has made miso soup a worldwide has m

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