

MISO-CUP
INSTANT SOUP IN SECONDS™

Savory with Seaweed

8 SERVINGS IN 4 ENVELOPES

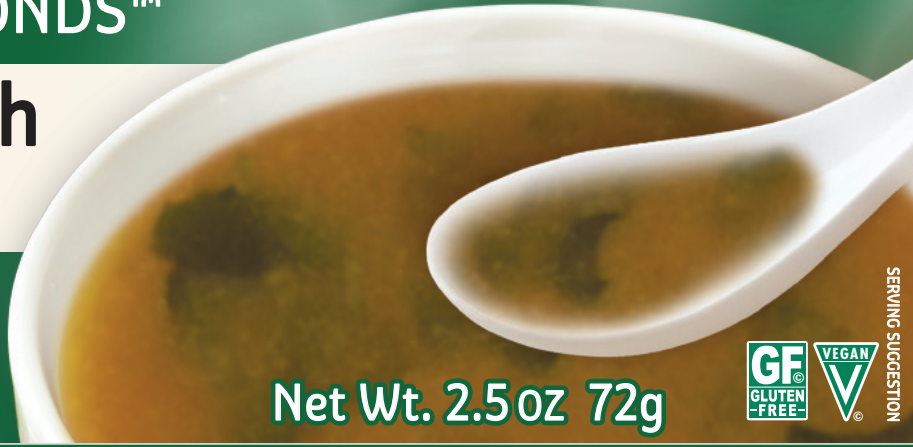


Convenience Without Compromise®

INSTANT MISO-CUP
SOUP IN SECONDS™

Savory with Seaweed

- ✓ Gluten Free
- ✓ Low Calorie
- ✓ Plant-Based



Net Wt. 2.5oz 72g



SERVING SUGGESTION

INSTANT SOUP IN SECONDS™
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INSTANT SOUP IN SECONDS™
MISO-CUP

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 want to enjoy one of ours.

USA customers may purchase an attractive Miso-Cup® Soup mug (a \$6.95 value), for only \$3.99. Please send a check for \$3.99 to Miso-Cup Soup Mug Offer, PO Box 1326, Carpinteria CA 93014. We will send you an attractive Miso-Cup mug for your very own. All proceeds from this offer will be donated to non-profit reforestation organizations to help renew depleted woodland resources.



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Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 710mg	31%
Total Carbohydrate 3g	1%
Dietary Fiber less than 1g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 2g	
Vit. D 0mcg	0%
Calcium 22mg	2%
Potas. 100mg	2%
Iron 0.7mg	4%

Nutrition Facts
Amount per serving
35 Calories
Serving Size 1/2 envelope (9g)
About 8 servings per container

Product of Japan
Packed in USA
Edward & Sons Trading Company, Inc.
Carpinteria, CA 93014 USA
PO Box 1326

Miso-Cup® Instant Soup Directions:
Add contents of 1/2 envelope (about 1 Tbsp) to 8 oz of hot water. Stir. Enjoy!
Note: 1 envelope makes 2 servings of soup.
Mix contents of 1 Miso-Cup envelope with 16 oz sour cream (dairy or non-dairy) and stir well.
Note: The bits of wakame seaweed will expand when mixed with the sour cream and reminds us of classic spinach dip...with an Asian twist. Delicious! Serve with chips, raw vegetables, or Edward & Sons Baked Brown Rice Snaps®.
Hint: When preparing any soup stock, add Miso-Cup as desired for added flavor and nutritional content.
Ingredients: Freeze-dried Miso (Soybeans, Rice, Salt, Roasted Soybean Powder, Koji Culture [Aspergillus Oryzae]), Wakame Seaweed, Green Onion.

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 now 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® Savory with Seaweed, food artisans age cooked 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 known as miso. We freeze-dry their fresh, unpasteurized miso, adding select ingredients, such as onion and mineral rich wakame seaweed, 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.com