

FLAVOR SPOTLIGHT: **MISO**



A staple in Japanese cuisine, miso is a fermented paste made with soybeans and grains that provides salty, umami flavor. Traditionally used for soups, noodles and tofu dishes, there is an opportunity to infuse the rich flavor of miso in other applications for an unexpected complexity. Level-up savory sauces, snacks, and meals with its deep, earthy notes. Or surprise and delight the senses by pairing it with sweet profiles, like a miso caramel.

FROM OUR EXPERTS

“To take salted caramel to the next level, I developed a **Miso Caramel & Fudge Swirled Ice Cream**. I infused a miso flavor into caramel, for a salty, plus rich, deep umami taste. With this slightly sweet, slightly savory caramel and a bitter hint of dark chocolate swirled in a sweet, custardy vanilla ice cream, every bite is a different yet balanced experience.

Miso flavor can add a similar contrast to many of our favorite treats, offering a new way to experience sweet against a backdrop of sharp saltiness and rich umami.”

Tara Overland, Scientist II



“To elevate savory applications with some umami umph, I recommend utilizing a miso base. Crafted with all natural ingredients, I've added it to ramen broth, vinaigrette, mayo, hummus and even **mac and cheese**. Blended into a bechamel with Colby jack and cheddar cheeses, the miso emphasizes the salty cheese notes and makes for an amazing comfort food!”

Chris Matthews, Associate Research Chef

U.S. CANADA
+13% +10%
increase in avg. monthly
Google searches for MISO,
'23-'24.
Google Search Data
via BrightEdge

Contact us or [click](#) to request a **FREE MISO** flavor or culinary base sample.

