At first the American Miso Company produced only Miso Master® Organic Traditional Red (Aka) Miso, the only type of miso made by Mr. Onozaki, but soon the Bellemes developed a recipe and technique for making Barley Mugi (Miso), eventually paying back part of our debt to Mr. Onozaki by teaching him how to make barley miso of his own in Japan.

The U.S. Department of Agriculture has put in place a set of national standards that food labeled “organic” must meet. The USDA Organic seal tells you that a product is composed of at least 95 percent organic ingredients, and you can be sure that it was produced using the highest organic production and handling standards in the world. This seal is displayed on all AMC organic miso products.

From the beginning, the American Miso Company has produced only organic miso and we have never wavered from that commitment in the intervening years.

Another stamp of integrity that Miso Master Organic Miso has achieved is from the Non-GMO Project. The new design of each miso tub now proudly bears the Non-GMO Verified logo, indicating third-party certification that no ingredient in our miso has been genetically engineered or modified.

The American Miso Company story continues on into the future with our latest certification being Gluten-Free for all varieties except Country Barley and Mallow Barley.

Scientific research is now supporting what ancient traditions have endorsed regarding the benefits of miso. As miso moves from the exotic to mainstream, we explore delicious new ways to introduce miso into the American diet.

-from the first American Miso Company production to 1995

From them until today, Quality Assurance International, an independent third-party certification organization, certifies all AMC manufacturing, processing and warehouse facilities as organic.