Miso Master® Organic Miso
the ultimate “Slow Miso”

NATURALLY AGED IN THE ANCIENT TRADITION

Miso Master® uses no tricks to speed the process of natural fermentation. Instead we use Mother Nature’s own timetable.

This ancient centuries-old traditional way of making miso has been in use in the mountains of Western North Carolina since 1979, when the first Miso Master® Organic Miso made its appearance after a year of intensive study with one of the few remaining traditional miso makers in Japan.

Miso Master® long-term miso is naturally aged at ambient temperatures, in wooden barrels, without accelerants.

That is “Slow Miso”