The mouth-filling, “umami” flavor of miso gives worlds of depth to savory dishes, marinades, rubs, sauces, glazes, and so much more. Surprisingly, miso also contributes a unique burst of flavor to desserts and sweet treats, adding a bold, salty component that increases complexity and rounds out the sweeter profiles.

**Types of Miso Master® Organic Miso:**

**Light Miso**
- Mellow White
- Sweet White
- Chickpea

These short-term misos are aged for several weeks and are sweet and somewhat nutty in flavor. 8 oz & 1 lb.

**Dark Miso**
- Brown Rice
- Country Barley
- Traditional Red

These long-term misos are aged up to a year in wooden barrels. Their flavor is rich, robust, and hearty. 8 oz & 1 lb.