

Miso: More than just a soup

Warm up your soup and stock options this winter with **Organic Miso Bouillon Paste**, a new addition to the extensive Clearspring miso range. Miso is a Japanese fermented whole soya food that is well known for its rich, savoury taste and concentrated goodness.

Most familiar to the majority of the western world in its soup form, the concentrated and flavoursome nature of traditional Japanese miso makes it an ideal and versatile stock for soups, stews and sauces. Clearspring Organic



Miso Bouillon Paste combines Clearspring Organic Brown Rice Miso and carefully selected vegetables in easy-to-use sachets, creating the perfect store cupboard staple. Each sachet makes 500ml of stock and each box contains 4 sachets.

Clearspring Organic Miso Bouillon Paste

RSP: £2.79 for 4x28g sachets

All available in independent health food stores and selected multiple retailers.

Please see http://www.clearspring.co.uk/stockists for our total distributor network.

First released November 2009

Updated January 2011

Prices accurate as of January 2010

Ends

If you would like images, samples or more information, please do not hesitate to get in touch with Margreet Westerhuis on margreet@clearspring.co.uk or call mobile +44 (0)791 782 3252. You can also find more information on our website; http://www.clearspring.co.uk