

# Aged Miso “Defensin”<sup>®</sup>

A revolution in miso has been born !

*Protecting your loved ones  
with the natural power  
of miso.*

PATENTED  
特許取得

第7357340号



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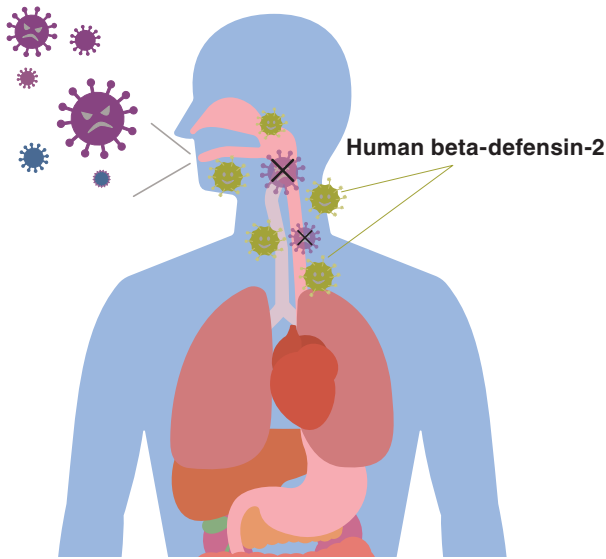
Yokote - Town of Fermentation  
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## What is Aged Miso Defensin?

Defensins are an anti-microbial substance active against viruses. They are part of the natural immunity inherently possessed by humans.

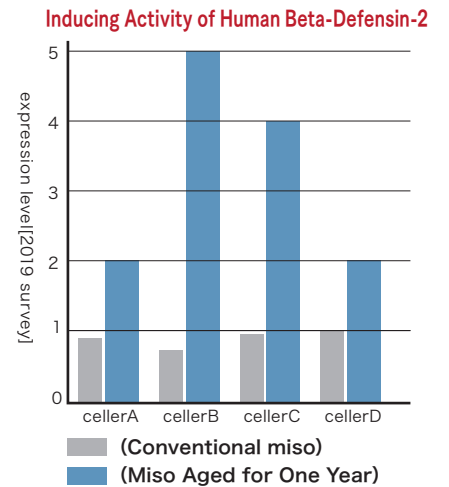
**\*We named this product as it is with a focus on the health functions of this new miso.**



Defensins are antimicrobial substances that naturally active the innate immunity of the body against viruses and the like.

Research has revealed that Aged Miso Defensin supports the production of human beta-defensin-2. Human beta-defensin-2 is especially strongly expressed in the mucosal tissue and skin of the mouth, lungs, trachea, eyes, nose and digestive organs. It has antibacterial activity against trachea infections such as pneumonia and inflammations. Above all, there are reports that it is involved in the defense against infection in the mucosal epithelium.

(Source: Patent application documents)



Inducing activity was also observed in all four cellars where the samples were manufactured in comparison to conventional koji rice malt mold

*100 years of history crafting miso combines with special Koji mold. Our ingredients are locally sourced Komachi rice and edamame soybeans.*



The koji rice malt is made using specially selected koji rice malt mold.



We use "secret" soybeans produced locally in Yokote.



Yokote is a town famous nationwide for its kamakura snow huts



### Tasty Ways to Enjoy Aged Miso Defensin (Examples)

#### miso milk soup

Mix with milk to make miso milk soup. Sweet miso with plenty of koji, so it's safe for children. Daily healthy habits!

#### recipe

Dissolve a spoonful of miso in a cup of your choice with milk. Pour hot water from the pot into it. Calcium in milk is expected to make self-reliant nerves, and defensin is expected to improve immunity.



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*A sweet miso with plenty of koji rice malt. Our seasoning can be used in everyday cooking!*

There is a deep-rooted culture in the rice-producing region of Yokote to use plenty of koji rice malt in miso, pickled vegetables and other fermented foods. We use our own fermentation technology to manufacture this traditional miso.

[Product name] Aged Miso Defensin  
[Contents] 400 g  
[Raw ingredients] Rice (produced in Yokote), green soybeans (produced in Yokote) and salt (manufactured in Japan)  
[Storage method] Requires refrigeration (10°C or below)



Nutritional information (per 100g)  
Energy 183kcal, protein 8.9g, fat 3.3g, carbohydrates 29.3g, salt equivalent 9.12g

(Estimated values)

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