

PRO'LIMA
n°09. 2022



MIKAWA MIRIN

THE JAPANESE RECIPE FOR ENDLESS USE



Sweet rice wine to enhance savoury or sweet dishes

A sweet and rich flavour

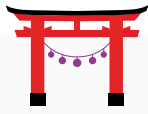
Manufactured according to ancestral production methods,
based on simple high quality organic ingredients



MIKAWA MIRIN

AN ORIGINAL AND DELICIOUS SEASONING

100% LIMA



The best organic ingredients to bring a 100% Japanese touch to your cooking.

ARGUMENTATION

- + Product manufactured according to traditional production methods
- + Slowly brewed and ripened with care for a year for tasty sweet and savoury dishes
- + Comes from the Mikawa region, well known for its high quality mirin thanks to its clear fresh water from the Yahagi River, high quality rice and mild climate

NUTRITION

- + Gluten-free
- + No added sugars *
- + No sodium, no salt

* Contains naturally occurring sugars

INGREDIENTS

Sweet rice* 52%, water, whole rice* 23%, Koji (Aspergillus oryzae)

* = organically grown





USE

Like white wine, it is ideal for flavouring sautéed dishes or for replacing sugar in desserts. Mix with soy sauce to make other sauces like teriyaki. It also goes perfectly with miso and other fermented seasonings.

AVERAGE NUTRITIONAL VALUE /100 ML:

Energy	1111 KJ / 264 kcal
Fat	0 g
> of which saturated	0 g
Carbohydrates	42 g
> of which sugars	40 g
Fibres	0 g
Protein	0,6 g
Salt	0 g

LOGISTICS

Pieces/carton	6 x 250 ml
Item code	65738
Min. UBD	8 months
Item barcode	 5 411788 049146
Carton barcode	 5 411788 071376
Unit dimensions (l-d-h)	55 x 55 x 162 mm
Dimension carton (l-d-h)	170 x 120 x 190 mm
Gross weight	421 g
Cartons/palette	258
Cartons/layers	43
Layers/palette	6
Intrastat code	2206005900



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	LIMA	COMPETITOR 1	COMPETITOR 2
Ingredients	Sweet rice* 52%, water, whole rice* 23%, Koji (Aspergillus oryzae). * = organically grown	Water, rice (Japan), Koji rice (Japan), sea salt (Japan).	Sweet rice* 52%, water, cultivated rice*. * = organically grown
Gluten	Gluten free	Gluten free	Gluten free
Natural fermentation	12 months	8 months	9 months
Average nutritional value /100 ML:	<p>Fat: 0 g</p> <p>> of which saturated: 0 g</p> <p>Carbohydrates: 42 g</p> <p>> of which sugars: 40 g</p> <p>Fibres: 0 g</p> <p>Protein: 0,6 g</p> <p>Salt: 0 g</p>	<p>Fat: 0,3 g</p> <p>> of which saturated: 0,1 g</p> <p>Carbohydrates: 37,6 g</p> <p>> of which sugars: 30,7 g</p> <p>Fibres: 0 g</p> <p>Protein: 1,6 g</p> <p>Salt: 0,1 g</p>	<p>Fat: 0,5 g</p> <p>> of which saturated: 0,1 g</p> <p>Carbohydrates: 46 g</p> <p>> of which sugars: 38 g</p> <p>Fibres: 0 g</p> <p>Protein: 0,6 g</p> <p>Salt: 0,2 g</p>
Alcohol	14% of alcohol	14% of alcohol	10% of alcohol
Production	Japan	Japan	Japan
Region	Mikawa	Not mentioned	Mikawa



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