NIKKEN®
NIKKEN FOODS USA, INC.

RED MISO

Beyond Japanese Cuisine

One Ingredient. Endless Flavor Possibilities.

Chefs & food developers are discovering **red miso** works great beyond ramens, marinades, & miso soups.

It's used to create richer, more developed flavor in familiar foods consumers already know and love.

From brown butter cookies to bourbon BBQ sauce, **red miso** builds flavors that taste deeper, darker and more complete.

TASTE CHARACTERISTICS OF RED MISO

RICH & DEVELOPED
- Slow-cooked
- Full-Bodied
- Rounded
- Lingering

TOASTED
- Toasted Soy
- Toasted Grain
- Charred
- Fire-Roasted

BUTTERY
- Brown Butter
- Cultured Butter
- Rich
- Velvety

CARAMELIZED
- Brown Sugar
- Toasted Caramel
- Dark Chocolate
- Malt

SMOKEY
- Fire Kissed
- BBQ
- Ember
- Wood Smoked

FERMENTED
- Layered
- Mature
- Complex
- Lingering

WHY RED MISO IS GAINING ATTENTION

Global flavors continue moving mainstream.

Consumers are increasingly embracing authentic global ingredients, especially when they enhance familiar foods.

Restaurant-quality flavor is moving home.

75% of middle-income households say they recreate restaurant meals at home.

Culinary curiosity is fueling innovation.

The U.S. specialty food market is projected to exceed $231 billion, fueled by culinary exploration to excite consumers with new food concepts.

Sources: Specialty Food Association 2025 Food & Beverage Trends & Institute of Food Technologist (IFT), Food Technology 2025

THINK BEYOND TRADITIONAL APPLICATIONS

Red miso isn't limited to Japanese cuisine. It naturally complements flavors consumers already love:

Brown Butter · Bourbon · Roasted Garlic · Caramelized Onion · Aged Cheese · Chocolate · Coffee · Smoked Meats · Roasted Vegetables · Caramel

NIKKEN® NIKKEN FOODS USA, INC.
www.nikkenfoods.com
sales@nikkenfoods.com
314-881-5858
Nikken Foods
4984 Manchester Ave.
St. Louis, MO 63110

50 FLAVOR PLATFORMS
BUILT AROUND
RED MISO

One Ingredient. Endless Flavor Possibilities.

STEAKHOUSE & GRILL

- Brown Butter Compound Butter
- Whiskey Pepper Steak Sauce
- Garlic Herb Compound Butter
- Blue Cheese Steak Butter
- Bordelaise Pan Sauce
- Caramelized Shallot Butter
- Black Garlic Steak Glaze
- Roasted Bone Marrow Butter

BBQ & SMOKEHOUSE

- Bourbon BBQ Sauce
- Carolina Gold BBQ Sauce
- Coffee BBQ Rub
- Burnt Ends Glaze
- Cherry Wood BBQ Sauce
- Maple Bacon BBQ Sauce
- Smoked Onion Glaze
- Honey Chipotle BBQ Sauce

RED MISO

Beyond Japanese Cuisine

GARDEN & HARVEST

- Maple Roasted Carrot Glaze
- Charred Sweet Corn Butter
- Honey Roasted Sweet Potato
- Roasted Beet Glaze
- Brown Butter Brussels Sprouts
- Wild Mushroom Ragù
- Fire-Roasted Tomato Sauce
- Fire-Roasted Pepper Purée

COMFORT FOODS

- French Onion Red Miso Dip
- Brown Butter Alfredo
- Roasted Garlic Cream Sauce
- White Cheddar Mac & Cheese
- Smoked Beer Cheese
- Chicken Pot Pie Gravy
- Wild Mushroom Cream Sauce
- Creamy Parmesan Sauce

BAKERY & DESSERT

- Brown Butter Chocolate Chip Cookies
- Salted Caramel Sauce
- Dark Chocolate Ganache
- Sticky Toffee Sauce
- Apple Butter Spread
- Fig Jam
- Maple Pecan Pie
- Espresso Caramel Sauce

DIPS & SPREADS

- French Onion Dip
- Roasted Garlic Aioli
- Caesar Dressing
- Buttermilk Ranch
- Pimento Cheese Spread
- Whipped Herb Butter
- Cultured Butter
- Smoky Tomato Jam

FERMENTED FLAVOR DEPTH
Delivers rich umami complexity and long-lasting flavor

CULINARY VERSATILITY
Enhances a wide range of cuisines, formats and applications

SIMPLE LABEL
Gluten-Free, Ready to Eat, Vegan, Vegetarian, Organic Compliant, Non-BE, Natural

INSPIRED BY TRADITION
Rooted in centuries of Japanese fermentation expertise

NIKKEN®
NIKKEN FOODS USA, INC.

Nikken Foods USA
4984 Manchester Ave. St. Louis, MO 63110
www.nikkenfoods.com 314-881-5858

CONNECT WITH US