

# Suiji-Mirin

Sweet Cooking Rice Seasoning



Quintessential to all Japanese cuisine, Tsuki Suiji-Mirin is an indispensable ingredient providing the foundation to many culinary creations. Dark Gold in color, Suiji-Mirin has a rich aroma of sake and delicate sweetness. The all-natural amino acids enhance flavor, while the alcohol accelerates flavor absorption. From glazing to sauces to stir-fries & marinades, Suiji-Mirin can be used to elevate or mellow.

## Product Specifics:

Ingredient List: Sake (water, rice, koji (*Aspergillus Orzyea*), High Fructose Corn Syrup, Sugar, Water.

**Flavor:** Bold Sake Aroma, Delicate Sweetness

**Color:** Rich Semi-Translucent Gold

**Handling:** Shelf Stable (see best by date)

**Pack Size:** 1.8L/60oz

**Origin:** Japan

Nutrition Facts	
Serving Size 1 Tablespoon (2g)	
Servings Per Container 60	
Amount Per Serving	
<b>Calories</b> 70	
	% Daily Values*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 180mg	<b>8%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 13g	
<b>Protein</b> 0g	<b>0%</b>
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

## Tsuki *Suiji-Mirin*

### **A well established tradition**

Five hundred years ago, this sweet rice wine condiment was consumed as a drink. Today it is found in the sweet and savory delights of Japanese cuisine. Traditionally produced since 1915 Suiji Mirin is classified as a shio mirin, which means it contains alcohol as well as 1.5% salt. Today, Tsuki Suiji-Mirin is heralded as the finest Mirin condiment amongst Japanese chefs and connoisseurs.

### **Selection, tradition, climate; the alchemy of quality**

In Japan, the region Mikawa, in the south of Aichi prefecture, has a mild climate, sticky rice and quality water, favorable to produce exceptional mirin unequalled to this day. 100% natural, Tsuki Suiji-Mirin isn't sterilized, which means the taste retains all its depth and authentic strength.

### **Natural fermentation handed down by the Elders**

One year of production is needed before Tsuki mirin gives up all its flavor. Placed together in a barrel, the sticky rice, fermented rice or *Koji (Aspergillus oryzae)*. and sake spirit finish by mixing together in a subtle and flavorful alchemy with a natural, balanced and generous taste.

### **Uses**

Tsuki Suiji-Mirin will tenderize and adds mild sweetness and has deep body and *umami*. Mirin adds depth and helps flavors sink in to the dish. Most importantly, Mirin adds luster to ingredients which is why it is a key ingredient to your favorite sauces. Tsuki Suiji-Mirin is an exceptional condiment which, gently and elegantly, adds a new dimension to your dishes and preparations.

### **Product Comparisons**

Suiji-Mirin translates to cooking-mirin whereas Aji-Mirin translates to ingredient-mirin. There are many differences between the two products;

1. The most important point between the two products is Suiji-Mirin is produced thru natural fermentation. The all-natural amino acids enhance flavor, while the alcohol accelerates flavor absorption. The ingredients are married over 12 months to yield the incredible aroma and flavor of the finished product. Aji-Mirin is mass produced in stainless steel tanks, where alcohol is added as a flavor. It is not naturally fermented.
2. Color. Suiji-Mirin has a beautiful, rich amber gold color developed over time. True to the same color of quality drinking Mirin. Aji-Mirin has a faint yellowish hue, not close in color to a true Mirin.
3. Flavor. Suiji-Mirin yields a wonderful fermented lightly sweet flavor. Adds flavor to your dish or sauce. Aji-Mirin has a very mild flavor. You will need to add much more of this product to your dish to incorporate any Mirin flavor.
4. Aroma. Suiji-Mirin has a wonderful, enticing aroma of authentic Mirin. Aji-Mirin has very little aroma.
5. Ingredient Statement; Suiji Mirin number one ingredient is Sake (water, rice, koji (*Aspergillus oryzae*)). Aji-Mirin number one ingredient is Glucose syrup.