

Tentative Translation

JAS
0022

JAPANESE AGRICULTURAL
STANDARD

Miso

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Ministry of Agriculture, Forestry and Fisheries

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Food and Agricultural Materials Inspection Center, Incorporated Administrative Agency

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Foreword

This Japanese Agricultural Standard has been established by the Minister of Agriculture, Forestry and Fisheries through deliberations at the Council for the Japanese Agricultural Standards as the result of the proposal for establishment of Japanese Agricultural Standard submitted by Japan Federation of Miso Manufacturers Cooperatives with the original bill being attached, based on the provision of Article 4, paragraph (1) of the Act on Japanese Agricultural Standards.

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Miso

1 Scope

This document specifies the production methods for *miso*.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

koji mold

filamentous fungus in the genus *Aspergillus* which releases enzymes that decompose starches, proteins, etc. and which is useful in promoting food fermentation

Note 1 to entry: *Koji mold* is limited to strains that are not pathogenic and do not produce any toxins.

Note 2 to entry: Examples of *koji mold* include *Aspergillus oryzae*, which is used to brew *miso*, soy sauce (*shoyu*), *sake*, vinegar, rice cooking wine (*mirin*) and Japanese spirits (*shochu*), and *Aspergillus sojae*, which is used to brew soy sauce.

3.2

tane koji

koji mold spores (i.e., conidia) which are produced by inoculating and cultivating *koji mold* on rice or other substrates, followed by either drying generated spores together with the rice or other substrates to which they adhere, or isolating only the spores by sifting, and which are added in the course of production of *koji* for the purpose of supplying *koji mold*

Note 1 to entry: Generally, the former type of *tane koji* is called “granular *tane koji*” and the latter type “powdery *tane koji*.”

Note 2 to entry: Excipients such as starches may be mixed with *tane koji*.

3.3

koji

grain such as rice and barley, soybeans or their by-product [such as wheat bran (*fusuma*) or rice bran (*nuka*)] on which microorganisms have been grown

3.4

bara koji

koji which is produced by adding *tane koji* to steam-cooked grain such as rice and barley and cultivating *koji mold* and which maintains the original granular form

3.5

rice koji

bara koji which is produced by adding *tane koji* to steam-cooked rice and cultivating *koji mold*

3.6

barley koji

bara koji which is produced by adding *tane koji* to steam-cooked barley or hullless barley and cultivating *koji* mold

3.7

soybean koji

koji which is produced by adding *tane koji* to steam-cooked soybeans and cultivating *koji* mold

Note 1 to entry: Soybean *koji* comes in two types, one that maintains the original granular form (soybean *bara koji*) and the other that is smashed and formed into ball-like masses (*miso dama koji*).

3.8

sorts of sugar

sugar, molasses and sugars

Note 1 to entry: Sugars mean monosaccharides and disaccharides which are not sugar alcohol.

Note 2 to entry: Sorts of sugar used to produce *miso* include sugar, glucose, liquid sugar [high fructose (<50%) syrup, high fructose (≥50%) syrup, sugar added high fructose (<50%) syrup, etc.] and starch syrup.

3.9

flavoring material

powder or concentrated extract of *katsuobushi* (dried bonito flakes), dried boiled fish, kelp, etc., fish sauce, hydrolyzed protein, yeast extract, and other food similar to these

Note 1 to entry: Basically, materials derived from fish and seafood are used.

Note 2 to entry: Chili pepper is not a flavoring material or equivalent.

3.10

miso

any of the following which is semi-solid:

- a) product produced by adding steam-cooked grains such as rice and barley on which *koji* mold have been cultivated to steam-cooked soybeans alone or in combination with grains such as rice and barley, or by cultivating *koji* mold on steam-cooked soybeans, or by adding this resulting *koji*-molded soybeans to steam-cooked grains such as rice and barley, in each of the three cases followed by mixing in salt and leaving for fermentation and maturation; or
- b) product produced by adding sorts of sugar, flavoring materials, etc. in the product described in a) above

Note 1 to entry: "Semi-solid" means a level of solidity that prevents the matter from running and losing its shape when it is placed on a plate.

3.11

rice miso

miso produced by steam-cooking soybeans (excluding defatted processed soybeans) and adding rice *koji* to them, followed by mixing in salt

3.12

barley miso

miso produced by steam-cooking soybeans (excluding defatted processed soybeans) and adding barley *koji* to them, followed by mixing in salt

3.13

soybean miso

miso produced by cultivating *koji* mold on steam-cooked soybeans (excluding defatted processed soybeans) , followed by mixing in salt

3.14

blended *miso*

miso other than rice *miso*, barley *miso* or soybean *miso*, such as mixtures of rice *miso*, barley *miso* and/or soybean *miso*, or *miso* produced by using a mixture of rice *koji* with barley *koji* or soybean *koji*

4 Requirements

4.1 *Koji* mold

Koji mold used to produce *miso* shall be *Aspergillus oryzae*.

Note: *Aspergillus oryzae* is a *koji* mold used in the traditional production of *miso* in Japan.

4.2 *Koji*

Koji used to produce *miso* shall be either *bara koji* or soybean *koji*.

Note: *Bara koji* and soybean *koji* are *koji* used in the traditional production of *miso* in Japan.

4.3 Management of *tane koji* and *miso* in production process

4.3.1 Management of *tane koji*

During the period from the time of starting the management of accepted *tane koji* until it is used in the production of *miso*, *tane koji* shall be managed so that it will not be mixed with any culture of *koji* mold other than *Aspergillus oryzae*.

4.3.2 Management of *miso* in production process

Miso in production process shall be managed so that it will not be mixed with any culture of *koji* mold other than *Aspergillus oryzae* or anything fermented using such culture.

4.4 Production method

Miso shall be produced so as to conform to its definition.