



## Moromi Product summary

June 14, 2021

### Shoyu

Our Moromi shoyu is made with care in small batches following traditional techniques that we learned from our mentors in Japan. Shoyu, or soy sauce, was developed over centuries in Asia by culturing a mixture of legumes and grains with koji spores. We start with growing and harvesting fresh whole soybean and wheat koji. Our koji is then mixed with a brine of sea salt and water and slowly aged to develop complexity and depth of flavor before being pressed, pasteurized and bottled. Our Shoyu is created in Southeastern Connecticut and uses non-GMO ingredients and locally grown hard red wheat. We source tane koji directly from Japan that was developed to produce shoyu with a deep, rich and complex flavor profile. We hope you enjoy!

Ingredients: Water, organic soybeans, locally grown CT wheat, sea salt, koji

### Chili Moromi Sauce

Our Chili Moromi Sauce was created when our co-founder, Executive Chef James Wayman, asked “What would happen if we added chili peppers to our shoyu ferments?”. Well, the results are in and it’s delicious!

Chili moromi is packed with umami flavor that develops during the long, slow fermentation of soy and wheat koji with locally grown and harvested cayenne peppers. Our thick, rich Chili Moromi sauce starts off with a pleasant tang and then combines layers of savory umami with that slow, low heat of cayenne pepper for a satisfying and balanced seasoning. Try is on a grilled burger, steak or your favorite veggies. Use as a dip, a marinade or to enhance your braised or sautéed dishes. It’s an amazing sauce that will find its way into many applications including your favorite spicy cocktails.

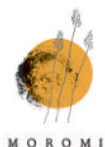
Ingredients: Soybeans, Wheat, Water, Salt, Cayenne Peppers, Koji

### Shiro Miso

Moromi Shiro Miso is a light, sweet variety of miso popular in Kyoto, Japan. We select only non-gmo rice and organic soybeans for our miso and source our koji-tane directly from Japan. Our koji is grown with care on medium grain non-gmo rice to produce a wonderful sweet rice koji with a subtle flowery bouquet. Our rice koji is then blended with non-gmo organic soybeans and sea salt and packed for aging.

Shiro Miso can be used as a marinade for fish, pork, lamb or try marinating your favorite vegetables for a few hours. Enhance dressings, spreads, and dips to add sweet umami notes with a touch of tartness.

Ingredients: Rice Koji, Soybeans, Water, Sea Salt



### Fermented Cayenne Hot Sauce

This beautiful, well balance cayenne pepper hot sauce is made with locally grown cayenne peppers in support of our local farming community. We're now in the process of planning our 2021 crop as we bottle this and look forward to a successful growing season this year. After harvest, our peppers are packed and slowly fermented to develop deep earthy, fruity notes with rich cayenne flavor and that slow kick that builds on your palate. Our hot sauces are developed to accentuate your food, not over power it. We enjoy our hot sauce but we really want to provide you with sauces that help you create unique and special meals for your family and guests. Since we don't use additives and emulsifiers, our unique hot sauce should be shaken prior to serving.

Ingredients: Fermented Cayenne Peppers, Vinegar, Water, Sea Salt

### Rye Soy Sauce

Our rye soy sauce is slow brewed from locally grown Abruzzi Rye and Organic Soybeans. We lightly roast our rye to create a subtle aromatic caramelization then combine it with freshly steamed organic soybeans to grow our shoyu koji. We source shoyu koji from Japan that has been specially developed for its high level of protein to amino conversion, depth of flavor and rich color. This barrel aged soy sauce has been fermented for over 18 months to develop its unique, deep umami flavor.

Ingredients: Water, soybeans, rye, salt, and koji

### About Moromi

Moromi was founded by Bob Florence and Executive Chef James Wayman who paired up to create hand-crafted seasonings based on traditional fermentation techniques using koji to transform a variety of local ingredients into unique sauces, seasonings and condiments.

Mystic Koji, LLC is based in beautiful, coastal southeastern Connecticut.

As a chemist, Bob and has had a life-long passion for making stuff. Having lived and worked throughout the US, Mexico and Asia, Bob left the corporate world and settled in Mystic, CT to mindfully slow down and focus on developing unique, hand crafted seasonings including; soy sauce, miso and fermented hot sauces. Bob studied the art of shoyu making under the guidance of his mentors at Chiba Shoyu in Japan.