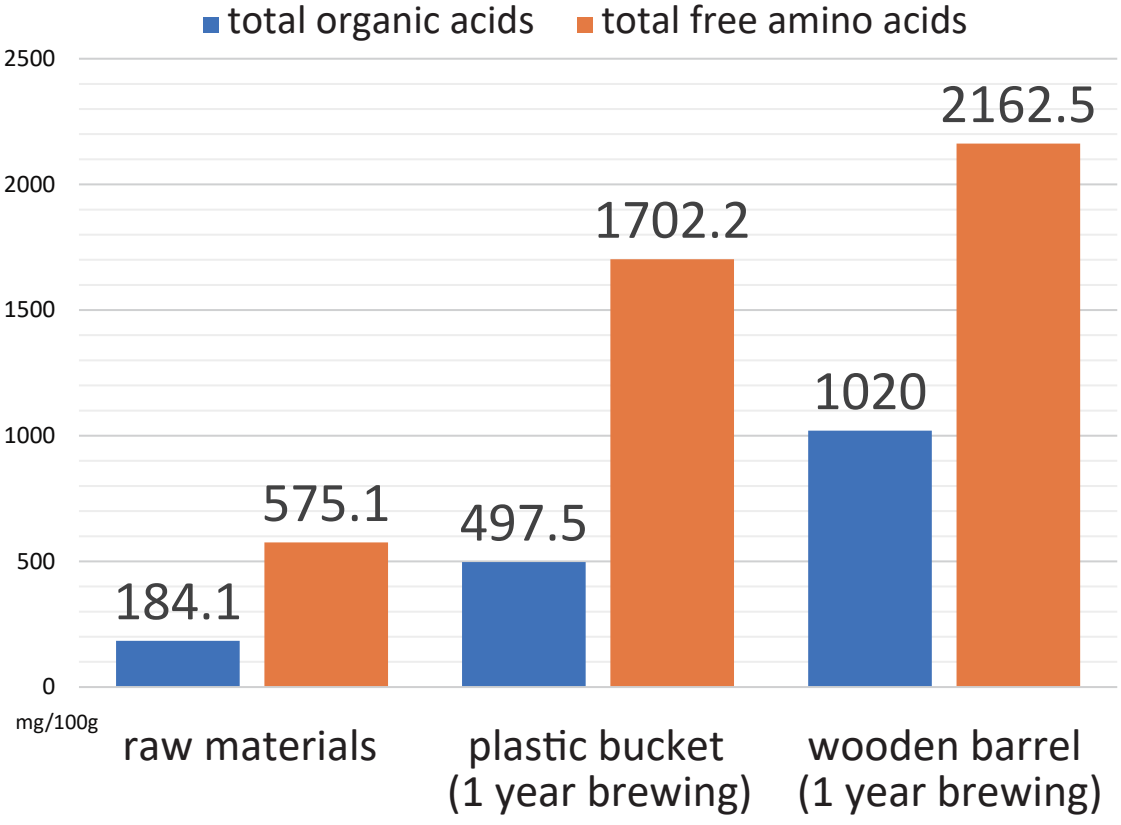
Analysis results of taste component
【Gozen-miso ; Inoue-miso-syouyu】

		wooden barrel	plastic bucket	raw materials
water	g/100g	40.1	38.0	40.4
protein	g/100g	10.5	10.1	10.4
salt	g/100g	12.3	12.9	12.4
glucose	g/100g	16.4	18.3	12.0
pH		4.7	4.9	5.5
citric acid	mg/100g	751.6	263.4	184.1
acetic acid	mg/100g	30.4	20.3	—
pyroglutamic acid	mg/100g	238.0	213.8	—
total organic acids	mg/100g	1020.0	497.5	184.1
Glu	mg/100g	374.4	301.4	60.8
Asp	mg/100g	274.0	210.8	24.1
Thr	mg/100g	80.1	62.3	14.6
Ser	mg/100g	141.2	108.8	24.7
Gln	mg/100g	125.8	116.8	63.9
Gly	mg/100g	72.4	54.2	9.6
Ala	mg/100g	149.5	117.1	27.4
Val	mg/100g	106.8	80.0	21.0
Met	mg/100g	22.3	11.8	7.0
Ile	mg/100g	110.2	84.4	19.0
Leu	mg/100g	190.2	143.1	40.0
Tyr	mg/100g	106.1	81.9	20.2
Phe	mg/100g	103.8	79.5	34.7
His	mg/100g	3.5	3.2	6.5
Lys	mg/100g	15.7	11.6	14.6
Arg	mg/100g	140.1	112.5	79.5
Pro	mg/100g	146.6	122.9	107.6
total free amino acids	mg/100g	2162.5	1702.2	575.1

— :undetected

Graph of Analysis results of taste component
【Gozen-miso ; Inoue-miso-syouyu】



Tokushima Prefectural Industrial Technology Center. 2019 :
A Study on the Flavor Characteristics of Gozen-miso produced in Wooden Barrels.