

TS101: Shoyu Soya Sauce 6x150ml

Uncontrolled if printed

		Version:	5l / 31.01.2024
General Information		Label Code:	TS101-03-21
Product Description:	Naturally fermented organic soya sauce made from European soya beans and roasted wheat using Japanese fermentation processes		
Unit Size:	150ml		
Country of Origin:	United Kingdom		

Organic Status

Organic:	Yes
Cert. at Source:	Soil Association
Cert. at Point of Sale:	SKAL

Ingredients

Water, EU **soya beans** (23%)*, **wheat***, sea salt, grain alcohol (ethanol)*. *Organically grown

Allergen Information

Cereals containing gluten*:	Present as ingredient
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Present as ingredient
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

Nutritional Information

Typical figures in g/100ml	
Energy kJ	245 kJ
Energy kCal	58 kcal
Fat	< 0.1 g
of which saturates	< 0.1 g
Carbohydrate	4.9 g
of which sugars	< 0.1 g
Protein	9.3 g
Salt	17.6 g

Nutritional values for the product as sold

Production Process

Production Process:	Soybeans>Steam Treatment>Blending* Wheat>Roasting>Blending* Blending* with seed koji mold>Koji>Mixing with Salt Water>Moromi>Fermentation>Aging>Press Filtration>Heat Treatment (1st & 2nd pasteurisation)>Bottling
Pasteurisation Process:	1st pasteurization - 122°C ± 2°C for 30 secs; 2nd pasteurization - 87°C ± 2°C for 30 secs
Processing Aids:	Diatomaceous earth, aspergillus oryzae

Dietary Selling Points

Gluten Free:	No
Raw Food:	No
Kosher:	No
Free of Added Alcohol:	No
Yeast Free:	No, naturally occurring
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information




n/a

Storage & Shelf Life

Min. Shelf life from Production:	24	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in a cool, dark place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Store in cool, dark place and use before expiry date.	
Notes and Cautions:		
Usage Instructions:	Suitable for Oriental entrées, sushi, sauces and gravies, salad dressings, stir fry vegetables, soups, pasta meals, snacks, marinades, barbeque sauce and many more.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	150ml
Unit Description:	Glass bottle with PP cap and PET sleeve
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554984061	Barcode:	05021554984078	Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 66	
Net Weight (g):	174	Net weight (g):	1044		
Gross Weight (g):	366.800000190735	Gross weight (g):	2268.80000114441		
Drained Weight (g):	0				
Depth (mm):	49	Depth (mm):	152	EURO (800mmx1200mm) Layers/pallet 4 Cases/layer 52	
Width (mm):	49	Width (mm):	103		
Height (mm):	190	Height (mm):	200		
Paper (g):	1	Paper (g):	68		
Glass (g):	187	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	4.8	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:	N/A		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	Lid - PP, Sprinkler - LDPE, Sleeve - PET	Type of Other:	N/A		

Languages on Label:		English	Sizes Available:		TS100 6 X 150ml TS107 1 X 208L TS109 1 X 1000L TS120 1 X 5800g TS120D 1 X 5800g E TS150 1 X 12.5L X-SSN020 6 X 250ml 3.250 X-SSN020 6 X 500ml 3.500 X-SSN020 6 X 1L 3.X01
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Marketing Information

Suggestions for use:	Suitable for Oriental entrées, sushi, sauces and gravies, salad dressings, stir fry vegetables, soups, pasta meals, snacks, marinades, barbeque sauce and many more.
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Pack Shot Image:



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