

## CS715: GF Sweet Brown Rice Mochi 6x250g

Uncontrolled if printed

|                            |                             |             |                 |
|----------------------------|-----------------------------|-------------|-----------------|
|                            |                             | Version:    | 2F / 31.08.2023 |
|                            |                             | Label Code: | CS715-07-21     |
| <b>General Information</b> |                             |             |                 |
| Product Description:       | Steamed, pounded brown rice |             |                 |
| Unit Size:                 | 250g                        |             |                 |
| Country of Origin:         | Japan                       |             |                 |

**Organic Status**

|                         |   |
|-------------------------|---|
| Organic:                | Yes                                       |
| Cert. at Source:        | JAS/INFC                                  |
| Cert. at Point of Sale: | Soil Association (UK), SKAL (EU / Non-EU) |

**Ingredients**

Sweet brown rice\* (100%). \*organically grown

May Contain: May contain traces of soya.

**Allergen Information**

|   |                              |
|---|------------------------------|
| Cereals containing gluten*:                     | Absent                       |
| Peanuts*:                                       | Absent                       |
| Nuts*:  | Absent                       |
| Soybeans*:                                      | Possible cross-contamination |
| 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<br>+(>10mg/kg or 10mg/l) |                              |

**Nutritional Information**

| Typical figures in g/100g |          |
|---------------------------|----------|
| Energy kJ                 | 986 kJ   |
| Energy kCal               | 233 kcal |
| Fat                       | 2.1 g    |
| of which saturates        | 0.5 g    |
| of which monounsaturates  | 0.8 g    |
| of which polyunsaturates  | 0.7 g    |
| Carbohydrate              | 48 g     |
| of which sugars           | 0.8 g    |
| Fibre                     | 2.9 g    |
| Protein                   | 4.4 g    |
| Salt                      | 0.01 g   |

Nutritional values for the product as sold

## Production Process

|                         |  |
|-------------------------|--|
| Production Process:     | Remove husks -> wash sweet brown rice -> soak -> steam -> knead -> pound -> set in a mold -> cool in a refrigerator -> cut into pieces -> vacuum pack -> metal detection -> pasteurization -> dry -> wrap -> outer packaging |
| Pasteurisation Process: | 120C for 30 minutes  |
| Processing Aids:        | N/A  |

## Dietary Selling Points

|                                 |     |
|---------------------------------|-----|
| Gluten Free:                    | Yes |
| Raw Food:                       | No  |
| Kosher:                         | No  |
| Free of Added Alcohol:          | Yes |
| Yeast Free:                     | Yes |
| 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:             | Dark and dry place at ambient temperature (between 10°C and 25°C)  |   |
| Delivery Conditions:             | Ambient temperature (between 10°C and 25°C)  |   |
| After opening:                   | Refrigerate after opening.   |   |
| Notes and Cautions:              | N/A  |   |
| Usage Instructions:              | Simply pan fry in a lightly oiled, covered pan over medium-low heat, turning once. Serve with dips or fillings of your choice, sweet or savoury.<br><br>To oven-bake, cut mochi into 1-1.5" squares and bake in a pre-heated oven for 8-10 minutes. They will puff |   |
| Traceability Coding:             |  |   |
| Use By Date Location:            |  |   |

## Packaging Information

|  |  |
|--|--|
| Trade Case Content:                      | 6  |
| Unit Size (g or ml):                     | 250g                                     |
| Unit Description:                        | Vacuum packed cakes in plastic flow wrap |
| Trade Case description:                  | Cardboard box                            |
| Shelf Ready Packaging:                   | No                                       |
| Trade Case Configuration (Front x Side): | 02 x 03                                  |

|  |                                       |  |                |  |  |
|--|---------------------------------------|--|----------------|--|--|
|  Unit |                                       |  Case |                |  Pallet |  |
| Barcode:   | 5021554989332                         | Barcode:   | 05021554989349 | <b>Block</b><br>(1000mmx1200mm)<br>Layers/pallet 12<br>Cases/layer 35                      |  |
| Net Weight (g):  | 250                                   | Net weight (g):  | 1500           |  |  |
| Gross Weight (g):  | 260                                   | Gross weight (g):  | 1661           |  |  |
| Drained Weight (g):  |                                       |  |                |  |  |
| Depth (mm):  | 33                                    | Depth (mm):  | 185            | <b>EURO</b><br>(800mmx1200mm)<br>Layers/pallet 12<br>Cases/layer 28                        |  |
| Width (mm):  | 160                                   | Width (mm):  | 170            |  |  |
| Height (mm):   | 70                                    | Height (mm):   | 125            |  |  |
| Paper (g):   | 1                                     | Paper (g):   | 101            |  |  |
| Glass (g):   | 0                                     | Glass (g):   | 0              |  |  |
| Aluminium (g):   | 0                                     | Aluminium (g):   | 0              |  |  |
| Steel (g):   | 0                                     | Steel (g):   | 0              |  |  |
| Plastic (g):   | 9                                     | 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:   | bag (OPP), vacuum wrap film PA/PA/CPP | Type of Other:   |                |  |  |

|                     |  |                                      |  |                  |  |
|---------------------|--|--------------------------------------|--|------------------|--|
| Languages on Label: |  | English<br>French<br>Dutch<br>German |  | Sizes Available: |  |
|---------------------|--|--------------------------------------|--|------------------|--|

## Marketing Information

|                      |  |  |
|----------------------|--|--|
| Suggestions for use: |  | Simply pan fry in a lightly oiled, covered pan over medium-low heat, turning once. Serve with dips or fillings of your choice, sweet or savoury.<br><br>To oven-bake, cut mochi into 1-1.5" squares and bake in a pre-heated oven for 8-10 minutes. They will puff |
|----------------------|--|--|

## Pack Shot Image:



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