

## CS741: Dried Shiitake Mushrooms 6x40g

Uncontrolled if printed

		Version:	2H / 14.07.2022
		Label Code:	CS741-02-21
<b>General Information</b>			
Product Description:	Log grown dried Shiitake mushrooms.		
Unit Size:	40g		
Country of Origin:	Japan		

<b>Organic Status</b>	
Organic:	Yes
Cert. at Source:	Oita Organic farming research centre
Cert. at Point of Sale:	Soil Association

<b>Ingredients</b>
Dried shiitake mushrooms* (Lentinula edodes). *organically grown

<b>Allergen Information</b>	
Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
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)	

<b>Nutritional Information</b>	
Typical figures in g/100g	
Energy kJ	1110 kJ
Energy kCal	267 kcal
Fat	2.1 g
of which saturates	0.4 g
Carbohydrate	19 g
of which sugars	0.7 g
Fibre	43 g
Protein	21 g
Salt	0.03 g

Nutritional values for the product as sold

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## Production Process

Production Process:	Planting > Cultivation > Harvesting > Hot air drying > Freezing (-20C) treatment > Selecting > Storage in low temperature > weighing > Packing (unit) > Sealing > Metal detector > Packing (TC) > Shipping
Pasteurisation Process:	N/A
Processing Aids:	N/A

## Dietary Selling Points

Gluten Free:	No
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 &amp; 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, dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Reseal pack after use.	
Notes and Cautions:		
Usage Instructions:	<p>To prepare, soak for 30 minutes in warm water, remove any hard stems, slices if desired and cook with grains or in stir-fries and soups.</p> <p>For a flavourful Japanese Dashi broth, boil a few mushrooms and their soaking water with a small strip of Clearspring Kombu sea vegetable for 15 minutes. Use as a base for miso soup or season to taste with soya sauce.</p>	
Traceability Coding:		
Use By Date Location:		

## Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	40g
Unit Description:	Plastic resealable pouch
Trade Case description:	Cardboard
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 06

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 Unit		 Case		 Pallet	
Barcode:	5021554987918	Barcode:	05021554987925	<b>Block</b> (1000mmx1200mm) Layers/pallet 5 Cases/layer 24	
Net Weight (g):	40	Net weight (g):	240		
Gross Weight (g):	53.5	Gross weight (g):	448		
Drained Weight (g):					
Depth (mm):	180	Depth (mm):	240	<b>EURO</b> (800mmx1200mm) Layers/pallet 5 Cases/layer 19	
Width (mm):	50	Width (mm):	190		
Height (mm):	230	Height (mm):	248		
Paper (g):	0	Paper (g):	127		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	13.5	Plastic (g):	0		
Type of Plastic:		Type of Plastic:	N/A		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	15 Mic Matt Bopp / 12 Mic Polyester/ 80 mic PE	Type of Other:			

<b>Languages on Label:</b>		<b>Sizes Available:</b>	
English Spanish Italian Portuguese French Dutch Norwegian Danish Swedish German Arabic Greek Bulgarian		CS753 10 X 1kg	

### Marketing Information

<b>Suggestions for use:</b>	
<p>To prepare, soak for 30 minutes in warm water, remove any hard stems, slices if desired and cook with grains or in stir-fries and soups.</p> <p>For a flavourful Japanese Dashi broth, boil a few mushrooms and their soaking water with a small strip of Clearspring Kombu sea vegetable for 15 minutes. Use a base for miso soup or season to taste with soya sauce.</p>	

### Pack Shot Image:



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