

## CS462: Barley Miso - Jar (unpast) 6x300g

Uncontrolled if printed

		Version:	41 / 05.09.2024
		Label Code:	CS462-02-21
<b>General Information</b>			
Product Description:	Unpasteurised fermented barley and soya bean paste. Rich and hearty for everyday use.		
Unit Size:	300g		
Country of Origin:	Japan		

**Organic Status**

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

**Ingredients**

Cultured barley\* (38%), whole soya beans\* (35%), sea salt, water. \*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/100g	
Energy kJ	632 kJ
Energy kCal	151 kcal
Fat	5.6 g
of which saturates	0.9 g
Carbohydrate	13 g
of which sugars	5.7 g
Protein	11 g
Salt	14 g

Nutritional values for the product as sold

## Production Process

Production Process:	BARLEYwash -> soak -> steam -> sprinkle Koji -> incubation -> CULTURED BARLEY Koji SOYBEANSwash -> soak -> steam -> cool -> mash > mix with cultured barley, sea salt and water > putting into vat -> fermentation and aging -> packaging
Pasteurisation Process:	Unpasteurised
Processing Aids:	Aspergillus oryzae (0.01%)

## Dietary Selling Points

Gluten Free:	No
Raw Food:	No
Kosher:	Yes
Free of Added Alcohol:	Yes
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




Miso is a live product and ongoing fermentation may cause the lid to bulge. It will still be safe to consume. Harmless white yeasts may develop from exposure to air. Simply skim off.

## 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:	Refrigerate after opening and consume within 6 months.	
Notes and Cautions:	Harmless white yeast may develop from exposure to air. Simply skim off.	
Usage Instructions:	Miso is a very versatile seasoning and can be used to flavour soups, stews and bean dishes. Also delicious for gravies, dips, spreads and pickles. It makes wonderful dressing for salads, noodles, grains & beans, tofu, vegetable protein and grilled dishes.	
Traceability Coding:	P & E + Lot number	
Use By Date Location:	on the cap/lid	

## Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	300g
Unit Description:	Glass jar with tamper-proof seal and metal lid
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554980070	Barcode:	05021554980537	<i>Block</i> (1000mmx1200mm) Layers/pallet 13 Cases/layer 22	
Net Weight (g):	300	Net weight (g):	1800		
Gross Weight (g):	487.10000000149	Gross weight (g):	2962.60000000894		
Drained Weight (g):	0				
Depth (mm):	85	Depth (mm):	175	<i>EURO</i> (800mmx1200mm) Layers/pallet 12 Cases/layer 19	
Width (mm):	85	Width (mm):	261		
Height (mm):	70	Height (mm):	73		
Paper (g):	2	Paper (g):	34		
Glass (g):	172	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	13	Steel (g):	0		
Plastic (g):	0.1	Plastic (g):	6		
Type of Plastic:	PE	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:		Type of Other:			

Languages on Label:	English	Sizes Available:	CS465	1 X 18kg
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## Marketing Information

Suggestions for use:	Miso is a very versatile seasoning and can be used to flavour soups, stews and bean dishes. Also delicious for gravies, dips, spreads and pickles. It makes wonderful dressing for salads, noodles, grains & beans, tofu, vegetable protein and grilled dishes.
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## Pack Shot Image:



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