

CS429: Tamari - Double Strength 6x1L

Uncontrolled if printed

		Version:	3B / 20.02.2024
		Label Code:	CS429-05-21
General Information			
Product Description:	Double strength tamari soya sauce		
Unit Size:	1L		
Country of Origin:	Japan		

Organic Status

Organic:	Yes
Cert. at Source:	Ecocert
Cert. at Point of Sale:	Soil Association (UK), SKAL (EU/ non-EU)

Ingredients

Soya beans* (52%), water, sea salt, mirin* (sweet rice*, water, cultured rice*). *organically grown

Allergen Information

Cereals containing gluten*:	Absent
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	415 kJ
Energy kCal	98 kcal
Fat	0 g
of which saturates	0 g
Carbohydrate	8.4 g
of which sugars	0.6 g
Protein	15 g
Salt	19.4 g

Nutritional values for the product as sold

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Production Process

Production Process:	Soak soya beans > Steam > Cool > Form into balls > Sprinkle balls with Koji spores and roasted soybean powder mixture > Mix cultured soya beans with water and sea salt > Fermentation > Age in cedarwood vats > Compress > Pasteurise > Add organic Mikawa Mirin > Filling > Packing
Pasteurisation Process:	85°C for 20 minutes
Processing Aids:	Aspergillus oryzae (0.01%), brewer's yeast (for mirin)

Dietary Selling Points

Gluten Free:	Yes
Raw Food:	No
Kosher:	Yes
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




Aged in wooden kegs

Storage & Shelf Life

Min. Shelf life from Production:	36	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:	Re-seal after opening and use before expiry date. Harmless white yeasts may develop from exposure to air; simply skim off.	
Notes and Cautions:		
Usage Instructions:	A few drops of this rich, savoury seasoning bring out the subtle flavours in soups, sauces, salads, grains and vegetables. Use during the last few minutes of cooking to preserve the delicate flavour.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	1L
Unit Description:	Glass bottle
Trade Case description:	Cardboard box
Shelf Ready Packaging:	No
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554986720	Barcode:	05021554986737	<i>Block</i> (1000mmx1200mm) Layers/pallet 4 Cases/layer 23	
Net Weight (g):	1240	Net weight (g):	7440		
Gross Weight (g):	1731.59999990463	Gross weight (g):	10563.799996376		
Drained Weight (g):	0				
Depth (mm):	84	Depth (mm):	250	<i>EURO</i> (800mmx1200mm) Layers/pallet 4 Cases/layer 19	
Width (mm):	84	Width (mm):	175		
Height (mm):	315	Height (mm):	333		
Paper (g):	3	Paper (g):	172.2		
Glass (g):	484	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	4.6	Plastic (g):	2		
Type of Plastic:	OTHER	Type of Plastic:	PP		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PP - lid, LDPE - insert	Type of Other:	N/A		

Languages on Label:	English	Sizes Available:	CS420	1 X 20L
	Spanish		CS425	6 X 150ml
	Italian		CS427	6 X 500ml
	Portuguese		CS428	1 X 2.5L
	Norwegian		CS434	1 X 1000L
	Danish		CX425	6 X 150ml
	Swedish		CY425	6 X 150ml
	Finnish		CZ425	6 X 150ml
	German		SSN010	6 X 250ml
			1.250A	

Marketing Information

Suggestions for use:	A few drops of this rich, savoury seasoning bring out the subtle flavours in soups, sauces, salads, grains and vegetables. Use during the last few minutes of cooking to preserve the delicate flavour.
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Pack Shot Image:



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