### CS487-BM: Sweet White Miso - Pouch 6x250g

Uncontrolled if printed

		Version:	1G / 28.03.2023
General Information		Label Code:	MIS0401.250A.01
Product Description:	Sweet, light and creamy white miso made from ric	e and soya b	eans.
Unit Size:	250g		
Country of Origin:	Japan		

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

### Ingredients

Cultured rice\* (42%), water, **soya beans**\* (21%), sea salt. \*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/100g	
Energy kJ	728 kJ
Energy kCal	171 kcal
Fat	4 g
of which saturates	0.4 g
Carbohydrate	26 g
of which sugars	22 g
Protein	7.7 g
Salt	5.5 g

Nutritional values for the product as sold

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Production Proces	S
Production Process:	RICE: polish > wash > soak > steam cook > cool > sprinkle Koji > incubation > dry cultured rice Koji SOYBEANS: removing skin > wash > soak > steam cook Mix rice Koji, steamed soybeans, water & sea salt > fermentation > filtering > packaging > pasteurisation>cooling>boxing & dispatch
Pasteurisation Process:	Yes
Processing Aids:	Apergillus oryzae

### **Dietary Selling Points**

Gluten Free:	Yes	
Raw Food:	No	
Kosher:	No	
Free of Added Alcohol:	Yes	
Yeast Free:	No, naturally occuring	
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

otorage a onen ene				
Min. Shelf life from Production:	18 Does not exclude shelf-life lost in transport from manufacturer			
Min. Shelf life on Delivery:	Please chec	Please check with your Account Manager		
Recommended Storage:	Store in a co	ool, dark place.		
Delivery Conditions:	Ambient terr	Ambient temperature (between 10°C and 25°C)		
After opening:	Refrigerate a	Refrigerate after opening and use within 1 month.		
Notes and Cautions:	The light colour may darken over time due to natural oxidisation, but this should not alter its flavour.			
Usage Instructions:	Blend with oils and vinegars for savoury sauces and dressings or dilute with cooking liquid to enrich the flavour of soups and stews. Also delicious as an alternative to dairy ingredients in vegetable mashes.			
Traceability Coding:	P & E dates + Lot number			
Use By Date Location:	back of item			

# Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	250g
Unit Description:	Plastic pouch
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 06

Clearspring

#### 3.6.3 Clearspring Customer Specification

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	Unit		Case	Pallet
Barcode:	5021554000747	Barcode:	05021554987932	Plaak
Net Weight (g):	250	Net weight (g):	1500	Block
Gross Weight (g):	256	Gross weight (g):	1666	(1000mmx1200mm)
Drained Weight (g)				Layers/pallet 5
Depth (mm):	20	Depth (mm):	160	Cases/layer 48
Width (mm):	119	Width (mm):	130	
Height (mm):	170	Height (mm):	170	EURO
Paper (g):	0	Paper (g):	130	EURO
Glass (g):	0	Glass (g):	0	(800mmx1200mm)
Aluminium (g):	0	Aluminium (g):	0	Layers/pallet 4
Steel (g):	0	Steel (g):	0	Cases/layer 34
Plastic (g):	6	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:	PET/PA/LLDPE	Type of Other:	N/A	

Languages on Label:	English	Sizes Available:	

Marketing Information	
	Blend with oils and vinegars for savoury sauces and dressings or dilute with cooking liquid to enrich the flavour of soups and stews. Also delicious as an alternative to dairy ingredients in vegetable mashes.

#### Pack Shot Image:



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