# Clearspring

#### 3.6.3 Clearspring Customer Specification

#### CS442: Umami Paste - Chilli 6x150g

Uncontrolled if printed

		Version:	1G / 14.10.2022
<b>General Information</b>	Lat	bel Code:	CS442-08-18
Product Description:	Traditionally fermented umami paste with soya sauce, koji and chilli pepper		
Unit Size:	150g		
Country of Origin:	Japan		

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

#### Ingredients

Soya sauce\* (47%) (water, soya beans\*, wheat\*, sea salt), cultured rice\* (28%) (rice\*, koji [0.001%]) , water, chilli pepper\* (0.7%). \*Organically grown

<b>Allergen Information</b>	
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	445 kJ
Energy kCal	105 kcal
Fat	0.4 g
of which saturates	< 0.1 g
Carbohydrate	20 g
of which sugars	3 g
Fibre	0.7 g
Protein	5.4 g
Salt	6.3 g

Nutritional values for the product

# 3.6.3 Clearspring Customer Specification

# CS442: Umami Paste - Chilli 6x150g

Uncontrolled if printed

<b>Production Proces</b>	S
Production Process:	rice is weighted > washed > soaked (90 mins) > Koji making > mixed with shoyu and brewed > chilli pepper is added > filled > metal detector > pasteurization > cooled (25°C 30mins) > packaged > delivered
Pasteurisation Process:	80°C for 40mins
Processing Aids:	Koji spores

Dietary Selling Points	
Gluten Free:	No
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			
Min. Shelf life from Production:	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:	Refridgerate after opening and consume within 8 months		
Notes and Cautions:	Shake well before use.		
Usage Instructions:	Squeeze straight from the pouch into sauces, stews and stir-fries.  Mix with olive oil and lemon juice for an umami rich salad dressing.  Use on its own or combind with toasted sesame oil for a flavourful marinade. Serve with vegetable sticks as a satisf		
Traceability Coding:	P & BBD dates		
Use By Date Location:	back of pack		

Packaging Information		
Trade Case Content:	6	
Unit Size (g or ml):	150g	
Unit Description:	Plastic pouch	
Trade Case description:	Cardboard SRP	
Shelf Ready Packaging:	Yes	
Trade Case Configuration (Front x Side):	01 x 06	



#### 3.6.3 Clearspring Customer Specification

# CS442: Umami Paste - Chilli 6x150g

Uncontrolled if printed

	Unit		Case	Pallet	
Barcode:	5021554003755	Barcode:	05021554003748	Block	
Net Weight (g):	150	Net weight (g):	900	DIOCK	
Gross Weight (g):	159	Gross weight (g):	1029	(1000mmx1200mm)	
Drained Weight (g)	0			Layers/pallet 10	
Depth (mm):	40	Depth (mm):	190	Cases/layer 60	
Width (mm):	95	Width (mm):	100		
Height (mm):	145	Height (mm):	150	EURO	
Paper (g):	0	Paper (g):	75		
Glass (g):	0	Glass (g):	0	(800mmx1200mm)	
Aluminium (g):	0	Aluminium (g):	0	Layers/pallet 10	
Steel (g):	0	Steel (g):	0	Cases/layer 48	
Plastic (g):	9	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PP cap; Pouch: PET/NY/LLDPE	Type of Other:			

Languages on Label:	English	Sizes Available:	

Marketing Inform	ation
Suggestions for use:	Squeeze straight from the pouch into sauces, stews and stir-fries.  Mix with olive oil and lemon juice for an umami rich salad dressing.  Use on its own or combind with toasted sesame oil for a flavourful marinade. Serve with vegetable sticks as a satisf

#### Pack Shot Image:



This document will be valid only on the date it is printed. For the most recent version please visit the Clearspring Dropbox website: http://bit.ly/ClearspringUkLibrary or http://bit.ly/ClearspringExportLibrary