

MIS0601.270A: Reduced Salt Miso - Jar (unpast) 6x270g

Uncontrolled if printed

		Version:	1C / 11.03.2022
		Label Code:	MIS0601.270A.02
General Information			
Product Description:	Unpasteurised fermented soya bean paste with brown rice with reduced salt content.		
Unit Size:	270g		
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* (43%), cultured rice*, cultured brown rice*, sea salt (13%), water. *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	713 kJ
Energy kCal	170 kcal
Fat	6 g
of which saturates	0.9 g
Carbohydrate	15 g
of which sugars	11 g
Protein	11 g
Salt	8.3 g

Nutritional values for the product as sold

Production Process

Production Process:	<p>Brown Rice Miso Red: BROWN RICE: magnet -> wash -> soak -> steam cook -> cool -> sprinkle Koji -> culture SOYBEANS: magnet -> wash -> soak -> steam cook -> cool -> mash mix soybeans, brown rice culture and salt -> fermentation and aging -> Brown Rice Miso Red</p> <p>Shiro Miso: RICE: magnet -> wash -> soak -> steam cook -> cool -> sprinkle Koji -> culture SOYBEANS: magnet -> wash -> soak -> steam cook -> cool -> mash mix soybeans, rice culture and salt -> fermentation and aging -> Shiro Miso</p> <p>Mix Brown Rice Miso Red and Shiro Miso -> Packaging -> metal detecting -> outward packaging</p>
Pasteurisation Process:	N/A
Processing Aids:	Aspergillus oryzae (koji spores)

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 3 months. Harmless white yeasts may develop from exposure to air. Simply skim off.	
Notes and Cautions:	Contains at least 25% less salt than Clearspring Organic Japanese Brown Rice Miso.	
Usage Instructions:	Use to make an authentic Japanese miso soup, or to season and enrich the flavour of stews, casseroles, sauces and salad dressings. Dissolve in a little water then add towards the end of cooking.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	270g
Unit Description:	Glass jar with tamper-proof seal and non-pvc lid
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554001010	Barcode:	05021554001003	Block (1000mmx1200mm) Layers/pallet 13 Cases/layer 22	
Net Weight (g):	270	Net weight (g):	1620		
Gross Weight (g):	457.10000000149	Gross weight (g):	2782.60000000894		
Drained Weight (g):	0				
Depth (mm):	85	Depth (mm):	175	EURO (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	Plastic (g):	6		
Type of Plastic:	BPA-NI	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0.1	Other (g):	0		
Type of Other:	PE + adhesive	Type of Other:			

Languages on Label:		English	Sizes Available:		MIS060 6 X 270g
					MIS060 1.270B
					MIS060 1 X 20kg
					MIS060 1.X20A

Marketing Information

Suggestions for use:		Use to make an authentic Japanese miso soup, or to season and enrich the flavour of stews, casseroles, sauces and salad dressings. Dissolve in a little water then add towards the end of cooking.
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Pack Shot Image:



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