

## MIS0503.270A: White (Tanshoku) Miso - Jar (unpast) 6x270g

Uncontrolled if printed

		Version:	1C / 11.03.2022
		Label Code:	MIS0503.270A.02
<b>General Information</b>			
Product Description:	Unpasteurised white miso made from rice and soya beans.		
Unit Size:	270g		
Country of Origin:	Japan		

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

<b>Ingredients</b>	
Soya beans* (53%), cultured rice*, sea salt, water. *organically grown	

<b>Allergen Information</b>	
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)	

<b>Nutritional Information</b>	
Typical figures in g/100g	
Energy kJ	587 kJ
Energy kCal	141 kcal
Fat	6.6 g
of which saturates	0.7 g
Carbohydrate	5.3 g
of which sugars	4.1 g
Protein	12 g
Salt	13.1 g

Nutritional values for the product as sold

## Production Process

Production Process:	RICE: select -> wash -> soak -> steam cook -> cool -> sprinkle Koji -> culture. SOYBEANS: select -> polish -> weigh -> wash -> soak -> steam cook -> cool -> mash Mix soybeans, rice culture and sea salt together -> ferment & age-> mix & weigh -> pack -> metal detection (Fe:2.5/Sus:4.0) -> pack in box -> inspect -> despatch
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 will naturally darken with time; this will not affect quality.




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. Miso will naturally darken with time; this will not affect quality. Harmless white yeasts may develop from exposure to air. Simply skim off.	
Notes and Cautions:		
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:	5021554000990	Barcode:	05021554000983	<b>Block</b> (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	<b>EURO</b> (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:		MIS050 6 X 270g
					3.270B
					MIS050 3 X 1kg
					3.X01A
					MIS050 1 X 20kg
					3.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.

#### Pack Shot Image:



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