

CS416: Shoyo Soya Sauce 6x1L

Uncontrolled if printed

		Version:	2I / 20.02.2024
		Label Code:	CS416-05-21
General Information			
Product Description:	Traditionally crafted soya sauce free from artificial ingredients.		
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

Water, soya beans* (19%), wheat*, sea salt. *organically grown.

Allergen Information

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/100ml	
Energy kJ	299 kJ
Energy kCal	70 kcal
Fat	< 0.5 g
of which saturates	< 0.1 g
Carbohydrate	6.7 g
of which sugars	< 0.5 g
Protein	11 g
Salt	15.3 g

Nutritional values for the product as sold

Production Process

Production Process:	Roast and crush wheat > Soak, steam and cool soya beans > mix wheat & soya beans > sprinkle koji > koji making > add mixture of water and sea salt > ferment & Age (18-24 mths) > Compress > heat > filter > cool > package.
Pasteurisation Process:	70-80°C, 3 minutes
Processing Aids:	Koji spores (<i>Aspergillus Oryzae</i>)

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




n/a

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:	Keep refrigerated and use before expiry date.	
Notes and Cautions:	contains naturally occurring alcohol due to fermentation process	
Usage Instructions:	Use a few drops of this rich, savoury seasoning to transform your dishes.	
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:	5021554986706	Barcode:	05021554986713	Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 23	
Net Weight (g):	1180	Net weight (g):	7080		
Gross Weight (g):	1671.59999990463	Gross weight (g):	10203.799996376		
Drained Weight (g):	0				
Depth (mm):	84	Depth (mm):	250	EURO (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:	CS400	1 X 1000L
	Spanish		CS410	6 X 150ml
	Italian		CS412	6 X 500ml
	Portuguese		CS413	1 X 2.5L
	French		CS417	1 X 200L
	Norwegian		CX410	6 X 150ml
	Danish		CY410	6 X 150ml
	Swedish		CZ410	6 X 150ml
	Finnish		SSN020	6 X 250ml
	German		1.250A	
	Arabic		SSN020	1 X 20L
			1.X20A	

Marketing Information	
Suggestions for use:	Use a few drops of this rich, savoury seasoning to transform your dishes.

Pack Shot Image:



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