

CS473: Brown Rice Miso - Pouch 6x300g

Uncontrolled if printed

		Version:	2F / 05.12.2022
		Label Code:	CS473-08-21
General Information			
Product Description:	Fermented Whole Soya Paste with Brown Rice		
Unit Size:	300g		
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	
Whole soya beans* (47%), cultured brown rice* (33%), sea salt, 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	662 kJ
Energy kCal	158 kcal
Fat	6.1 g
of which saturates	1.2 g
Carbohydrate	10 g
of which sugars	7 g
Fibre	4.5 g
Protein	12 g
Salt	12.7 g

Nutritional values for the product as sold

Production Process

Production Process:	Magnet -> washing -> soaking -> steaming -> cooling -> sprinkle Koji on brown rice -> culture Mixing soybeans, brown rice culture and salt -> fermentation and aging -> sieving (0.9mm) -> heating -> packaging -> metal detecting (Fe:1.5/Sus:3.5) -> outward packaging
Pasteurisation Process:	Yes
Processing Aids:	Koji (<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:	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:	Refrigerate after opening and use within 6 months.	
Notes and Cautions:		
Usage Instructions:	Miso is a very versatile seasoning and can be used to flavour soups, stews and bean dishes. Also delicious for gravies, dips, spreads and pickles. It makes wonderful dressing for salads, noodles, grains & beans, tofu, vegetable protein and grilled dishes.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	300g
Unit Description:	Plastic spout pouch
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 06

 Unit		 Case		 Pallet	
Barcode:	5021554000839	Barcode:	05021554000853	Block (1000mmx1200mm) Layers/pallet 8 Cases/layer 40	
Net Weight (g):	300	Net weight (g):	1800		
Gross Weight (g):	314	Gross weight (g):	1994		
Drained Weight (g):	0				
Depth (mm):	50	Depth (mm):	244	EURO (800mmx1200mm) Layers/pallet 8 Cases/layer 35	
Width (mm):	120	Width (mm):	119		
Height (mm):	170	Height (mm):	178		
Paper (g):	0	Paper (g):	110		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	14	Plastic (g):	0		
Type of Plastic:		Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	MATPET/BNY/LLDP E (pouch),HDPE (cap)	Type of Other:			

Languages on Label:		Sizes Available:	
English Spanish Portuguese French Norwegian Danish Swedish Arabic Greek			

Marketing Information	
Suggestions for use:	Miso is a very versatile seasoning and can be used to flavour soups, stews and bean dishes. Also delicious for gravies, dips, spreads and pickles. It makes wonderful dressing for salads, noodles, grains & beans, tofu, vegetable protein and grilled dishes.

Pack Shot Image:



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