Clearspring

CS763: Umeboshi Paste 6x150g

Uncontrolled if printed

Version:	**5B / 17.04.2024**
Label Code:	**CS763-08-21**

General Information

Product Description:	Paste made from Japanese salt-pickled ume plums with ume shiso vinegar
Unit Size:	150g
Country of Origin:	Japan

Organic Status

Organic:	Yes
Cert. at Source:	WOCA
Cert. at Point of Sale:	Soil Association (UK), SKAL (EU/ non-EU)

Ingredients

Japanese ume plums* (79%), sea salt (16%), shiso (perilla) leaves*. *organically grown.

Allergen Information

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
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	129 kJ
Energy kCal	31 kcal
Fat	< 0.5 g
of which saturates	< 0.1 g
Carbohydrate	4.6 g
of which sugars	0.8 g
Protein	1.1 g
Salt	16.9 g

Nutritional values for the product as sold

3.6.3 Customer Specification
Author: E. Cicek
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Version 2
Date: 07.07.2017
Approved: A. Grzeda

Production Process

Production Process:	harvest plums > wash with water > soak in water > drain > pickle with salt > wash with water > dry under the sun > wash with water > mash/filter > mix with ume shiso seasoning > magnet > filling
Pasteurisation Process:	N/A
Processing Aids:	N/A

Dietary Selling Points

Gluten Free:	No
Raw Food:	Yes
Kosher:	No
Free of Added Alcohol:	Yes
Yeast Free:	Yes
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:	36 — **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 and dark place.
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)
After opening:	Refrigerate after opening and consume before expiry date.
Notes and Cautions:	
Usage Instructions:	Umeboshi paste is a versatile tangy seasoning ideal for sushi, dips and dressings. It is traditionally prepared in Japan from the finest plum fruit slowly pickled in sea salt with shiso herb added for colour and flavour. Concentrated flavour - use sparingly.
Traceability Coding:	
Use By Date Location:	

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	150g
Unit Description:	Glass jar with metal lid (BPA NI)
Trade Case description:	Cardboard tray with shrink wrap
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 03

	Unit		Case		Pallet
					Block
Barcode:	5021554989707	**Barcode:**	05021554989714		
Net Weight (g):	150	**Net weight (g):**	900		**(1000mmx1200mm)**
Gross Weight (g):	253.10000000149	**Gross weight (g):**	1544.60000000894		Layers/pallet 12
Drained Weight (g):					Cases/layer 48
Depth (mm):	55	**Depth (mm):**	190		
Width (mm):	55	**Width (mm):**	128		
Height (mm):	80	**Height (mm):**	83		**EURO**
Paper (g):	1	**Paper (g):**	20		
Glass (g):	96	**Glass (g):**	0		**(800mmx1200mm)**
Aluminium (g):	0	**Aluminium (g):**	0		Layers/pallet 12
Steel (g):	6	**Steel (g):**	0		Cases/layer 36
Plastic (g):	0.1	**Plastic (g):**	6		
Type of Plastic:	PE	**Type of Plastic:**	PE		
Wood (g):	0	**Wood (g):**	0		
Other (g):	0	**Other (g):**	0		
Type of Other:		**Type of Other:**			

Languages on Label:	English Spanish	**Sizes Available:**	CS767	1 X 20kg
			CX763	6 X 150g
			SPE020 4.150F R	6 X 150g

Marketing Information

Suggestions for use:	Umeboshi paste is a versatile tangy seasoning ideal for sushi, dips and dressings. It is traditionally prepared in Japan from the finest plum fruit slowly pickled in sea salt with shiso herb added for colour and flavour. Concentrated flavour - use sparingly.

Pack Shot Image:

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