

CS445: Brown Rice Miso - Jar (unpast) 6x150g

Uncontrolled if printed

		Version:	21 / 05.03.2024
		Label Code:	CS445-01-22
General Information			
Product Description:	Unpasteurised fermented soya bean paste with brown rice		
Unit Size:	150g		
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 soybeans (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
Protein	12 g
Salt	12.7 g

Nutritional values for the product as sold

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Production Process

Production Process:	BROWN RICE magnet -> wash -> soak -> steam cook -> cool -> sprinkle Koji -> culture. SOYBEANS magnet -> wash -> soak -> steam cook -> cool -> mash Mixing soybeans, brown rice culture and salt -> fermentation and aging -> packaging -> metal detecting (Fe:2.5/Sus:4.0) -> outward packaging
Pasteurisation Process:	No
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

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 6 months. Miso is a live product and ongoing fermentation may cause the lid to bulge. It will be safe to consume. Harmless white yeasts may develop from exposure to air. Simply skim off.	
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):	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

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 Unit		 Case		 Pallet	
Barcode:	5021554003816	Barcode:	05021554003809	Block (1000mmx1200mm) Layers/pallet 12 Cases/layer 48	
Net Weight (g):	150	Net weight (g):	900		
Gross Weight (g):	293.99999962002	Gross weight (g):	1791.99999772012		
Drained Weight (g):	0				
Depth (mm):	67.5	Depth (mm):	208	EURO (800mmx1200mm) Layers/pallet 12 Cases/layer 36	
Width (mm):	67.5	Width (mm):	140		
Height (mm):	80.9	Height (mm):	85		
Paper (g):	0.5	Paper (g):	22		
Glass (g):	135	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	8.4	Steel (g):	0		
Plastic (g):	0.1	Plastic (g):	6		
Type of Plastic:	PE	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:		Type of Other:			

Languages on Label:		English	French	Sizes Available:	CS446	6 X 300g
		French			CS479	1 X 20kg
					MIS020	3 X 1kg
					2.X01A	

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.
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Pack Shot Image:



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