

MIS0701.150A: Organic Chickpea Miso 6x150g

Uncontrolled if printed

		Version:	1G / 05.04.2024
		Label Code:	MIS0701.150A.02
General Information			
Product Description:	Unpasteurised fermented chickpea paste with rice		
Unit Size:	150g		
Country of Origin:	Japan		

Organic Status

Organic:	Yes
Cert. at Source:	ECOCERT
Cert. at Point of Sale:	SKAL

Ingredients

Chickpeas* (47%), cultured rice* (34%), sea salt, water. *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	686 kJ
Energy kCal	163 kcal
Fat	2.1 g
of which saturates	0.3 g
Carbohydrate	26 g
of which sugars	19 g
Protein	6.8 g
Salt	11.8 g

Nutritional values for the product as sold

Production Process

Production Process:	<p>RICE: select > magnet (8000 Gauss) > water > soak > steam cook (more than 100°C > cool > sprinkle koji > incubate > magnet (10000 Gauss) > rice koji</p> <p>CHICKPEAS: weigh > magnet (8000 Gauss) > wash > soak > steam cook (0.081MPa for approx. 20mins) > cool > mesh (with 4mm mesh)</p> <p>Mix steamed chickpeas, rice koji and salt > fermentation and aging > mesh (with 7mm mesh) > packaging > metal detection (Fe 2.5ømm/ SUS 4.0ømm)</p>
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

n/a

Storage & Shelf Life

Min. Shelf life from Production:	18	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.	
Notes and Cautions:		
Usage Instructions:	<p>Naturally brewed Japanese miso with a twist, our chickpea miso is made to a delicious non-soya recipe by our third generation producers in Nagano.</p> <p>Use just like our signature misos to make miso soup and enrich the flavour of stews and sauces. Dissolve in a little water then add towards the end of cooking.</p>	
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	
Barcode:	5021554004325	Barcode:	05021554004332	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	Sizes Available:		MIS070 1 X 20kg 1.X20A X- 6 X 150g MIS070 1.150
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Marketing Information

Suggestions for use:	Naturally brewed Japanese miso with a twist, our chickpea miso is made to a delicious non-soya recipe by our third generation producers in Nagano. Use just like our signature misos to make miso soup and enrich the flavour of stews and sauces. Dissolve in a little water then add towards the end of cooking.
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Pack Shot Image:



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