

SSN0101.250A: Tamari - Double Strength 6x250ml

Uncontrolled if printed

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|----------------------------|-----------------------------------|-------------|-----------------|
| | | Version: | 1B / 04.02.2022 |
| | | Label Code: | SSN0101.250A.01 |
| General Information | | | |
| Product Description: | Double strength tamari soya sauce | | |
| Unit Size: | 250ml | | |
| Country of Origin: | Japan | | |

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|-------------------------|------------------|
| Organic Status | |
| Organic: | Yes |
| Cert. at Source: | Ecocert |
| Cert. at Point of Sale: | Soil Association |

| | |
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| Ingredients | |
| Soya beans* (52%), water, sea salt, mirin* (sweet rice*, water, cultured rice*). *organically grown | |

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|---|-----------------------|
| 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) | |

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| Nutritional Information | |
| Typical figures in g/100ml | |
| Energy kJ | 415 kJ |
| Energy kCal | 98 kcal |
| Fat | 0 g |
| of which saturates | 0 g |
| Carbohydrate | 8.4 g |
| of which sugars | 0.6 g |
| Protein | 15 g |
| Salt | 19.4 g |

Nutritional values for the product as sold

Production Process

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|-------------------------|---|
| Production Process: | Soak soya beans > Steam > Cool > Form into balls > Sprinkle balls with Koji spores and roasted soybean powder mixture > Mix cultured soya beans with water and sea salt > Fermentation > Age in cedarwood vats > Compress > Pasteurise > Add organic Mikawa Mirin > Filling > Packing |
| Pasteurisation Process: | 85°C for 20 minutes |
| Processing Aids: | Aspergillus oryzae (0.01%), brewer's yeast (for mirin) |

Dietary Selling Points

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|---------------------------------|-------------------------|
| Gluten Free: | Yes |
| Raw Food: | No |
| Kosher: | Yes |
| Free of Added Alcohol: | No |
| 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




Aged in wooden kegs

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, dark place. | |
| Delivery Conditions: | Ambient temperature (between 10°C and 25°C) | |
| After opening: | Re-seal after opening and use before expiry date. | |
| Notes and Cautions: | | |
| Usage Instructions: | A few drops of this rich, savoury seasoning bring out the subtle flavours in soups, sauces, salads, grains and vegetables. Use during the last few minutes of cooking to preserve the delicate flavour. | |
| Traceability Coding: | P & E | |
| Use By Date Location: | On the bottle | |

Packaging Information

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|--|-------------------------------|
| Trade Case Content: | 6 |
| Unit Size (g or ml): | 250ml |
| Unit Description: | Glass bottle with plastic cap |
| Trade Case description: | Cardboard box |
| Shelf Ready Packaging: | No |
| Trade Case Configuration (Front x Side): | 02 x 03 |

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|---|-------------------------|---|----------------|---|--|
|  | |  | |  | |
| Unit | | Case | | Pallet | |
| Barcode: | 5021554004622 | Barcode: | 05021554004639 | Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 45 | |
| Net Weight (g): | 305 | Net weight (g): | 1830 | | |
| Gross Weight (g): | 527.5 | Gross weight (g): | 3256.5 | | |
| Drained Weight (g): | 0 | | | | |
| Depth (mm): | 55 | Depth (mm): | 175 | EURO (800mmx1200mm) Layers/pallet 4 Cases/layer 36 | |
| Width (mm): | 55 | Width (mm): | 118 | | |
| Height (mm): | 210 | Height (mm): | 220 | | |
| Paper (g): | 2 | Paper (g): | 91.5 | | |
| Glass (g): | 216 | Glass (g): | 0 | | |
| Aluminium (g): | 0 | Aluminium (g): | 0 | | |
| Steel (g): | 0 | Steel (g): | 0 | | |
| Plastic (g): | 4.5 | Plastic (g): | 0 | | |
| Type of Plastic: | OTHER | Type of Plastic: | | | |
| Wood (g): | 0 | Wood (g): | 0 | | |
| Other (g): | 0 | Other (g): | 0 | | |
| Type of Other: | Lid - PP, Insert - LDPE | Type of Other: | | | |

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| Languages on Label: | English | Sizes Available: | CS420 | 1 X 20L |
| | French | | CS425 | 6 X 150ml |
| | Dutch | | CS427 | 6 X 500ml |
| | Norwegian | | CS428 | 1 X 2.5L |
| | Danish | | CS429 | 6 X 1L |
| | Swedish | | CS434 | 1 X 1000L |
| | | | CX425 | 6 X 150ml |
| | | CY425 | 6 X 150ml | |
| | | CZ425 | 6 X 150ml | |

Marketing Information

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|----------------------|---|
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| Suggestions for use: | A few drops of this rich, savoury seasoning bring out the subtle flavours in soups, sauces, salads, grains and vegetables. Use during the last few minutes of cooking to preserve the delicate flavour. |

Pack Shot Image:



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