

3.6.3 Clearspring Customer Specification

CS425: Tamari - Double Strength 6x150ml

Uncontrolled if printed

		Version:	1E / 19.08.2022
General Information		Label Code:	CS425-01-20
Product Description:	Double strength tamari soya sauce		
Unit Size:	150ml		
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

Soya beans* (52%), water, sea salt, mirin* (sweet rice*, water, cultured rice*). *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/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



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Production Process	
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	
Gluten Free:	Yes
Raw Food:	No
Kosher:	Yes
Free of Added Alcohol:	No
Yeast Free:	No, naturally occuring
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:	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. Harmless white yeasts may develop from exposure to air; simply skim off.		
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 dates		
Use By Date Location:	on the cap/lid		

Packaging Information		
Trade Case Content:	6	
Unit Size (g or ml):	150ml	
Unit Description:	Glass bottle with plastic cap	
Trade Case description:	Cardboard box	
Shelf Ready Packaging:	Yes	
Trade Case Configuration (Front x Side):	02 x 03	

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	Unit		Case	Pallet	
Barcode:	5021554002215	Barcode:	05021554980636	Block	
Net Weight (g):	186	Net weight (g):	1116	BIOCK	
Gross Weight (g):	352	Gross weight (g):	2183	(1000mmx1200mm)	
Drained Weight (g)	: 0			Layers/pallet 4	
Depth (mm):	49	Depth (mm):	150	Cases/layer 66	
Width (mm):	49	Width (mm):	101		
Height (mm):	175	Height (mm):	185	EURO	
Paper (g):	1	Paper (g):	71	EURU	
Glass (g):	160	Glass (g):	0	(800mmx1200mm)	
Aluminium (g):	0	Aluminium (g):	0	Layers/pallet 4	
Steel (g):	0	Steel (g):	0	Cases/layer 52	
Plastic (g):	5	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:	N/A		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PP lid, LDPE sprinkler, PET tamper proof	Type of Other:	N/A		

Languages on Label:	English	Sizes Available:	CS420	1 X 20L
			CS427	6 X 500ml
			CS428	1 X 2.5L
			CS429	6 X 1L
			CS434	1 X 1000L
			CX425	6 X 150ml
			CY425	6 X 150ml
			CZ425	6 X 150ml
			SSN010	6 X 250ml
			1.250A	

Marketing Information		
	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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