

## CS446: Brown Rice Miso - Jar (unpast) 6x300g

Uncontrolled if printed

		Version:	4E / 11.03.2022
		Label Code:	CS446-06-21
<b>General Information</b>			
Product Description:	Unpasteurised fermented soya bean paste with brown rice		
Unit Size:	300g		
Country of Origin:	Japan		

<b>Organic Status</b>	
Organic:	Yes
Cert. at Source:	Ecocert
Cert. at Point of Sale:	Soil Association (UK), SKAL (EU/ non-EU)

<b>Ingredients</b>
Whole soybeans (47%)*, cultured brown rice (33%)*, sea salt, water. *organically grown

<b>Allergen Information</b>	
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)	

<b>Nutritional Information</b>	
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

#### 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 (Aspergillus oryzae)

#### 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. 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):	300g
Unit Description:	Glass jar with tamper-proof seal and metal lid
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:	5021554980056	Barcode:	05021554980544	<b>Block</b> (1000mmx1200mm) Layers/pallet 13 Cases/layer 22
Net Weight (g):	300	Net weight (g):	1800	
Gross Weight (g):	487.10000000149	Gross weight (g):	2962.60000000894	
Drained Weight (g):	0			
Depth (mm):	85	Depth (mm):	175	<b>EURO</b> (800mmx1200mm) Layers/pallet 12 Cases/layer 19
Width (mm):	85	Width (mm):	261	
Height (mm):	70	Height (mm):	73	
Paper (g):	2	Paper (g):	34	
Glass (g):	172	Glass (g):	0	
Aluminium (g):	0	Aluminium (g):	0	
Steel (g):	13	Steel (g):	0	
Plastic (g):	0	Plastic (g):	6	
Type of Plastic:		Type of Plastic:		
Wood (g):	0	Wood (g):	0	
Other (g):	0.1	Other (g):	0	
Type of Other:	PE + adhesive	Type of Other:		

<b>Languages on Label:</b> English	<b>Sizes Available:</b> CS445 6 X 150g CS479 1 X 20kg MIS020 3 X 1kg 2.X01A
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Marketing Information	
<b>Suggestions for use:</b>	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.

#### Pack Shot Image:



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