

CS472: Barley Miso - Pouch 6x300g

Uncontrolled if printed

		Version:	2G / 14.07.2022
		Label Code:	CS472-01-20
General Information			
Product Description:	Pasteurised fermented barley and soya bean paste. Rich and hearty for everyday use.		
Unit Size:	300g		
Country of Origin:	Japan		

Organic Status

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

Ingredients

Whole soya beans* (36%), barley* (30%), sea salt, water. * organically grown

Allergen Information

Cereals containing gluten*:	Present as ingredient
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	639 kJ
Energy kCal	153 kcal
Fat	5.7 g
of which saturates	3 g
Carbohydrate	12 g
of which sugars	6.7 g
Protein	11 g
Salt	12.3 g

Nutritional values for the product as sold

Production Process

Production Process:	Wash barley > Soak > steam > cool > sprinkle Koji > incubate > CULTURED BARLEY. Wash soya beans > soak > steam > cool > mash > mix with cultured barley, salt and water > ferment > age > filter > metal detection > packing > pasteurisation > case packing
Pasteurisation Process:	80 degree for over 20 mins
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




n/a

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:	Dark and dry place at ambient temperature (between 10°C and 25°C)	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Reseal pack after use. Refrigerate after opening and use within 6 months.	
Notes and Cautions:		
Usage Instructions:	Use instead of salt to enrich the flavour of soups, stews, beans, sauces and spreads. One teaspoon of miso seasons about one cup of liquid. Dilute in a little cooking liquid then add towards the end of cooking.	
Traceability Coding:	P & BBD + Lot number	
Use By Date Location:	Top of the back of pouch	

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	300g
Unit Description:	Plastic pouch
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 06

 Unit		 Case		 Pallet	
Barcode:	5021554989813	Barcode:	05021554989820	Block (1000mmx1200mm) Layers/pallet 8 Cases/layer 40	
Net Weight (g):	300	Net weight (g):	1800		
Gross Weight (g):	315	Gross weight (g):	2040		
Drained Weight (g):					
Depth (mm):	50	Depth (mm):	225	EURO (800mmx1200mm) Layers/pallet 8 Cases/layer 35	
Width (mm):	120	Width (mm):	123		
Height (mm):	210	Height (mm):	192		
Paper (g):	0	Paper (g):	150		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	15	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:	MATPET/PA/LLDPE	Type of Other:			

Languages on Label:		Sizes Available:	
English Spanish Portuguese Norwegian Danish Swedish Finnish German Arabic Greek			

Marketing Information	
Suggestions for use:	Use instead of salt to enrich the flavour of soups, stews, beans, sauces and spreads. One teaspoon of miso seasons about one cup of liquid. Dilute in a little cooking liquid then add towards the end of cooking.

Pack Shot Image:



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