Clearspring

JCC0103.040A: Brown Rice Crackers - Black Pepper & Tamari

Uncontrolled if printed

Version:	**1A / 18.08.2022**
Label Code:	**JCC0103.040A.01**

General Information

Product Description:	Organic brown rice crackers seasoned with black pepper and tamari soya sauce.
Unit Size:	**40g**
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

Brown rice* (88%), tamari soya sauce* (6.1%) (soya beans*, water, sea salt), concentrated grape juice*, black pepper* (1.6%), black sesame seeds*. *organically grown.

May Contain:	May contain traces of crustaceans.

Allergen Information

Cereals containing gluten*:	**Absent**
Peanuts*:	**Absent**
Nuts*:	**Absent**
Soybeans*:	**Present as ingredient**
Celery*:	**Absent**
Mustard*:	**Absent**
Sesame*:	**Present as ingredient**
Sulfur dioxide and sulphites*+:	**Absent**
Crustaceans*:	**Possible cross-contamination**
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	**1558 kJ**
Energy kCal	**368 kcal**
Fat	**2.8 g**
of which saturates	**0.8 g**
Carbohydrate	**75 g**
of which sugars	**4.1 g**
Fibre	**4.2 g**
Protein	**8.5 g**
Salt	**1.5 g**

Nutritional values for the product as sold

3.6.3 Customer Specification
Author: E. Cicek

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Version 2

Date: 07.07.2017
Approved: A. Grzeda

Production Process

Production Process:	Rice is milled and steamed with sesame>kneaded>Cooled>kneaded>Formed>Dried>Settled>Dried>Baked>Flavored>Steam dry>Packed
Pasteurisation Process:	
Processing Aids:	**Aspergillus oryzae**

Dietary Selling Points

Gluten Free:	**Yes**
Raw Food:	**No**
Kosher:	**No**
Free of Added Alcohol:	**Yes**
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

n/a

Storage & Shelf Life

|		
Min. Shelf life from Production:	14	**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, dry place.**	
Delivery Conditions:	**Ambient temperature (between 10°C and 25°C)**	
After opening:	**Consume immediately**	
Notes and Cautions:		
Usage Instructions:	**On its own or with a dip**	
Traceability Coding:	**P & E**	
Use By Date Location:	**Back of pack**	

Packaging Information

Trade Case Content:	**12**
Unit Size (g or ml):	**40g**
Unit Description:	**Plastic Composite Pouch**
Trade Case description:	**Cardboard SRP**
Shelf Ready Packaging:	**Yes**
Trade Case Configuration (Front x Side):	**01 x 12**

	Unit		Case		Pallet
Barcode:	5021554004813	Barcode:	05021554004820		*Block*
Net Weight (g):	40	Net weight (g):	480		
Gross Weight (g):	44	Gross weight (g):	678		**(1000mmx1200mm)**
Drained Weight (g):					Layers/pallet 10
Depth (mm):	20	Depth (mm):	290		Cases/layer 24
Width (mm):	152	Width (mm):	155		
Height (mm):	200	Height (mm):	165		*EURO*
Paper (g):	0	Paper (g):	150		
Glass (g):	0	Glass (g):	0		**(800mmx1200mm)**
Aluminium (g):	0	Aluminium (g):	0		Layers/pallet 10
Steel (g):	0	Steel (g):	0		Cases/layer 20
Plastic (g):	4	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:	PP/VMPET/PE	Type of Other:			

Languages on Label:	English Spanish Italian Portuguese French Dutch Norwegian Danish Swedish Arabic	Sizes Available:	

Marketing Information

Suggestions for use:	On its own or with a dip

Pack Shot Image:

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Double click to open PackShot folder.

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