

## MIS0202.X01A: Brown Rice Miso - Tub (unpast) 3x1kg

Uncontrolled if printed

		Version:	1C / 20.02.2024
		Label Code:	MIS0202.X01A.01
<b>General Information</b>			
Product Description:	Unpasteurised fermented soya bean paste with brown rice		
Unit Size:	1kg		
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**

Whole soybeans (47%)\*, cultured brown rice (33%)\*, sea salt, water. \*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**

<b>Typical figures in g/100g</b>	
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

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## 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 ( <i>Aspergillus oryzae</i> )

## 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 &amp; 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:	P & E	
Use By Date Location:	On the lid	

## Packaging Information

Trade Case Content:	3
Unit Size (g or ml):	1kg
Unit Description:	White plastic tub
Trade Case description:	Cardboard Box
Shelf Ready Packaging:	
Trade Case Configuration (Front x Side):	

 Unit		 Case		 Pallet	
Barcode:	5021554004714	Barcode:	05021554004721	<b>Block</b> (1000mmx1200mm) Layers/pallet 10 Cases/layer 16	
Net Weight (g):	1000	Net weight (g):	3000		
Gross Weight (g):	1041	Gross weight (g):	3258.79999697208		
Drained Weight (g):	0				
Depth (mm):	132	Depth (mm):	400	<b>EURO</b> (800mmx1200mm) Layers/pallet 10 Cases/layer 14	
Width (mm):	132	Width (mm):	140		
Height (mm):	121	Height (mm):	130		
Paper (g):	2	Paper (g):	134.2		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	39	Plastic (g):	1.6		
Type of Plastic:	PP	Type of Plastic:	PP		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	N/A	Type of Other:	N/A		

Languages on Label:		English	<b>Sizes Available:</b> CS445 6 X 150g CS446 6 X 300g CS479 1 X 20kg
		French	
		Dutch	

### Marketing Information

Suggestions for use:	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.
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