

## CS468: Barley Miso - Tub (unpast) 3x1kg

Uncontrolled if printed

		Version:	3G / 20.02.2024
General Information		Label Code:	CS468-02-22
Product Description:	Unpasteurised fermented barley and soya bean paste. Rich and hearty for everyday use.		
Unit Size:	1kg		
Country of Origin:	Japan		

## Organic Status

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

## Ingredients

Whole soya beans\* (36%), Cultured 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

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## Production Process

Production Process:	Clean 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 > mesh magnet (100 gauss, 5mm mesh) > package
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:	Keep refrigerated and use within 6 months.	
Notes and Cautions:	Harmless white yeast may develop from exposure to air. Simply skim off.	
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:	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):	

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 Unit		 Case		 Pallet	
Barcode:	5021554000693	Barcode:	05021554980919	<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	Sizes Available:	CS464	2 X 10kg
	French		CX462	6 X 300g
	Dutch		CY462	6 X 300g
			CZ462	6 X 300g

### 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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### Pack Shot Image:



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