

SPE0501.030A: Dried Daikon 6x30g

Uncontrolled if printed

		Version:	1C / 04.10.2021
		Label Code:	SPE0501.030A.01
General Information			
Product Description:	Organic Dried Daikon		
Unit Size:	30g		
Country of Origin:	Japan		

Organic Status

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

Ingredients

Dried daikon* (Japanese white radish) *organically grown

Allergen Information

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
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	106 kJ
Energy kCal	26 kcal
Fat	0.1 g
of which saturates	0 g
Carbohydrate	3.6 g
of which sugars	2.8 g
Fibre	3.7 g
Protein	0.7 g
Salt	0 g

Nutritional values for the product as sold

Production Process

Production Process:	Wash daikon> cut> select> sliced> soak in water> store in a container> machine dry (65C, 6 hours) > pack > metal detection
Pasteurisation Process:	n/a
Processing Aids:	n/a

Dietary Selling Points

Gluten Free:	No
Raw Food:	No
Kosher:	No
Free of Added Alcohol:	Yes
Yeast Free:	Yes
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:	18	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Cool, dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Seal properly and recommended to use as soon as possible.	
Notes and Cautions:	expands up to 6-7 times after soaking	
Usage Instructions:	To prepare, soak in warm water for 10 mins. Drain and squeeze out the excess water which can be used to make a stock. Saute alone or with other vegetables and season to taste with soya sauce.	
Traceability Coding:	P & BBD dates	
Use By Date Location:	Back of pack	

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	30g
Unit Description:	Plastic Bag with heat seal
Trade Case description:	Cardboard
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	

 Unit		 Case		 Pallet	
Barcode:	5021554000976	Barcode:	05021554000969	Block (1000mmx1200mm) Layers/pallet 5 Cases/layer 36	
Net Weight (g):	30	Net weight (g):	180		
Gross Weight (g):	35.5999999046326	Gross weight (g):	349.599999427795		
Drained Weight (g):	30				
Depth (mm):	30	Depth (mm):	190	EURO (800mmx1200mm) Layers/pallet 5 Cases/layer 28	
Width (mm):	160	Width (mm):	165		
Height (mm):	200	Height (mm):	224		
Paper (g):	0	Paper (g):	136		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	5.6	Plastic (g):	0		
Type of Plastic:		Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PET/PP	Type of Other:			

Languages on Label:		Sizes Available:	
English Spanish Italian Portuguese French Dutch German Hungarian			

Marketing Information

Suggestions for use:	
To prepare, soak in warm water for 10 mins. Drain and squeeze out the excess water which can be used to make a stock. Saute alone or with other vegetables and season to taste with soya sauce.	

Pack Shot Image:



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