

TS110: Sushi Rice Seasoning 6x150ml

Uncontrolled if printed

	Version:	2N / 31.01.2024
	Label Code:	TS110-02-22
General Information		
Product Description:	Organic sushi rice seasoning	
Unit Size:	150ml	
Country of Origin:	United Kingdom	

Organic Status

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

Ingredients

Japanese brown rice vinegar* (water, brown rice*), mirin* (glutinous rice*, water, malted rice*, rice*), sea salt, **soya** sauce* (water, **soya beans***, **wheat***, sea salt, grain alcohol (ethanol)*). *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/100ml	
Energy kJ	271 kJ
Energy kCal	65 kcal
Fat	0 g
of which saturates	0 g
Carbohydrate	13 g
of which sugars	13 g
Protein	< 0.5 g
Salt	13.2 g

Nutritional values for the product as sold

Production Process

Production Process:	1.Add the brown rice vinegar, mirin and soy sauce to the vat under agitation.2.Add the salt slowly.3.Heat to 90°C. 4.As soon as 90°C is reached, turn steam off and cool at 80°C.5.Analyse and adjust to specifications.6.Cool and bottle as quickly as possible.
Pasteurisation Process:	Yes
Processing Aids:	Aspergillus oryzae

Dietary Selling Points

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



Contains naturally occurring sugar

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:	Store in a cool, dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	N/A	
Notes and Cautions:	N/A	
Usage Instructions:	To prepare sushi rice, add approx. 1 tbsp per 230g of cooked rice, slightly cooled.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	150ml
Unit Description:	Glass bottle with PP cap and PET sleeve
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554984498	Barcode:	05021554984504	Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 66	
Net Weight (g):	168	Net weight (g):	1008		
Gross Weight (g):	360.800000190735	Gross weight (g):	2232.80000114441		
Drained Weight (g):	0				
Depth (mm):	49	Depth (mm):	152	EURO (800mmx1200mm) Layers/pallet 4 Cases/layer 52	
Width (mm):	49	Width (mm):	103		
Height (mm):	190	Height (mm):	200		
Paper (g):	1	Paper (g):	68		
Glass (g):	187	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	4.8	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:	N/A		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	Lid - PP, Sprinkler - LDPE, Sleeve - PET	Type of Other:	N/A		

Languages on Label:	English	Sizes Available:	
	Norwegian		
	Danish		
	Swedish		

Marketing Information

Suggestions for use:	To prepare sushi rice, add approx. 1 tbsp per 230g of cooked rice, slightly cooled.

Pack Shot Image:



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