

## TS201: Umami Instant Stock Paste 8x(4x28g)

Uncontrolled if printed

|                            |  |             |                 |
|----------------------------|--|-------------|-----------------|
|                            |  | Version:    | 1C / 21.04.2021 |
|                            |  | Label Code: | TS201-07-20     |
| <b>General Information</b> |  |             |                 |
| Product Description:       | A thick, medium brown, paste with concentrated flavour |             |                 |
| Unit Size:                 | (4x28g)  |             |                 |
| Country of Origin:         | United Kingdom   |             |                 |

**Organic Status**

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

**Ingredients**

Brown rice miso\* (32%) (whole soya beans\*, cultured brown rice\*, sea salt, water), sea salt, carrot purée\*, water, onion purée\*, leek purée\*, kombu sea vegetable extract (water, kombu, sea salt), kuzu\* (starch thickener), ginger purée\*, sunflower oil\*. \*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<br>+(>10mg/kg or 10mg/l) |                       |

**Nutritional Information**

| Typical figures in g/100g |          |
|---------------------------|----------|
| Energy kJ                 | 433 kJ   |
| Energy kCal               | 103 kcal |
| Fat                       | 3.8 g    |
| of which saturates        | 0.5 g    |
| Carbohydrate              | 13 g     |
| of which sugars           | 5.5 g    |
| Protein                   | 3.9 g    |
| Salt                      | 20 g     |

Nutritional values for the product as sold

## Production Process

|                         |  |
|-------------------------|--|
| Production Process:     | Mix ingredients > Cook > Pasteurise > Metal detection > Hot fill |
| Pasteurisation Process: | 90°C for 20 mins   |
| Processing Aids:        | N/A  |

## Dietary Selling Points

|                                 |                         |
|---------------------------------|-------------------------|
| Gluten Free:                    | Yes                     |
| Raw Food:                       | No                      |
| Kosher:                         | No                      |
| 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




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:             | Store in a cool, dry place.   |   |
| Delivery Conditions:             | Ambient temperature (between 10°C and 25°C)   |   |
| After opening:                   | Use up the contents of an individual sachet once opened.  |   |
| Notes and Cautions:              | N/A   |   |
| Usage Instructions:              | Dissolve the contents of one sachet in 500ml of boiling water to make a delicious, versatile stock for soups, stews and sauces. |   |
| Traceability Coding:             | P & E dates   |   |
| Use By Date Location:            | side of pack  |   |

## Packaging Information

|  |                                     |
|--|-------------------------------------|
| Trade Case Content:                      | 8                                   |
| Unit Size (g or ml):                     | (4x28g)                             |
| Unit Description:                        | Individual sachets in cardboard box |
| Trade Case description:                  | Cardboard box                       |
| Shelf Ready Packaging:                   | No                                  |
| Trade Case Configuration (Front x Side): | 04 x 02                             |

|  Unit |                         |  Case |                |  Pallet |  |
|--|-------------------------|--|----------------|--|--|
| Barcode:   | 5021554987260           | Barcode:   | 05021554987277 | <b>Block</b><br>(1000mmx1200mm)<br>Layers/pallet 8<br>Cases/layer 30                       |  |
| Net Weight (g):  | 112                     | Net weight (g):  | 896            |  |  |
| Gross Weight (g):  | 127                     | Gross weight (g):  | 1095           |  |  |
| Drained Weight (g):  |                         |  |                |  |  |
| Depth (mm):  | 90                      | Depth (mm):  | 187            | <b>EURO</b><br>(800mmx1200mm)<br>Layers/pallet 10<br>Cases/layer 24                        |  |
| Width (mm):  | 40                      | Width (mm):  | 178            |  |  |
| Height (mm):   | 112                     | Height (mm):   | 118            |  |  |
| Paper (g):   | 14                      | Paper (g):   | 79             |  |  |
| Glass (g):   | 0                       | Glass (g):   | 0              |  |  |
| Aluminium (g):   | 0                       | Aluminium (g):   | 0              |  |  |
| Steel (g):   | 0                       | Steel (g):   | 0              |  |  |
| Plastic (g):   | 1                       | Plastic (g):   | 0              |  |  |
| Type of Plastic:   | PET12/VMPET12/L         | Type of Plastic:   | N/A            |  |  |
| Wood (g):  | 0                       | Wood (g):  | 0              |  |  |
| Other (g):   | 0                       | Other (g):   | 0              |  |  |
| Type of Other:   | polythene lined with Al | Type of Other:   | N/A            |  |  |

|  |  |                         |  |
|--|--|-------------------------|--|
| <b>Languages on Label:</b>   |  | <b>Sizes Available:</b> |  |
| English<br>Spanish<br>Italian<br>French<br>Dutch<br>Norwegian<br>Danish<br>Swedish<br>Arabic |  | OMBP/ 1GF 350 X 28g     |  |

| Marketing Information       |   |
|-----------------------------|---|
| <b>Suggestions for use:</b> | Dissolve the contents of one sachet in 500ml of boiling water to make a delicious, versatile stock for soups, stews and sauces. |

#### Pack Shot Image:



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