

## Specification

Shiro Miso Waza (1 kg)



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**Your silent partner in famous food**

According to the best of our knowledge, the data in this product specification are correct at the time of issue.  
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





## Shiro Miso Waza (1 kg)

**Description:** Shinsyu type shiro miso (white miso). Special miso made using the finest quality round soybeans and aged in Shinsyu, the home of miso. A tasty white miso, medium salty, with a light and fresh aroma.

**Declaration** as ingredients

**Use:** Suitable for various uses. Great for miso soup, sauces, dressings, marinades and fish.  
Use 18 grams of product for one cup of Miso Soup.

**Characteristics:**

Appearance:	paste
Colour:	pale yellow
Aroma / smell:	typical miso
Taste:	typical miso

**Ingredients:** **soy**beans, water, rice, salt, alcohol, colouring (riboflavin)

Ingredients are listed according to legislation EC 1169/2011

**Packaging:**

Type:	bag	box
Material:	OPP/EVOH/PE	cardboard
Net weight:	1 kg	10 kg
Package weight:	7 g	50 g
Size:	205x135x30mm	205x280x195mm
Number on pallet:		

PP = polypropylene, PE = polyethylene, LLDPE = linear low density polyethylene

**Storage and shelf life:** Store in a cool, dry and dark place. 360 days from production.  
Recommended storage in the freezer to preserve the light miso colour (24 months at -18°C).  
After opening, keep refrigerated and use as soon as possible.



Product name:	Shiro Miso Waza (1 kg)
Product number:	110001
Intrastat code:	21039090

Components:	Ingredient	Origin	%
	soybeans	USA, Canada	<35
	water	Japan	<35
	rice	Thailand	<20
	salt	Japan	<12,5
	alcohol	Japan	2
	colouring	Japan	0,9 mg/100g

Country of manufacturing:	Japan
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Nutritional data:	g per 100 g
Energy (kJ)	770
Energy (kcal)	184
Fat	6,8
of which saturated	
Carbohydrates	19,3
of which sugars	
Fiber	4,6
Protein	10,9
Salt (as 2.5 x Na <sup>+</sup> )	12,2
Sodium	4,8

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Vegetarian	<input checked="" type="checkbox"/>		
	Lacto vegetarian	<input checked="" type="checkbox"/>		
	Ovo vegetarian	<input checked="" type="checkbox"/>		
	Vegan	<input checked="" type="checkbox"/>		

Allergens:

	used as ingredient	used on same production line	used in same production plant	cross- contact possible
Cereals containing gluten	no			
Wheat		no	<b>yes</b>	no
Rye		no	no	
Barley		<b>yes</b>	<b>yes</b>	no
Oats		no	no	
Spelt		no	no	
Khorasan wheat		no	no	
Crustaceans	no	no	<b>yes</b>	no
Eggs	no	no	<b>yes</b>	no
Fish	no	<b>yes</b>	<b>yes</b>	<b>yes</b>
Peanuts	no	no	no	
Soybeans	<b>yes</b>			
Milk (incl. lactose)	no	no	<b>yes</b>	no
(Tree) nuts	no	no	no	
Almond				
Hazelnut				
Walnuts				
Cashews				
Pecan nuts				
Brazil nuts				
Pistachio nuts				
Macadamia nuts				
Celery	no	no	no	
Mustard	no	no	<b>yes</b>	no
Sesame seeds	no	no	<b>yes</b>	no
Sulphur dioxide & sulphites (E220-E228)	no	no	no	
Lupine	no	no	no	
Molluscs	no	no	<b>yes</b>	no



Microbiological information:	micro organism	target	unit	method
	Total plate count Yeasts Moulds Enterobacteriaceae Lactobacillus E. coli Bacillus cereus Staphylococcus aureus Salmonella <i>others:</i> coliforms	< 100.000          negative	cfu/g          cfu/g	standard agar medium          synthetic enzyme substrate medium

Physical information:	parameter	result	unit	method
	Ash Moisture content pH particle size <i>other:</i> alcohol	 13,7 46,9    2	 % %    %	  30 min at 100°C    gas chromatography

Chemical information:	contaminant	result	legal limit*
	lead mercury cadmium zinc aflatoxins DON PAH's ochratoxine A fumonisine		

\*results need to be under the maximum levels stated in Commission  
Regulation 1881/2006 for foodstuffs and 231/2012 for food additives

Foreign body control:				location in process
	filter sieve metal detection:  ferrous non-ferrous stainless steel magnet	  0,9  2  3,5 10.000	  mesh mm  mm mm mm gauss	



Food safety and  
legislations:

This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
This product is free from illegal colours and dye conform breeding EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input checked="" type="checkbox"/>

Batch code:

example	260703356
explanation	Every batch gets a unique number.

Documents  
attached:

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This specification is provided by:

name	Ingrid Krol
position held	Quality Assurance Manager
date	21-2-2019
version number	5.0
signature	