

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk

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### **Essential Cuisine Asian Miso Broth Paste - Information**

A medium brown paste with a typical flavour of Miso with added savoury notes.

**Our Product Code:** 029346

Suppliers Product Code: SW00021 - ECASMISO/

Information Last Updated: 20/09/2024 **Date Produced:** 14/08/2025



## **Allergy Information**

















Sesame Gluten Crustaceans

Lupin

Nuts



Milk













Soya Cereal Peanuts

# **Nutritional Information**

Serving Unit: 100g or 100ml

Energy (kcal) 158.00 Energy (kJ) 663.00 Protein (g) 9.80 Carb (g) 19.50 Of Which Sugars (g) 2.70

4.50 Fat (g)

Of Which Saturates

(a) 0.10 Fibre (g) 0.10 Salt (g) 16.80









Celery Sulphur Dioxide

Fish Molluscs Mustard

# **Dietary Information**

Key: Suitable for









Kosher Vegetarian

Halal

Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.



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## **Ingredients**

Miso (62%) (Water, SOYA Beans, Rice, Salt, Alcohol), Water, Salt, Flavourings, Sugar, Yeast Extract, Ginger Puree,

Rapeseed Oil, Onion Powder, Garlic Powder, Modified Maize Starch, Glucose Syrup, Ground Ginger.

## **Handling Information**

#### **Directions for Use**

To make the broth, simply add 40g of Miso Broth Base into 1 litre of boiling water. Stir until dissolved. Your Miso Broth is now ready for use.

### **Storage Instructions**

Always reseal after use and store in a cool, dry place. Product will naturally darken over time.

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