

Clearspring

Rice cakes made the traditional way:

Clearspring Rice Cakes - in a class of their own

Clearspring's tasty Japanese Rice Cakes are made in Japan to a classic, wheat-free recipe using rice and traditional seasonings without any added sugar, MSG, colourings, preservatives or raising agents. They can be enjoyed straight from the pack, as a snack or with toppings to create delicious aperitifs.

Created by the Ono family in North Eastern Japan, they are made to a traditional recipe using small scale Japanese craft techniques.

Unlike many of today's cracker producers who buy in ready-mixed dough and use artificial colourings and flavourings, the Ono family create their own dough from scratch. The dough is carefully extruded into cakes which are then seasoned and baked. The Ono's use only the finest traditional seasonings, which include tamari soy sauce, black sesame seeds and nori, to create their distinctly textured and flavoured rice crackers.

Clearspring's Japanese Rice Cakes are available in 150g bags, containing approx 22 cakes. They come in the following 5 delicious savoury varieties:

- Black Sesame
- Sea Vegetable
- Teriyaki
- Tamari Garlic
- Miso.



Clearspring Japanese Rice Cakes RSP: £2.85 for 150g

Available in independent health food stores and selected multiple retailers.

Please see <http://www.clearspring.co.uk/stockists> for our total distributor network.

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Prices accurate as of January 2011

Ends

If you would like images, samples or more information, please do not hesitate to get in touch with Margreet Westerhuis on margreet@clearspring.co.uk or call mobile +44 (0)791 782 3252. You can also find more information on our website; <http://www.clearspring.co.uk>