

PRODUCT CODE – NOS811

PRODUCT SPECIFICATION

PRODUCT NAME:

Fermented Redbean Pellets

DESCRIPTION:

Traditionally fermented beans produced using selected strains of microorganisms in hygienically controlled incubation and fermentation chambers. The beans are light-brown to reddish-brown in colour and are supplied submerged in brine. In its fermented state, the beans taste savoury, with an 'umami' flavour.

INGREDIENTS LIST:

Fermented Redbean (Non-GM IP Soybeans, Water, Salt and Wheat*) and Salt.

TECHNICAL DETAILS:

Salt (NaCl):	11.0% ± 2.0% w/w (Silver nitrate titration)
Acidity (as Acetic):	1.1% ± 0.3% (Sodium hydroxide titration)
pH:	<6.20
A _w :	0.84

Nutritional Data (g/100g)

Energy:	124kcal; 522kJ
Protein:	11.8
Fat:	3.1
Fat of which saturates:	0.3
Carbohydrate:	12.2
Carbohydrate of which sugars:	4.2
Fibre:	3.7
Sodium	4.3g; 4329mg/kg

ALLERGY DETAILS:

This product contains soya and wheat gluten.

MICROBIOLOGICAL ANALYSES:

Coliforms:	< 10 cfu/g	BS EN ISO 4832:2006 at 37°C
Listeria spp:	Absent	BS EN ISO 11290-1:2017
Salmonella spp:	Absent	BS EN ISO 6579-1:2017

PACKAGING:

This product is supplied in 20 litre food-grade tamper-evident PP tubs.

STORAGE CONDITIONS:

Will keep for 6 months if stored chilled and unopened. Once opened, the product's shelf-life will be the soonest of 1 month or the original expiration date.

WARRANTY:

The product is intended for food use and complies with all relevant EC food legislation and will be consistent with agreed customer specification.

COUNTRY OF ORIGIN:

United Kingdom.

*In accordance with the requirements of the Bread and Flour Regulations, the following additives are present in the wheat flour per 100g: Creta (Calcium carbonate) 235-399mg and a Vitamin mix (consisting of Calcium sulphate (filler), Iron >1.65mg, Nicotinic acid >1.6mg and Thiamin >0.24mg). We use Wheat flour as a processing aid and final quantities in the finished product would be trace. Therefore exact figures of its components cannot be given.

Signed on behalf of Celtic Oriental Ltd. by KLIVE ATTAKORA



Position: QUALITY MANAGER

Date: 02.05.2019

MATERIAL SAFETY DATA SHEET

1. Identification of the Substance /Preparation and of the Company/ Undertaking

PRODUCT NAME: Fermented Redbean Pellets
PRODUCT CODE: NOS811
SUPPLIER: Celtic Oriental Ltd., 2a East Road, Penallta Ind. Est., Hengoed, Wales, CF82 7SU
CONTACT NO.: Telephone: (02921) 023242

2. Composition/ Information on Ingredients

CHEMICAL CHARACTERISTICS OF INGREDIENTS: Fermented Redbean (Non-GM IP Soybeans, Water, Salt and Wheat) and Salt.

HAZARDOUS INGREDIENTS: Not Applicable – Food ingredient

CLASSIFICATION OF PREPARATION: Not Applicable – Food ingredient

3. Hazards Identification

Redbean is food product and non-toxic. Prolonged skin contact may cause minor irritation. Eye contact can cause irritation.

ALLERGENS: This product contains soya and wheat gluten. Ingestion may cause allergic reaction in sensitized individuals.

4. First Aid Measures

INHALATION: Remove from exposure. Obtain medical attention.
INGESTION: Foodstuff – non-toxic.
SKIN CONTACT: Wash skin with soap and water.
EYE CONTACT: Promptly rinse eyes with plenty of water. Seek medical attention if any discomfort continues.

5. Fire-Fighting Measures

PROTECTION AGAINST FIRE AND EXPLOSIONS: No special requirements.
SUITABLE FIRE EXTINGUISHING MEDIA: Product not flammable.
NON-SUITABLE MEDIA: None known.
SPECIAL EXPOSURE HAZARDS: None known.

6. Accidental Release Measures

Spillages should be cleaned/ swept up and collected in suitable containers for recovery or disposal. Dispose of in accordance with local regulations. Contaminated clothing should be laundered before use.

7. Handling and Storage

HANDLING: Avoid splashing and high-pressure washing areas. Avoid spilling, skin and eye contact. Ensure good ventilation in preparation rooms.

STORAGE: Store in closed original container. Storage area should be cool, dry and well ventilated.

8. Exposure Control and Personal Protection

PERSONAL PROTECTIVE EQUIPMENT: Respiratory Equipment – Not Applicable.
Hand Protection – Water-resistant gloves.
Eye Protection – Approved safety goggles or eye shield.

HYGIENE MEASURES: Observe standard GMP.

9. Physical and Chemical Properties

PHYSICAL STATE: Solid pieces within a liquid medium.
COLOUR: Solid pieces are between light brown and reddish/ brown and the medium is yellow/ brown.
ODOUR: Typical fermented bean odour.

The pH, Melting point, Ignition Temperature, Vapour Pressure, Density and Solubility are not relevant to the safety of the product. For further information, see the product specification sheet.

10. Stability and Reactivity

STABILITY: Stable under normal temperatures and conditions of use.
CONDITIONS TO AVOID: None identified.
MATERIALS TO AVOID: None identified.
HAZARDOUS DECOMPOSITION PRODUCTS: None identified.

11. Toxicological Information

Foodstuffs – low order of acute toxicity.

12. Ecological Information

Ecotoxicity: The preparation is biodegradable.

13. Disposable Considerations

No special disposable method required. Dispose in accordance with local Waste Disposal Authority regulations.

14. Transport Information

No special transportation required for this product.

15. Regulatory Information

This product does not contain ingredients listed as dangerous.

16. Other information

The information contained within this Material Safety Data Sheet is believed to be correct on the date of issue. Since the conditions of use are beyond our control, it is the responsibility of the user to determine them. The information in this sheet does not represent analytical specifications.

ALLERGEN INFORMATION

PRODUCT: **Fermented Redbean Pellets** CODE: NOS811

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	YES	Processing aid.
Maize and Maize Derivatives	NO	
Rye	NO	
Barley	NO	
Oats / Oat Bran	NO	
Triticale	NO	
Gluten	YES	Present in Wheat flour.
Soya / Soya Products	YES	Main ingredient.
Modified Starches	NO	
Egg and Egg Derivatives	NO	
Dairy and Dairy Derivatives (incl. Lactose)	NO	
Lamb / Mutton Products	NO	
Beef Products	NO	
Pork Products	NO	
Fish Crustacea and Shellfish	NO	
Gelatine	NO	
Any other Animal Products	NO	
Artificial Colours (incl. azo dyes)	NO	
Added Natural Colours	NO	
Artificial Flavours	NO	
Natural or NI Flavours	NO	
BHA / BHT and Other Antioxidants	NO	
Benzoates	NO	
Sulphites	NO	
Other Preservatives	NO	
Added MSG	NO	
Celery and derivatives	NO	
Kiwi fruit and derivatives	NO	
Aspartame	NO	
Caffeine	NO	
Phenylalanine	YES	Naturally present in soya.
HVP / TVP	NO	
Peanuts / Peanut Derivatives	NO	
Other Nuts / Nut Derivatives	NO	
Sesame / Sesame Seed Derivatives	NO	
Poppy Seeds	NO	
Mustard Seeds	NO	
Other Seeds	NO	
Vegetable / Seed Oil	NO	
Legumes (or derivatives of)	NO	
Garlic	NO	

DIETARY INFORMATION

PRODUCT: **Fermented Redbean Pellets** CODE: NOS811

Contains:		
Added preservatives		NO
Artificial flavours		NO
Added colours		NO
Other Additives		NO
Suitable For:		
Halal	YES; not certified	
Kosher	YES, not certified	
Vegetarian	YES	
Organic		NO
Coeliacs		NO
Lactose intolerance	YES	
Phenylketonuria		NO