PRODUCT CODE – COR1152

PRODUCT SPECIFICATION

PRODUCT NAME: Vegetarian Worcester sauce (Very Low Salt, Clean dec.)

DESCRIPTION: A pleasant, pungent and strong-tasting typical British sauce with spicy highlights.

This sauce is dark brown with suspended material dispersed throughout. Some

natural sediment may be present.

INGREDIENTS LIST: Water, Spirit vinegar, Sugar, Onion, Tamarind paste, Ginger, Garlic and Cloves.

TECHNICAL DETAILS:

Total Soluble Solids: $18.0^{\circ} \pm 1.5^{\circ}$ Brix (Refractometry) Salt (NaC1): <0.1% w/w (Silver nitrate titration)

Acidity (as Acetic): $5.7\% \pm 0.25\%$ (Sodium hydroxide titration)

pH: 2.90 ± 0.30 0.82 Aw:

ALLERGY DETAILS: Vegetarian Worcester sauce (Very Low Salt) is produced on a site that handles Soya

beans and Wheat gluten. The product is made using good manufacturing practices

and as such, does not contain any of the listed allergens.

MICROBIOLOGICAL ANALYSES:

ACC: BS EN ISO 4833-1:2013 < 10 cfu/gBS EN ISO 4832:2006 at $37^{\circ}\mathrm{C}$ Coliform: < 10 cfu/g < 20 cfu/g BS ISO 21527-1:2008 Yeasts:

Moulds: < 20 cfu/g BS ISO 21527-1:2008 Salmonella spp: BS EN ISO 6579-1:2017 Absent

PACKAGING: This product can be supplied in 1000 litre IBC's or in 25 litre HMPE tamper-evident

jerry cans.

STORAGE CONDITIONS: Will keep for 12 months if stored unopened under cool and dry conditions. Once

opened, store at <6°C for up to 1 month.

WARRANTY: The product is intended for food use and complies with all relevant EC food

legislation and will be consistent with agreed customer specification.

United Kingdom. **COUNTRY OF ORIGIN:**

MATERIAL SAFETY DATA SHEET

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

PRODUCT NAME: Vegetarian Worcester Sauce (Very Low Salt, Clean dec.)

PRODUCT CODE: COR1152

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: Water, Spirit vinegar, Sugar, Onion, Tamarind paste, Ginger,

Garlic and Cloves.

HAZARDOUS INGREDIENTS: Not Applicable – Food ingredient

CLASSIFICATION OF PREPARATION: Not Applicable – Food ingredient

3. Hazards Identification

Worcester Sauce is a food product and non-toxic. Prolonged skin contact may cause irritation. Eye contact will cause severe eye trauma.

ALLERGENS: None identified.

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 and seek medical attention.

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 cleared up immediately and the floor surface cleaned. Contaminated clothing should be laundered before use. Material should be flushed down with plenty of water. Dispose of in accordance with local regulations.

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.

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Reason for change: Micro Test Changed Approved By: A. Nyinaku This document is UNCONTROLLED if printed

9. Physical and Chemical Properties

PHYSICAL STATE: Liquid.
COLOUR: Dark brown.
ODOUR: Characteristic.

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 of 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.

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