

## PRODUCT CODE – COR1155

### 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, Tamarind paste, Onion, Lemon juice, Ginger, Garlic, Chilli and Cloves.

**TECHNICAL DETAILS:**

|                       |                                           |
|-----------------------|-------------------------------------------|
| Total Soluble Solids: | 17.0° ± 1.5° Brix (Refractometry)         |
| Salt (NaCl):          | <0.1% w/w (Silver nitrate titration)      |
| Acidity (as Acetic):  | 5.7% ± 0.25% (Sodium hydroxide titration) |
| pH:                   | 2.90 ± 0.30                               |
| Specific Gravity:     | 1.06                                      |
| A <sub>w</sub> :      | 0.97                                      |

**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:           | < 10 cfu/g | BS EN ISO 4833-1:2013       |
| Coliform:      | < 10 cfu/g | BS EN ISO 4832:2006 at 37°C |
| Yeasts         | < 20 cfu/g | BS ISO 21527-1:2008         |
| Moulds         | < 20 cfu/g | BS ISO 21527-1:2008         |
| Salmonella spp | Absent     | BS EN ISO 6579-1:2017       |

**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.

**COUNTRY OF ORIGIN:**

United Kingdom.

# 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:** COR1155  
**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, Tamarind paste, Onion, Lemon juice, Ginger, Garlic, Chilli 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 food hygiene procedures.

## **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.