# PRODUCT CODE - FNB/1

# **PRODUCT SPECIFICATION**

**PRODUCT NAME:** Fermented Naked Barley

**<u>DESCRIPTION:</u>** Fermented Barley grains produced using selected strains of microorganisms in

hygienically controlled incubation and fermentation chambers. The product has a

dark brown appearance with a malty aroma and taste.

**INGREDIENTS LIST:** Fermented Naked Barley, Water, Salt and Wheat flour.

**TECHNICAL DETAILS** (provisional):

Salt (NaC1):  $7\% \pm 2\%$  w/w [provisional] (Silver nitrate titration) Acidity (as Acetic):  $0.6\% \pm 0.2\%$  [provisional] (Sodium hydroxide titration)

pH: <5.00 [provisional] (Calibrated pH meter)
A<sub>w</sub>: 0.78 [provisional] (Water activity meter)

ALLERGY DETAILS: This product contains gluten. Fermented Barley is produced on a site which handles

Soya. The product is made using good manufacturing practices and as such, does not

contain Soya.

MICROBIOLOGICAL ANALYSES (Target):

Coliforms: <10 cfu/g BS EN ISO 4832:2006 at 37°C Listeria spp: Absent in 25g BS EN ISO 11290-1:2017 Salmonella spp: Absent in 25g 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 4 months (provisional) if kept chilled and unopened upon receipt.

<u>WARRANTY:</u> 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:** Fermented Naked Barley

**PRODUCT CODE:** FNB/1

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 Naked Barley, Water, Salt and Wheat flour.

**HAZARDOUS INGREDIENTS:** Not Applicable – Food ingredient

**CLASSIFICATION OF PREPARATION:** Not Applicable – Food ingredient

### 3. Hazards Identification

Fermented Naked Barley Grain is food product and non-toxic. Prolonged skin contact may cause minor irritation. Eye contact can cause irritation.

ALLERGENS: This product contains gluten.

### 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 food hygiene procedures.

## 9. Physical and Chemical Properties

PHYSICAL STATE: Damp/ moist grains partially within a liquid medium.

COLOUR: Brown grains in a dark brown liquid medium.

**ODOUR:** Malt-like barley aroma.

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.