# **PRODUCT CODE – CBB/3**

# **PRODUCT SPECIFICATION**

**PRODUCT NAME:** Blackbeans washed in Brine.

**<u>DESCRIPTION:</u>** Firm and shiny traditionally-fermented Non-GM Chinese turtle beans. The dark brown/

black beans are partially rehydrated by washing in an acidified brine solution. In their fermented state, the beans taste salty and savoury, with an 'umami' flavour. They are

excellent as garnish.

**INGREDIENTS LIST:** Blackbean pellets (Black turtle beans, Water, Salt and Wheat\*), Water, Salt and

Acidity regulator: E260.

\*Contains Calcium carbonate, Iron, Thiamin and Niacin

TECHNICAL DETAILS: Energy 778Kj/100g

Energy 186kcal/100g Fat 1.5g/100g

Salt (NaCl) *Typical*  $11.0\% \pm 2.5\%$  w/w (Silver nitrate titration)

 $\begin{array}{lll} \text{Sodium } \textit{Typical} & 3931 \text{mg}/100 \text{g} \\ \text{Sodium Chloride } \textit{Typical} & 11 \text{g}/100 \text{g} \\ \text{pH} & <4.50 \\ \text{Total Carbohydrate} & 32.6 \text{g}/100 \text{g} \\ \text{A}_{\text{w}} : & 0.81 \\ \end{array}$ 

MICROBIOLOGICAL ANALYSES: 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

ALLERGY DETAILS: This product contains wheat gluten.

**PACKAGING:** This product is supplied in 20 litre food-grade tamper-evident PP tubs, with each tub

holding 16.0Kg net.

**STORAGE CONDITIONS:** Will keep for 18 months if stored unopened under cool and dry conditions. Use within 1

month of opening and store below 6°C.

**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.

Revision: 16 Author: K. Attakora
Date of Issue: 30.01.2020
Reason for change: Micro Test Changed Approved By: A. Nyinaku

# **MATERIAL SAFETY DATA SHEET**

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

**PRODUCT NAME:** Blackbeans washed in Brine

**PRODUCT CODE:** CBB/3

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: Blackbean pellets (Black turtle beans, Water, Salt and Wheat\*),

Water, Salt and Acidity regulator: E260.

\*Contains Calcium carbonate, Iron, Thiamin and Niacin

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

CLASSIFICATION OF PREPARATION: Not Applicable – Food ingredient

#### 3. Hazards Identification

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

ALLERGENS: This product contains 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 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.

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## 9. Physical and Chemical Properties

PHYSICAL STATE: Solid.

COLOUR: Dark brown/ black.

**ODOUR:** Characteristic of fermented bean.

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.