# PRODUCT CODE – EPL/21H

# **PRODUCT SPECIFICATION**

**PRODUCT NAME:** Light Soy Sauce

**DESCRIPTION:** Brown, naturally-fermented soy sauce.

INGREDIENTS LIST: Water, Soy extract (Water, Non-GM IP Soybeans, Salt and Wheat), Salt, Glucose and

Acidity regulator: E260.

**TECHNICAL DETAILS:** 

Total Soluble Solids:  $30.0^{\circ} \pm 2.0^{\circ}$  Brix (Refractometry)

Salt (NaC1):  $18.0\% \pm 2.0\%$  w/w (Silver nitrate titration) Acidity (as Acetic):  $0.4\% \pm 0.1\%$  (Sodium hydroxide titration)

 $\begin{array}{ll} \text{pH:} & <4.20 \\ A_{\text{w:}} & 0.74 \end{array}$ 

<u>ALLERGY DETAILS</u>: This product contains soya and wheat gluten.

MICROBIOLOGICAL ANALYSES:

ACC: < 1 x 10³ cfu/g BS EN ISO 4833-1:2013
Yeasts: < 20 cfu/g BS ISO 21527-1:2008
Moulds: < 20 cfu/g BS ISO 21527-1:2008

Coliforms: < 10 cfu/g BS EN ISO 4832:2006 at 37°C Salmonella: Absent in 25g BS EN ISO 6579-1:2017

#### **NUTRITIONAL VALUES:**

Theoretical Nutritional values (per 100 g)\*

 MOISTURE:
 70g

 ENERGY:
 35kcal

 149kJ

 PROTEIN:
 0.3g

 FAT:
 Trace

 CARBOHYDRATE
 8.5g

 FIBRE:
 Trace

 CARBOHYDRATE
 8.5g

 FIBRE:
 Trace

 SALT:
 18.0g

 SODIUM (mg):
 7084

**PACKAGING:** This product is supplied in 1000 litre plastic IBC's, or 25 litre HMPE tamper-evident

jerry cans.

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

**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:** Light Soy Sauce **PRODUCT CODE:** EPL/21H

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: Water, Soy extract (Water, Non-GM IP Soybeans, Salt and

Wheat), Salt, Glucose and Acidity regulator: E260.

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

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

#### 3. Hazards Identification

Soy sauce 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 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: 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.