

PRODUCT CODE – PBB/2

PRODUCT SPECIFICATION

PRODUCT NAME:

Blackbean Puree

DESCRIPTION:

A blend of fermented blackbeans, salt and water. The result is a dark brown thick sauce littered with bits of blackbean pellets. The product tastes salty and savoury, with an 'umami' flavour and a fermented bean aroma.

INGREDIENTS LIST:

Fermented blackbean (Non-GM IP Soybeans, Water, Salt and Wheat), Water and Salt.

TECHNICAL DETAILS:

Salt (NaCl):	15.0% ± 2.0% w/w (Silver nitrate titration)
Acidity (as Acetic):	1.2% ± 0.3% (Sodium hydroxide titration)
pH:	<4.50
A _w :	0.80

ALLERGY DETAILS:

This product contains soya and wheat gluten.

MICROBIOLOGICAL ANALYSES:

Coliforms:	< 10 cfu/g	BS EN ISO 4832:2006 at 37°C
Listeria spp.	Absent	BS EN ISO 11290-1:2017
Salmonella spp	Absent	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 6 months if stored unopened under cool and dry conditions. Preferably, store chilled. The shelf-life can be extended to 9 months if the product is stored frozen on arrival. **Once thawed, do not refreeze.**

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.

BIOCHEMICAL ANALYSES:
(Typical)

Energy	410Kj/100g
Energy	98kcal/100g
Protein (Nx6.25)	13g/100g
Fat	4.6g/100g
Saturated fatty acids	0.7g/100g
Cis-monounsatur. fatty acids	1g/100g
Cis, cis-Polyunsatur. Fatty acids	2.7g/100g
Moisture	57g/100g
Water Activity	<0.80
Total Carbohydrate	9.5g/100g
Fibre (AOAC)	8.6g/100g
Available Carbohydrate	1.2g/100g
Total Sugars	0.6g/100g
Sodium	5900mg/100g
Sodium Chloride	15g/100g
pH (10% dist. deion. Water)	<4.50

MATERIAL SAFETY DATA SHEET

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

PRODUCT NAME: Blackbean Puree
PRODUCT CODE: PBB/2
SUPPLIER: Celtic Oriental Ltd., 2a East Road, Penallta Industrial Estate, Hengoed, Wales, CF82 7SU
CONTACT NO.: Telephone: (02921) 023242

2. Composition/ Information on Ingredients

CHEMICAL CHARACTERISTICS OF INGREDIENTS: Fermented blackbean (Non-GM IP Soybeans, Water, Salt and Wheat), Water and Salt.

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 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 and collected in suitable containers for recovery or disposal. Floor surfaces should be cleaned and contaminated clothing should be laundered before use. 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: Thick liquid littered with solid bits.
COLOUR: Dark brown/ black.
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 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.