PRODUCT CODE – FBB/1

PRODUCT SPECIFICATION

PRODUCT NAME: Fermented Broadbean

DESCRIPTION: Traditionally fermented Broadbeans produced using selected strains of

microorganisms in hygienically controlled incubation and fermentation chambers. The product is a dark brown/ black mix of sweet-smelling beans in liquid with a

savoury taste and a sherry-like aroma.

INGREDIENTS LIST: Fermented Broadbean (Split English Field Beans, Water and Salt).

TECHNICAL DETAILS:

Salt (NaC1): $12.0\% \pm 2.5\%$ w/w (Silver nitrate titration) Acidity (as Acetic): $1.4\% \pm 0.1\%$ (Sodium hydroxide titration)

pH: <5.00 (Calibrated pH meter)

 A_{w} : 0.76

ALLERGY DETAILS: Fermented Broadbean is produced on a site which handles Soya and Wheat. The

product is made using good manufacturing practices and as such, does not contain

Soya or Wheat gluten.

MICROBIOLOGICAL ANALYSES:

 Coliforms:
 <10 cfu/g</th>
 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 if kept chilled upon receipt.

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: Fermented Broadbean

PRODUCT CODE: FBB/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 Broadbean (Split English Field Beans, Water and

Salt).

HAZARDOUS INGREDIENTS: Not Applicable – Food ingredient

CLASSIFICATION OF PREPARATION: Not Applicable – Food ingredient

3. Hazards Identification

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

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. 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.

 $Hand\ Protection \qquad -\ Water-resistant\ gloves.$

Eye Protection — Approved safety goggles or eye shield.

HYGIENE MEASURES: Observe standard food hygiene procedures.

9. Physical and Chemical Properties

PHYSICAL STATE: Solid pieces within a liquid medium.

COLOUR: Solid pieces are brown and the liquid medium is dark brown/ black.

ODOUR: Sweet, sherry-like odour.

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.