



PRODUCT SPECIFICATION

PRODUCT CODE – EPL/80

PRODUCT NAME: Light Soy Sauce (Low salt).

DESCRIPTION: Light brown, naturally-fermented soy sauce with a characteristic flavour and aroma.

INGREDIENTS LIST (Allergens Bold): Water, **Soy extract** (Water, **Non-GM IP Soybeans**, Salt and **Wheat**), Salt, Glucose and Spirit vinegar.

TECHNICAL DETAILS:

Total Soluble Solids:	13.0° ± 1.0° Brix (Refractometry)
Salt (NaCl):	7.8% ± 1.0% w/w (Silver nitrate titration)
Acidity (as Acetic):	0.35% ± 0.1% (Sodium hydroxide titration)
pH:	<4.20
A _w	0.84
Specific Gravity:	1.07

MICROBIOLOGICAL ANALYSES:

ACC:	< 10 cfu/g	BS EN ISO 4833-1:2013
Coliform:	< 10 cfu/g	BS EN ISO 4832:2006 at 37°C
Yeasts:	< 20 cfu/g	BS ISO 21527-1:2008
Moulds:	< 20 cfu/g	BS ISO 21527-1:2008
Salmonella spp:	Absent	BS EN ISO 6579-1:2017

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. Once opened, the product's shelf-life will be the soonest of 1 month or the original expiration date if kept chilled (<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.

VISUAL EXAMPLE:



*In accordance with the requirements of the Bread and Flour Regulations, the following additives are present in wheat flour: Creta (Calcium carbonate) and a Vitamin mix (consisting of Calcium sulphate (filler), Iron, Nicotinic acid and Thiamin). Wheat flour is used as a processing aid and so final quantities of the additives in the finished product cannot be given.

ALLERGEN INFORMATION

Allergen:	Free From
Cereals containing gluten	YES; gluten<20ppm
Crustaceans and products thereof	YES
Eggs and products thereof	YES
Fish and products thereof	YES
Peanuts and products thereof	YES
Soybeans and products thereof	NO
Milk and products thereof	YES
Nuts and products thereof	YES
Celery and products thereof	YES
Mustard and products thereof	YES
Sesame seeds and products thereof	YES
Sulphur dioxide and sulphites >10mg/kg or >10mg/l	YES
Lupin and products thereof	YES
Molluscs and products thereof	YES

DIETARY INFORMATION

Contains:	YES	NO
Added preservatives		NO
Artificial flavours		NO
Added colours		NO
Other Additives		NO
Suitable For:	YES	NO
Halal	YES; not certified	
Kosher	YES; not certified	
Vegetarian	YES	
Organic		NO
Coeliacs	YES; gluten<20ppm	
Lactose intolerance	YES	
Phenylketonuria		NO

Typical ENERGY values per 100g**	
Total Energy	75.7kJ 18.1kcal
Protein	0.4g
Carbohydrate	3.4g
Of which Sugars	3.2g
Fat	0.2g
Of which Saturates	0g
Sodium	3.06g (3069mg)
Salt equivalent	7.8g

** Customers are advised to verify nutritional information themselves.

MATERIAL SAFETY DATA SHEET

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

PRODUCT NAME: Light Soy Sauce (Low salt)
PRODUCT CODE: EPL/80
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: Water, Soy extract (Water, Non-GM IP Soybeans, Salt and Wheat), Salt, Glucose and Spirit vinegar.

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 (<20ppm)**, but is suitable for coeliacs.

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 GMP's.

9. Physical and Chemical Properties

PHYSICAL STATE: Liquid.
COLOUR: Light 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.