

Product Specification

Product Information

Product Name	Pearl Barley	
Product Description	Hulled Barley, Dried and Polished	
Ingredient	% in Mixing Bowl	Country of Origin
Pearl Barley	100	UK

Ingredient Declaration

Ingredients: Pearl **Barley**

Pack Size(s) - Bulk	Product Code		Pack Size	
	0207125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0207101	1kg	0207396	6 x 1kg
	0207400	10 x 1kg	0207550HP	12 x 500g

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

Maximum Shelf at Packing	365	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

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Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	200,000 cfu/g	>200,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<10,000 cfu/g	100,000 cfu/g	>100,000 cfu/g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<15%	15%	>15%
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
Total Aflatoxin	<4 ppb	4 ppb	>4 ppb
Ochratoxin A	<3 ppb	3 ppb	>3 ppb

Sensory Details	
Appearance	Cream/beige grains
Aroma	Typical of pearl barley with no off or undesirable odours
Taste	Typical of pearl barley with no off or undesirable odours
Texture	Very hard prior cooking

Cooking Instructions
Commonly used in soups and stews. The grain needs to be cooked in 2 parts water to 1part barley. Simmer for 30 to 45 minutes or until tender.

Physical Standards			
Parameter	Target	Acceptable	Reject
Grain Size Count (count/5g)	<200	200	>200
Extraneous Vegetable Matter (w/w)	<0.5%	1.0%	>1.0%
Foreign Matter (w/w)	Absent	0.01%	>0.01%
Foreign Seeds	<0.1%	0.1%	>0.1%
Stones (per 25kg)	Absent	2	>2
Discoloured	<0.1%	0.1%	>0.1%

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Multiwall Paper Sack	N/A
Closure Method	Glue	N/A
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Clear Sticky Tape	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1473
Energy (Kcal)	352
Protein (g)	9.9
Available Carbohydrates (g)	62.1
Of Which Sugars (g)	0.8
Fat	1.2
Of Which Saturates	0.2
Salt (g)	0.0
Fibre (g)	15.6
Source: McCance & Widdowson's Seventh Summary Edition (Nutritional Values as Raw)	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Regency Food	Comments
Cereals containing gluten	Y	Y	<input checked="" type="checkbox"/>	Pearl Barley
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	
Y = Contains, N = Does Not Contain, MC = May Contain				

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

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Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Customer			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	20.12.23

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