

Product Specification

PEARLED BARLEY

SENSORY PROFILE	Appearance/ Color	Cream to light brown, - Similar to Pot Barley.
	Aroma/ Flavor	Typical Barley Aroma with no off odour
	Texture	Hard (Uncooked), Soft (cooked)
ANALYTICAL PROPERTIES	Moisture	14 % Max
	Total Defects	1.0 % Max
	Total Damaged	1.0 % Max
	Broken	0.5 % Max
	Foreign Matter	1.0 %
	Infestation	0.0 %
	Size	3-8 mm long
	Purity	99.95 %
	Ingredient Listings/ Purity	Pearled Barley
MICROBIOLOGICAL CRITERIA	Aerobic Plate Count	<100,000 cfu/g
	Coliform/ E.Coli	<100 cfu/g
	Yeast Count/ Mold Count	<500 cfu/g
	Salmonella	Negative in 25 g
GENERAL PROFILE	Product Description	A free flowing wholegrain product, produced by cleaning, de hulling and pearling barley. Should be oval shape grains, free from lumps, mold and infestation.
	Product Origin	Canada
	Storage	Cool & dry with good warehousing practices
	Shelf Life	12 Months from the date of production
	COR	535
	Production Code/ lot traceability	4 045 1 - 4 # Year of Production (2014)/ 045 Julian Day of The Year -1 Shift of production OR Best Before : Year-Month-Day
	QA/ Food Safety System	SQF Edition 7.2, Lev.02.
	Regulatory Compliance	Compliance to all applicable local /r national regulatory requirements (Quality & Food Safety)

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ALLERGEN INFORMATION

COMPONENT/ ALLERGENS DESCRIPTION	McNicol Facility			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut .	No	No	Yes	All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives , e.g., nut butters and oils etc.	No	No	Yes	All types
Sesame or its derivatives , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
Milk or its derivatives , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
Fish or its derivatives , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative , e.g., extracts etc.	No	No	No	-
Soya or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
Wheat or its derivatives , e.g., flour, starches and brans etc.	Yes	Yes	Yes	Wheat flour, bulgur, wheat semolina,
Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
Mustard and Its derivatives	No	No	Yes	Seeds, ground,
Gluten (Specify Source - Rye, Oats, Barley, Triticale)	Yes	Yes	Yes	Barley, wheat
Tartrazine – Yellow 5	No	No	No	-
Other Artificial Food Colors / Flavors	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
Coconut and its derivatives/ its products	No	No	Yes	Coconut water, coconut shreds, pieces
Mono-Sodium Glutamate (MSG)	No	No	Yes	We use in spices blends
Hydrolyzed Vegetable Protein HVP (Source)	No	No	Yes	Soya, corn for spices blends



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Issuance/ Rev Date/ Rev: # 2
Jan.2014

Approving Authority : QA

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Nutrition Facts

Valeur nutritive

Serving Size ½ cup (100g)

Portion ½ tasse(100 g)

Amount Teneur	% Daily value % valeur quotidienne
Calories/Calories 350	
Total Fat / Lipides 1 g	2%
Saturated Fat 0 g.	0%
Trans Fat 0 g	
Cholesterol/Cholesterol 0 mg.	0%
Sodium/Sodium 2 mg.	0 %
Carbohydrates / Glucides 75 g	26 %
Fibers/Fibre 15 g	60 %
Sugars / Sucres 1 g	
Protein / Proteines 10 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	0%
Iron / Fer	20%