







# Material Safety Data Sheet REF: 91/155 EEC AND AMENDMENS WITH RESPECTIVE NATIONAL IMPLEMENTATION

## **BIOPRO 21**

#### 1.IDENTIFICATION OF THE SUBSTANCE AND SUPPLIER

Trade name: BIOPRO 21

Substance: Low fat fully toasted soft soybean powder

Formula: N/A 1.4.CAS

No. 68513-95-1

Usage: As an ingredient for Food and Feed

Supplier: BANKOM DOO, Bul. Nikole Tesle 30a, 11080 Zemun,

Belgrade, SERBIA

Manufacturer: Oil and protein plant BIOPROTEIN DOO, Nemanjina bb,

11500, Obrenovac, SERBIA

1.8.Telephone: +381 11 319 00 52

1.9.Emergency telephone: +381 11 875 48 91

#### 2.HAZARD IDENTIFICATION

Classification of the substance:

**Regulation (EC) No.1272/2008** 

Directive (EC) No.67/548, 1999/45

Labeling

Labeling Regulation (EC) No.1272/2008

Other:

Contact with eyes may cause irritation

Avoid open flames or other ignition sources

### 3.COMPOSITION

Ingredients: 100% soybean

No hazardous impurities

Remarks: No dangerous ingredients according to Regulation (

EC)1907/2006

#### **4.FIRSTAID MEASURES**

- 4.1.General advice: No hazards which require special first aid measures
- 4.2.In case of contact with eyes: flush immediately with plenty of water for 10-15min.
- 4.3. Exposure may result in mild irritation. Direct eye contact may result in pain, redness and lacrimation. Seek medical help if symptoms persist.
- 4.4.If inhaled: Move to fresh air in case of accidentional inhalation of dust or fumes from overheating or combustion. If symptoms persist, call a physician.











# Material Safety Data Sheet REF: 91/155 EEC AND AMENDMENS WITH RESPECTIVE NATIONAL IMPLEMENTATION

# **BIOPRO 21**

### **5.FIRE FIGHTING MEASURES**

Flash point: 495 C

Flaimability: Dust explosion conditions are unknown

Extinguishing methods: Water, carbon dioxide, foam spray can be used 5.4. Fire fighters should wear protective clothing and approved respirator

5.5. Burning may produce carbon monoxide

#### **6.ACCIDENTAL RELEASE MEASURES**

Recover product by vacuum or broom and shovel. Flush area with water to remove final traces

### 7. HANDLING AND STORAGE

Store in cool, dry, well ventilated, dark area in tightly closed packaging to prevent entry of moisture

In industrial area avoid breathing dust, use in area with adequate ventilation. Avoid contact with skin, eyes or clothing.

#### 8.EXPOSURE CONTROLS / PERSONAL PROTECTION

Respiratory protection: Dust musk, well ventilated workplace

8.2. Hand and skin protection: Not required

Eye protection: Non required

Additional measures: Practice good personal hygiene by washing exposed skin

regularly with soap and water.

#### 9.PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Pale yellow to yellow

9.2.Odour: Characteristic

9.3.ph: +6,5%

9.4. Specific gravity: 450 g/l 9.5. Melting point: N/A 9.6. Boiling point: N/A

9.7. Solubility in water (20°C): Soluble

#### 10. STABILITY AND REACTIVITY

Shelf-life: 12 months 10.2.Hazardous products: None 10.3.Incompatible

with acids: None











# Material Safety Data Sheet REF: 91/155 EEC AND AMENDMENS WITH RESPECTIVE NATIONAL IMPLEMENTATION

## **BIOPRO 21**

### 11.TOXICOLOGICAL INFORMATION

11.1. Soy Flour is non toxic, widely used ingredient for food and feed

#### 12.ECOLOGICAL INFORMATION

Soy Flour is 100% biodegradable

#### 13.DISPOSAL CONSIDERATION

Product: Dispose in landfill or flush to drain with large amounts of water, depending upon on local regulations.

Contaminated packaging: Empty bags should be taken to approved waste

#### 14.TRANSPORT INFORMATION

UN number: ADR, RID, IMDG, IATA- not dangerous goods 14.2.Proper shipping name: ADR, RID, IMDG, IATA - not dangerous goods 14.3.Transport hazard class: ADR, RID, IMDG, IATA - not dangerous goods 14.4.Packing group: ADR, RID, IMDG, IATA- not dangerous goods 14.5.Enviromental hazards: ADR, RID, IMDG, IATA - not dangerous goods 14.6.Special precautions for user: Not special requirements and no restriction on transportation by land, sea or air.

### 15.REGULATORY INFORMATION

15.1. Soy Flour is natural and widely used protein and energy ingredient for food and feed production

#### 16. ADDITIONAL INFORMATION

**See Product Description** 

#### **DISCLAIMER**

The information contained in this document are accurate to the best of our knowledge. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of application and use of further materials containing our product. Only the producer of final product has to assume full responsibility according to the relevant local regulations.

