





Material Safety Data Sheet

Issue I Revision 0

# **BIOPRO 25**

## 1.IDENTIFICATION OF THE SUBSTANCE AND SUPPLIER

1.1.Trade name : BIOPRO 25

**1.2.** Substance : Low fat moderately toasted hard soybean flour

1.3.Formula: N/A

1.4.CAS No. 68513-95-1

1.5.Usage : As an ingredient for Food and Feed

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

Belgrade, SERBIA

1.7. 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

2.1.Classification of the substance:

\*Regulation ( EC ) No.1272/2008

2.2.Labeling

\*Labeling Regulation (EC) No.1272/2008 2.3.

2.3.REACH

\*Regulation (EC) No 1907/2006

2.4.Other :

Contact with eyes may cause irritation

Avoid open flames or other ignition sources

\*and all their amendments **3.COMPOSITION** 

3.1.Ingredients :100% soybean

No hazardous impurities

## 3.2. Remarks: No dangerous ingredients according to \*Regulation (EC

## 1907/2006

\*and all amendments

**4.FIRST AID 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.





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

5.1.Flash point : 495°C

- 5.2. Flaimability : Dust explosion conditions are unknown
- 5.3.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

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

#### 7.HANDLING AND STORAGE

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

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

#### 8.EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1. Respiratory protection: Dust musk , well ventilated workplace

8.2.Hand and skin protection : Not required

8.3.Eye protection: Non required

8.4.Additional measures: Practice good personal hygiene by washing exposed skin regularly with soap and water.

#### 9.PHYSICAL AND CHEMICAL PROPERTIES

- 9.1.Appearance: Yellow
- 9.2.Odour: Characteristic
- 9.3.ph: +\_6,5%
- 9.4.Specific gravity: 600 g/cm3
- 9.5.Melting point: N/A
- 9.6.Boiling point : N/A
- 9.7.Solubility in water ( 20.C ) : Soluble

#### **10.STABILITY AND REACTIVITY**

10.1.Shelf-life: 12 months

- **10.2.**Hazardous products : None
- 10.3.Incompatible with acids : None





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## **BIOPRO 25**

## **11.TOXICOLOGICAL INFORMATION**

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

## **12.ECOLOGICAL INFORMATION**

**12.1.Soy Flour is 100% biodegradable** 

## **13.DISPOSAL CONSIDERATION**

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

13.2.Contaminated packaging: Empty bags should be taken to approved waste

## **14.TRANSPORT INFORMATION**

14.1.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**

**16.1. See Product Description** 

## DISCLAIMER

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