

## BIOPRO 35

### 1.IDENTIFICATION OF THE SUBSTANCE AND SUPPLIER

- 1.1.Trade name : BIOPRO 35  
1.2.Substance : Full 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 accidental inhalation of dust or fumes from overheating or combustion. If symptoms persist, call a physician.

## **BIOPRO 35**

### **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 mask , 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/cm<sup>3</sup>
- 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: 9 months
- 10.2.Hazardous products : None
- 10.3.Incompatible with acids : None

## **BIOPRO 35**

### **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**

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.