

BIOPRO 10

1. IDENTIFICATION OF THE SUBSTANCE AND SUPPLIER

- 1.1. Trade name : BIOPRO 10
- 1.2. Substance : Defatted toasted 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: Bankom production Obrenovac, Branch of Bankom doo, 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.



Material Safety Data Sheet

Issue I Revision III

BIOPRO 10**5. FIRE FIGHTING MEASURES**

- 5.1. Flash point : 495°C
- 5.2. Flammability : 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: Pale yellow
- 9.2. Odour: Characteristic
- 9.3. pH: +6,5%
- 9.4. Specific gravity: 0,450 g/cm³
- 9.5. Melting point: N/A
- 9.6. Boiling point : N/A
- 9.7. Solubility in water (20°C) : Soluble
- 9.8. Physical state: Solid
- 9.9. Form of the product: Powder

BIOPRO 10**10. STABILITY AND REACTIVITY**

10.1. Shelf-life: 24 months

10.2. Hazardous products : None

10.3. Incompatible with acids : None

10.4. EMI (Minimum Ignition Energy) in mJ): 100Mj

10.5. TAI (Auto-ignition) in a thin layer or cloud: Cloud 550°C Layer 340°C

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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