

DRIED FOOD YEASTS

The content of this Safety Data Sheet complies with EC Directive 2001/58/EC.

1 SUBSTANCE AND COMPANY IDENTIFICATION

1.1 SUBSTANCE IDENTIFICATION

Dried food yeasts are inactivated dried yeasts obtained by drum-drying of *Saccharomyces Cerevisiae*, primary grown on a molasses based media.

1.2 COMPANY IDENTIFICATION

Supplier: BIOSPRINGER (LESAFFRE GROUP)
Address: 103 Rue Jean Jaurès
94704 MAISONS-ALFORT CEDEX - FRANCE
Phone: + 33 (0)1 49 77 18 45 / 18 46
Fax: + 33 (0)1 49 77 03 58

2 COMPOSITION: Dried food yeasts are natural ingredients containing:

- Proteins, peptides and amino-acids,
- Carbohydrates,
- Minerals,
- Lipids.

3 HAZARD IDENTIFICATION

Eye: Dust may cause mechanical irritation.
Skin: Repeated contacts may cause irritation.
Inhalation: May cause irritation to mucous membranes of nose, throat and lungs.
Ingestion: Not applicable.

4 FIRST AID

Eye contact: Flush with running water. If irritation or adverse symptoms develop, seek medical attention.
Skin contact: Wash skin with plenty of cold water. If irritation or adverse symptoms develop, seek medical attention.
Inhalation contact: Remove from exposure. If illness or adverse symptoms develop, seek medical attention.
Ingestion contact: In case of ingestion of large quantities, get medical assistance.

5 MEASURES TO FIGHT AGAINST FIRE

Suitable extinction medium: Water, dry chemical, foam or CO₂.
Contra-indicated extinction means: None.
Particular risks: None.

6 STEPS TO BE TAKEN IN CASE OF ACCIDENTAL DISPERSION

Particular precautions: Personal protective equipment must be used.
Precautions for environment protection: Avoid discharging directly into the sewers (organic pollution)
Cleaning method: Easily eliminated by simply washing in water.
Avoid high pressure rinsing.

7 MANIPULATION AND STORAGE

7.1 Manipulation

Ensure adequate air extraction in order to prevent from dust inhalation.

7.2 Storage

Store in a dry and cool place in its original packaging.

Dried food yeasts can pick up flavours from the products stored in the same area.

8 EXPOSURE CONTROL / INDIVIDUAL PROTECTION

Respiratory protection: Safety mask to prevent from dust inhalation.

Ventilation: Use adequate ventilation.

Hand protection: Water proof gloves.

Eye protection: Protective goggles.

9 PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Highly hygroscopic powder or flakes

Colour: Light beige

Odour: Typical of yeast

pH (10% solution): 4.5-7.2 (*may vary according to grades*)

Breakdown temperature: > 100°C

Self-ignition temperature: > 250°C

Danger of explosion: **DUST explosion**

Density: 0.3-0.6

10 STABILITY AND REACTIVITY

Dried food yeasts have bacteriological stability when kept in their original packaging, stored in a cool and dry place protected from direct sun-light.

Conditions to be avoided: Prevent dust dispersion (explosion risk)

Matters to be avoided: N/A

Hazardous breakdown products: N/A

11 TOXICOLOGICAL INFORMATION

Repeated inhalations of dust may cause sensitisation and will cause allergic type reaction in sensitised individual.

12 ECOLOGICAL INFORMATION

Dried food yeasts are highly biodegradable.

13 CONSIDERATIONS RELATIVE TO ELIMINATION

Product and contaminated packaging must be disposed of in accordance with local regulations.

14 TRANSPORT

This product is not a dangerous good according to the international transport regulations.

15 INFORMATION ON THE REGULATIONS

Dried food yeasts are not classified under Directives 67/548/CEE and 1999/45/CE.

16 OTHER INFORMATION

For industrial use only.

*Fermentis believes the information contained herein is accurate.
No guarantee or warranty of any kind is made with respect to this information.*