



SAFETY DATA SHEET

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Version 1

Occupational Safety and Health (Classification, Labelling and Safety Data Sheet of Hazardous Chemicals) Regulations 2013

SECTION 1: IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING

Product Identifier

Perihalan Produk:

COOKED MEAT MEDIUM

Product Description:

COOKED MEAT MEDIUM

Cat No. :

CM0081

Relevant identified uses of the substance or mixture and uses advised against

Recommended Use

Laboratory chemicals.

Uses advised against

No Information available

Details of the supplier of the safety data sheet

Company

Thermo Scientific Microbiology Sdn Bhd
No.6, Jalan TTC 6, Taman Teknologi Cheng,
Cheng, 75250 Melaka, Malaysia
+606 334 0975 .

Supplier

Oxoid Ltd.
Wade Road
Basingstoke, Hants, UK
RG24 8PW
Telephone: +44 (0) 1256 841144

E-mail address

mbd-sds@thermofisher.com

Emergency Telephone Number

+606 334 0975

SECTION 2: HAZARDS IDENTIFICATION

Classification of the substance or mixture

Label Elements

Signal Word

None

Hazard Statements

Precautionary Statements

Other Hazards

This product does not contain any known or suspected endocrine disruptors

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

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Component	CAS No	Weight %
NONHAZARDOUS	NA	100

SECTION 4: FIRST AID MEASURES

Description of first aid measures

Eye Contact Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes. Get medical attention.

Skin Contact Wash off immediately with plenty of water for at least 15 minutes. Get medical attention immediately if symptoms occur.

Ingestion Clean mouth with water and drink afterwards plenty of water. Get medical attention if symptoms occur.

Inhalation Remove to fresh air. Get medical attention immediately if symptoms occur.

Self-Protection of the First Aider No special precautions required.

Most important symptoms and effects, both acute and delayed

None reasonably foreseeable. Ingestion may cause gastrointestinal irritation, nausea, vomiting and diarrhea.

Indication of any immediate medical attention and special treatment needed

Notes to Physician Treat symptomatically.

SECTION 5: FIREFIGHTING MEASURES

Extinguishing media

Suitable Extinguishing Media

Water spray, carbon dioxide (CO₂), dry chemical, alcohol-resistant foam.

Extinguishing media which must not be used for safety reasons

None.

Special hazards arising from the substance or mixture

Thermal decomposition can lead to release of irritating gases and vapors.

Hazardous Combustion Products

None under normal use conditions.

Advice for fire-fighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions, Protective Equipment and Emergency Procedures

Ensure adequate ventilation. Use personal protective equipment as required. Avoid dust formation.

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Environmental precautions

Should not be released into the environment. See Section 12 for additional Ecological Information.

Methods and Material for Containment and Cleaning Up

Sweep up and shovel into suitable containers for disposal. Avoid dust formation.

Reference to Other Sections

Refer to protective measures listed in Sections 8 and 13.

SECTION 7: HANDLING AND STORAGE

Precautions for Safe Handling

Ensure adequate ventilation. Wear personal protective equipment/face protection. Avoid contact with skin, eyes or clothing. Avoid ingestion and inhalation. Avoid dust formation.

Conditions for Safe Storage, Including any Incompatibilities

Keep containers tightly closed in a dry, cool and well-ventilated place.

Specific End Uses

Use in laboratories.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

Control Parameters

Exposure Controls

Engineering Measures

None under normal use conditions.

Personal protective equipment

Eye Protection

If splashes are likely to occur: Wear safety glasses with side shields (or goggles)

Hand Protection

For operations where prolonged or repeated skin contact may occur, impervious gloves should be worn

Skin and body protection

Long sleeved clothing

Inspect gloves before use.

Please observe the instructions regarding permeability and breakthrough time which are provided by the supplier of the gloves. (Refer to manufacturer/supplier for information)

Ensure gloves are suitable for the task: Chemical compatibility, Dexterity, Operational conditions, User susceptibility, e.g. sensitisation effects, also take into consideration the specific local conditions under which the product is used, such as the danger of cuts, abrasion.

Remove gloves with care avoiding skin contamination.

Respiratory Protection

Recommended Filter type:

No protective equipment is needed under normal use conditions

Particle filter

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Hygiene Measures Handle in accordance with good industrial hygiene and safety practice

Environmental exposure controls Avoid dust formation

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance	Varies	
Physical State	Powder Solid	
Odor	No information available	
Odor Threshold	No data available	
pH	Not applicable	
Melting Point/Range	No data available	
Softening Point	No data available	
Boiling Point/Range	Not applicable	
Flash Point	Not applicable	Method - No information available
Evaporation Rate	Not applicable	Solid
Flammability (solid,gas)	No information available	
Explosion Limits	No data available	
Vapor Pressure	No data available	
Vapor Density	Not applicable	Solid
Specific Gravity / Density	No data available	
Bulk Density	No data available	
Water Solubility	Soluble in water	
Solubility in other solvents	No information available	
Partition Coefficient (n-octanol/water)		
Autoignition Temperature	No data available	
Decomposition Temperature	No data available	
Viscosity	Not applicable	Solid
Explosive Properties	No information available	
Oxidizing Properties	No information available	

SECTION 10: STABILITY AND REACTIVITY

Reactivity

None known, based on information available.

Chemical Stability

Stable under normal conditions.

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Possibility of Hazardous Reactions

Hazardous Polymerization Hazardous Reactions

Hazardous polymerization does not occur.
None under normal processing.

Conditions to Avoid

Incompatible products. Excess heat. Avoid dust formation.

Incompatible Materials

Strong oxidizing agents.

Hazardous Decomposition Products

None under normal use conditions.

SECTION 11: TOXICOLOGICAL INFORMATION

Information on Toxicological Effects

Acute Toxicity

Toxicology data for the components

Chronic Toxicity Carcinogenicity

There are no known carcinogenic chemicals in this product

Sensitization Mutagenic Effects Reproductive Effects Developmental Effects Target Organs

No information available
No information available
No information available
No information available
None.

Symptoms

Ingestion may cause gastrointestinal irritation, nausea, vomiting and diarrhea.

SECTION 12: ECOLOGICAL INFORMATION

Ecotoxicity effects

Contains no substances known to be hazardous to the environment or that are not degradable in waste water treatment plants.

Persistence and degradability Persistence

Expected to be biodegradable
Soluble in water, Persistence is unlikely, based on information available.

Bioaccumulative potential

Bioaccumulation is unlikely

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Mobility in soil

The product is water soluble, and may spread in water systems. Will likely be mobile in the environment due to its water solubility. Highly mobile in soils.

Other adverse effects

No information available

SECTION 13: DISPOSAL CONSIDERATIONS

Waste treatment methods

Waste from Residues/Unused Products

Dispose of in accordance with local regulations

Contaminated Packaging

Empty containers should be taken to an approved waste handling site for recycling or disposal

SECTION 14: TRANSPORT INFORMATION

IMDG/IMO

Not regulated

Road and Rail Transport

Not regulated

IATA

Not regulated

Special Precautions for User

No special precautions required

SECTION 15: REGULATORY INFORMATION

Safety, health and environmental regulations/legislation specific for the substance or mixture

International Inventories

X = listed

National Regulations

Persistent Organic Pollutant Ozone Depletion Potential

This product does not contain any known or suspected substance
This product does not contain any known or suspected substance

SECTION 16: OTHER INFORMATION

Legend

CAS - Chemical Abstracts Service

EINECS/ELINCS - European Inventory of Existing Commercial Chemical Substances/EU List of Notified Chemical Substances

TSCA - United States Toxic Substances Control Act Section 8(b) Inventory

DSL/NDSL - Canadian Domestic Substances List/Non-Domestic Substances List

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PICCS - Philippines Inventory of Chemicals and Chemical Substances
IECSC - Chinese Inventory of Existing Chemical Substances
KECL - Korean Existing and Evaluated Chemical Substances

ENCS - Japanese Existing and New Chemical Substances
AICS - Australian Inventory of Chemical Substances
NZIoC - New Zealand Inventory of Chemicals

WEL - Workplace Exposure Limit
ACGIH - American Conference of Governmental Industrial Hygienists
RPE - Respiratory Protective Equipment
LC50 - Lethal Concentration 50%
POW - Partition coefficient Octanol:Water

TWA - Time Weighted Average
IARC - International Agency for Research on Cancer
LD50 - Lethal Dose 50%
EC50 - Effective Concentration 50%

ADR - European Agreement Concerning the International Carriage of Dangerous Goods by Road
IMO/IMDG - International Maritime Organization/International Maritime Dangerous Goods Code
OECD - Organisation for Economic Co-operation and Development
BCF - Bioconcentration factor

ICAO/IATA - International Civil Aviation Organization/International Air Transport Association
MARPOL - International Convention for the Prevention of Pollution from Ships
ATE - Acute Toxicity Estimate
VOC - (Volatile Organic Compound)

Key literature references and sources for data

<https://echa.europa.eu/information-on-chemicals>
Suppliers safety data sheet, Chemadvisor - LOLI, Merck index, RTECS

Revision Date 28-Mar-2023
Revision Summary Not applicable.

In accordance with local and national regulations: Occupational Safety and Health (Classification, Labelling and Safety Data Sheet of Hazardous Chemicals) Regulations 2013

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text

End of Safety Data Sheet