

SDS acc. Hazard Communication Standard

REF: 7347725.1 FAL RFM 1000₅₋₁₀₀ – 1030₅₋₁₀₀ CRMs 5 – 100 ppm
Printing Date: 17.10.2017 Date of Issue: 07.07.2017
Ver.: A 1.0.0.0

1. PRODUCT NAME AND COMPANY IDENTIFICATION

Product Name: RFM 1010-100 – Almonds, 100 mg/kg Allergen Reference Material

Product Use: Certified Reference Material for Allergen Testing

Company Name: FA Food Allergens Laboratory

Company Address: 38 Kalopsidas Str., 7060 Livadia, Cyprus

Date Issued: 23/10/2017

2. COMPOSITION/INGREDIENT INFORMATION

General Information: Naturally occurring cumine with paprika and Almond

Hazardous Ingredients: None

Weight: 50g

3. HAZARDS IDENTIFICATION

General Information: The product does not belong to any list of substances supposedly hazardous to human or animal health according to EU Regulation 1272/2008 and further amendments, nor to those having recognized exposition limits.

Eye Contact: No irritation may occur

Skin Contact: No known hazard

Ingestion: No known hazard

Inhalation: No known hazard

Hazard Symbols: Not Required

04. FIRST AID MEASURES

Eyes: Flush with plenty of water or eye wash solution for 15 minutes. Get medical attention if irritation persists.

Skin: No measure, being a non-toxic product

Ingestion: No measure, being a non-toxic product

Inhalation: Not expected with this type of product

5. FIRE FIGHTING MEASURES

Extinguishing Media: Dry Chemical Powder, Carbon Dioxide, Foam

Unsuitable Extinguishing Media: Water

Protective Equipment: Standard

6. ACCIDENTAL RELEASE MEASURES (STEPS FOR SPILLS)

Methods for Cleaning Up: Absorb onto an inert, absorbent substrate and sweep up. Wash area with soap and water.

7. HANDLING AND STORAGE

Handling
Safe Handling: None

Storage
Requirements for Storage
Areas and Containers: Store in a dry lightproof area (Room Temperature)

8. EXPOSURE CONTROL/PERSONAL PROTECTION

Eye: No safety glasses should be worn.

Skin/Body: No particular protection measure is needed.

Respiratory: Not needed under normal conditions of use.

Other: Evaluate need based on application.

Work/Hygiene Practice: Normal work and hygiene practices for handling non-hazardous liquid material.

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Powder

Color: Clear, white-yellow

Odor: Almost odorless

Taste: Almost Tasteless

Flash Point: >215°C

Boiling Point: >100°C

Solubility in Water: Soluble

10. STABILITY AND REACTIVITY

Stability: Stable under normal conditions of use.

Incompatibility (Materials to Avoid): None

Conditions to Avoid: None

Hazardous Decomposition
or Byproducts: None

Hazardous Polymerization: Will Not Occur

11. TOXICOLOGICAL INFORMATION

Toxicity:	Non-toxic
Medical Conditions Generally Aggravated by Exposure:	None
Irritancy: Skin:	Not expected to be an irritant
Eyes:	Not expected to be an irritant

12. ECOLOGICAL INFORMATION

Biodegradation:	Ultimately Biodegradable
------------------------	--------------------------

13. DISPOSAL CONSIDERATIONS

Waste Disposal Methods:	When product must be discarded, act in accordance with local and national regulations.
--------------------------------	--

14. TRANSPORT INFORMATION

General Information:	Road (ADR), Rail (RID). Sea (IMDG) and Air (ICAO) transport not restricted in drums or food tanks.
-----------------------------	---

15. REGULATION INFORMATION

DSCL (EEC):	This product is not classified according to the EU regulations.
--------------------	---

16. OTHER INFORMATION

FA Food Allergens Laboratory LTD provides the information contained herein in good faith being up-to-date of own realizations at revision time. This document is intended only as a guide to the appropriate precautionary handling of the material by a properly trained person using this product. Individuals receiving the information must exercise their independent judgement in determining its appropriateness for a particular purpose.

FA Food Allergens Laboratory LTD makes NO REPRESENTATIONS or WARRANTIES, either expressed or implied, including without limitation any warranties of merchantability, fitness for a particular purpose with respect to the information set forth herein or the product to which the information refers. Accordingly MACHEREY-NAGEL GmbH & Co. KG will not be responsible for damages resulting from use of or reliance upon this information. See terms and conditions at the end of our price lists for additional information.

It is noted that the production is under ISO Guide 34:2009 specifications and in accordance with ISO/IEC 17025.