

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 1014-100 – Egg, 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: Pasta Flour with Egg

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
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13. DISPOSAL CONSIDERATIONS

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

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

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

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