

DOUGLAS PRODUCTS AND PACKAGING CO. LLC

Safety Data Sheet Fast Food

SECTION 1: Identification

1.1 Product identifier

Product name	Fast Food
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1.4 Supplier's details

Name	Biostim
Address	PO Box 1737 Boerne, TX 78006 USA
Telephone	(830) 336-4828
email	biostim@biostim.com

1.5 Emergency phone number(s)

Chemtrec (800) 424-9300

SECTION 2: Hazard identification

2.1 Classification of the substance or mixture

Not a hazardous substance or mixture.

2.2 GHS label elements, including precautionary statements

Not a hazardous substance or mixture.

2.3 Other hazards which do not result in classification

Not a hazardous substance or mixture.

SECTION 3: Composition/information on ingredients

3.2 Mixtures

Formula	Lyophilized bacterial cultures
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Hazardous components

1. Bacterial Cultures

Concentration	> 0 - < 1 % (Volume)
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Other names / synonyms	Bacterial Cultures
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2. Proprietary

Concentration > 0 - < 99 % (Volume)

Other names / synonyms Proprietary

SECTION 4: First-aid measures

4.1 Description of necessary first-aid measures

If inhaled	Can cause allergic type response in susceptible or hypersensitive individuals upon repeated or prolonged exposure.
In case of skin contact	Remove contaminated clothing and footwear. Wash material off the skin with plenty of soap and water. Wash clothing and footwear before reuse. Slight redness on hands and forearms, if individual has a history of dermal allergic reaction. Dermatitis and skin sensitization can develop after repeated and/or prolonged contact with skin. Systematically toxic concentrations will probably not be absorbed through the skin in man. Organisms used are nonpathogenic but can cause infection when in contact with open wounds. These organisms are susceptible to commonly used antibiotics.
In case of eye contact	This material may cause eye irritation. Immediately flush with plenty of water for at least 15 minutes and have eyes examined and treated by medical personnel.
If swallowed	Drink water or milk to dilute. Induce vomiting only if advised by physician or poison control center. Call physician or poison control center.

SECTION 5: Fire-fighting measures

5.1 Suitable extinguishing media

Water spray, carbon dioxide or dry chemical

5.2 Specific hazards arising from the chemical

None

5.3 Special protective actions for fire-fighters

None

SECTION 6: Accidental release measures

6.2 Environmental precautions

Product is biodegradable

6.3 Methods and materials for containment and cleaning up

For small spills, flush to waste treatment sewer. For large spills, contain and collect for reuse.

SECTION 7: Handling and storage

7.1 Precautions for safe handling

KEEP OUT OF REACH OF CHILDREN.

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7.2 Conditions for safe storage, including any incompatibilities

Prevent skin or eye contact. Avoid creating aerosol. Wash hands thoroughly with soap and water after use. People with autoimmune deficiencies should avoid contact with the product.

SECTION 8: Exposure controls/personal protection

8.3 Individual protection measures, such as personal protective equipment (PPE)

Body protection

No TLV assigned to this mixture. Control of exposure to below the TLF for the ingredients will be sufficient. Minimize exposure with good hygiene practice. To maintain shelf life, avoid prolonged exposure to high temperatures and humidity. The ACGIH avoid prolonged exposure to high temperatures and humidity. The ACGIH TLV's shown in Section II are OSHA PEL's (Permissible Exposure Limits). Eyes: Face shield recommended. Hands: Latex gloves for hygiene

Respiratory protection

None required for recommended use. Avoid creating aerosol in poorly ventilated areas.

SECTION 9: Physical and chemical properties

Information on basic physical and chemical properties

Appearance/form	Rigid gelatin, cylindrical in shape
Odor	Yeast Like
Odor threshold	
pH	6.5-8.5
Melting point/freezing point	
Initial boiling point and boiling range	
Flash point	
Evaporation rate	
Flammability (solid, gas)	
Upper/lower flammability limits	
Upper/lower explosive limits	
Vapor pressure	
Vapor density	
Relative density	
Solubility(ies)	Moderate -contains viable bacteria pH:6.5-8.5
Partition coefficient: n-octanol/water	
Auto-ignition temperature	
Decomposition temperature	
Viscosity	
Explosive properties	
Oxidizing properties	

SECTION 10: Stability and reactivity

10.1 Reactivity

Stable under normal conditions.

SECTION 11: Toxicological information

Information on toxicological effects

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Acute toxicity

No data.

Skin corrosion/irritation

No data.

Serious eye damage/irritation

No data.

Respiratory or skin sensitization

No data.

Germ cell mutagenicity

No data.

Carcinogenicity

Not considered carcinogenic.

SECTION 12: Ecological information

SECTION 13: Disposal considerations

Disposal of the product

Disposal of this products residues must be in accordance with all local, state and federal requirements.

SECTION 14: Transport information

DOT (US)

Not dangerous goods

IMDG

Not dangerous goods

IATA

Not dangerous goods

SECTION 15: Regulatory information

SECTION 16: Other information