

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product form : Substance (UVCB)
Trade name : Bacteriological meat extract
Product code : A172000
Product group : Raw material

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

1.2.1. Relevant identified uses

Main use category : Industrial use
Industrial/Professional use spec : fermentation, culture medium, cell culture

1.2.2. Uses advised against

No additional information available

1.3. Details of the supplier of the safety data sheet

Manufacturer

SOLABIA - SOLABIA GROUP
41 rue Delizy
93692 Pantin Cedex - FRANCE
T 0033 1 48 10 19 40 - F 0033 1 48 91 18 77
info.fds@solabia.fr - www.solabia.com

1.4. Emergency telephone number

Country	Organisation/Company	Address	Emergency number	Comment
United Kingdom	Guy's & St Thomas' Poisons Unit Medical Toxicology Unit, Guy's & St Thomas' Hospital Trust	Avonley Road SE14 5ER	+44 20 7188 7188	

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification according to Regulation (EC) No. 1272/2008 [CLP]

Not classified

Adverse physicochemical, human health and environmental effects

No additional information available

2.2. Label elements

A safety data sheet is not required for this product. This Product Safety Information Sheet has been created on a voluntary basis.

No labelling applicable

2.3. Other hazards

Contains no PBT/vPvB substances $\geq 0.1\%$ assessed in accordance with REACH Annex XIII

The mixture does not contain substance(s) included in the list established in accordance with Article 59(1) of REACH for having endocrine disrupting properties, or is not identified as having endocrine disrupting properties in accordance with the criteria set out in Commission Delegated Regulation (EU) 2017/2100 or Commission Regulation (EU) 2018/605

SECTION 3: Composition/information on ingredients

3.1. Substances

Substance type : UVCB

Bacteriological meat extract

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according to Regulation (EC) No. 1907/2006 (REACH) with its amendment Regulation (EU) 2020/878

Name	Product identifier	%
Protein hydrolyzates, animal	-	100

3.2. Mixtures

Not applicable

SECTION 4: First aid measures

4.1. Description of first aid measures

First-aid measures after inhalation	: Allow affected person to breathe fresh air.
First-aid measures after skin contact	: Wash skin with plenty of water.
First-aid measures after eye contact	: Rinse with plenty of water.
First-aid measures after ingestion	: Rinse mouth out with water.

4.2. Most important symptoms and effects, both acute and delayed

No additional information available

4.3. Indication of any immediate medical attention and special treatment needed

No additional information available

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media : Water spray. Dry powder. Foam.

5.2. Special hazards arising from the substance or mixture

Hazardous decomposition products in case of fire : None.

5.3. Advice for firefighters

Protection during firefighting : Do not attempt to take action without suitable protective equipment. [In case of inadequate ventilation] wear respiratory protection. Complete protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

General measures : Sweep up, shovel or vacuum.

6.1.1. For non-emergency personnel

Protective equipment : Wear personal protective equipment. For further information refer to section 8: "Exposure controls/personal protection".

6.1.2. For emergency responders

Protective equipment : Use personal protective equipment as required.

6.2. Environmental precautions

Avoid release to the environment.

6.3. Methods and material for containment and cleaning up

For containment : Collect spillage.
Methods for cleaning up : Shovel or sweep up and put in a closed container for disposal.

6.4. Reference to other sections

No additional information available

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SECTION 7: Handling and storage

7.1. Precautions for safe handling

Precautions for safe handling : Wear personal protective equipment. For further information refer to section 8: "Exposure controls/personal protection".

Hygiene measures : Always wash hands after handling the product.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions : Store at ambient temperature.

7.3. Specific end use(s)

No additional information available

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

8.1.1. National occupational exposure and biological limit values

No additional information available

8.1.2. Recommended monitoring procedures

No additional information available

8.1.3. Air contaminants formed

No additional information available

8.1.4. DNEL and PNEC

No additional information available

8.1.5. Control banding

No additional information available

8.2. Exposure controls

8.2.1. Appropriate engineering controls

No additional information available

8.2.2. Personal protection equipment

Personal protective equipment symbol(s):



8.2.2.1. Eye and face protection

Eye protection:

Safety glasses with side guards should be worn to prevent injury from airborne particles and/or other eye contact with this product

8.2.2.2. Skin protection

Skin and body protection:

Wear suitable protective clothing

Hand protection:

Wear suitable gloves

Other skin protection

Materials for protective clothing:

Wear suitable protective clothing

8.2.2.3. Respiratory protection

Respiratory protection:

Not applicable

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8.2.2.4. Thermal hazards

No additional information available

8.2.3. Environmental exposure controls

No additional information available

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	: Solid
Colour	: light brown.
Appearance	: Powder.
Odour	: characteristic.
Odour threshold	: Not available
Melting point	: Not available
Freezing point	: Not available
Boiling point	: Not available
Flammability	: Not available
Explosive limits	: Not applicable
Lower explosion limit	: Not applicable
Upper explosion limit	: Not applicable
Flash point	: Not applicable
Auto-ignition temperature	: Not applicable
Decomposition temperature	: Not available
pH	: Not available
pH solution	: Not available
Viscosity, kinematic	: Not applicable
Solubility	: Soluble in water.
Partition coefficient n-octanol/water (Log Kow)	: Not available
Vapour pressure	: Not available
Vapour pressure at 50 °C	: Not available
Density	: Not available
Relative density	: Not available
Relative vapour density at 20 °C	: 0.8
Particle size	: Not available
Particle size distribution	: Not available
Particle shape	: Not available
Particle aspect ratio	: Not available
Particle aggregation state	: Not available
Particle agglomeration state	: Not available
Particle specific surface area	: Not available
Particle dustiness	: Not available

9.2. Other information

9.2.1. Information with regard to physical hazard classes

No additional information available

9.2.2. Other safety characteristics

No additional information available

SECTION 10: Stability and reactivity

10.1. Reactivity

No additional information available

10.2. Chemical stability

Stable under normal conditions of use.

10.3. Possibility of hazardous reactions

No additional information available

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10.4. Conditions to avoid

No additional information available

10.5. Incompatible materials

No additional information available

10.6. Hazardous decomposition products

No additional information available

SECTION 11: Toxicological information

11.1. Information on hazard classes as defined in Regulation (EC) No 1272/2008

Acute toxicity (oral)	: Not classified
Acute toxicity (dermal)	: Not classified
Acute toxicity (inhalation)	: Not classified
Skin corrosion/irritation	: Not classified
Serious eye damage/irritation	: Not classified
Respiratory or skin sensitisation	: Not classified
Germ cell mutagenicity	: Not classified
Carcinogenicity	: Not classified
Reproductive toxicity	: Not classified
STOT-single exposure	: Not classified
STOT-repeated exposure	: Not classified
Aspiration hazard	: Not classified

11.2. Information on other hazards

No additional information available

SECTION 12: Ecological information

12.1. Toxicity

Ecology - general	: Biodegradable.
Hazardous to the aquatic environment, short-term (acute)	: Not classified
Hazardous to the aquatic environment, long-term (chronic)	: Not classified

12.2. Persistence and degradability

Bacteriological meat extract

Persistence and degradability	No data available.
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12.3. Bioaccumulative potential

Bacteriological meat extract

Bioaccumulative potential	Not established.
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12.4. Mobility in soil

Bacteriological meat extract

Ecology - soil	No data available.
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12.5. Results of PBT and vPvB assessment

Bacteriological meat extract

Contains no PBT/vPvB substances $\geq 0.1\%$ assessed in accordance with REACH Annex XIII

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12.6. Endocrine disrupting properties

No additional information available

12.7. Other adverse effects

Other adverse effects : No data available

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Product/Packaging disposal recommendations : Dispose in a safe manner in accordance with local/national regulations.
Ecological information : Avoid release to the environment.

SECTION 14: Transport information

In accordance with ADR / IMDG / IATA / ADN / RID

14.1. UN number or ID number

UN-No. (ADR) : Not applicable
UN-No. (IMDG) : Not applicable
UN-No. (IATA) : Not applicable
UN-No. (ADN) : Not applicable
UN-No. (RID) : Not applicable

14.2. UN proper shipping name

Proper Shipping Name (ADR) : Not applicable
Proper Shipping Name (IMDG) : Not applicable
Proper Shipping Name (IATA) : Not applicable
Proper Shipping Name (ADN) : Not applicable
Proper Shipping Name (RID) : Not applicable

14.3. Transport hazard class(es)

ADR

Transport hazard class(es) (ADR) : Not applicable

IMDG

Transport hazard class(es) (IMDG) : Not applicable

IATA

Transport hazard class(es) (IATA) : Not applicable

ADN

Transport hazard class(es) (ADN) : Not applicable

RID

Transport hazard class(es) (RID) : Not applicable

14.4. Packing group

Packing group (ADR) : Not applicable
Packing group (IMDG) : Not applicable
Packing group (IATA) : Not applicable
Packing group (ADN) : Not applicable
Packing group (RID) : Not applicable

14.5. Environmental hazards

Dangerous for the environment : No
Marine pollutant : No
Other information : No supplementary information available

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14.6. Special precautions for user

Overland transport

Not applicable

Transport by sea

Not applicable

Air transport

Not applicable

Inland waterway transport

Not applicable

Rail transport

Not applicable

14.7. Maritime transport in bulk according to IMO instruments

Not applicable

SECTION 15: Regulatory information

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

15.1.1. EU-Regulations

No REACH Annex XVII restrictions

Bacteriological meat extract is not on the REACH Candidate List

Bacteriological meat extract is not on the REACH Annex XIV List

Bacteriological meat extract is not subject to Regulation (EU) No 649/2012 of the European Parliament and of the Council of 4 July 2012 concerning the export and import of hazardous chemicals.

Bacteriological meat extract is not subject to Regulation (EU) No 2019/1021 of the European Parliament and of the Council of 20 June 2019 on persistent organic pollutants

15.1.2. National regulations

No additional information available

15.2. Chemical safety assessment

No additional information available

SECTION 16: Other information

No additional information available

BIOKAR FDS UE (Annexe II REACH)

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.