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Typical Safety Data Sheet - CV-Soy A/O Full Fat Soya

PRODUCT ID	Heat treated genetically modified soyabeans in meal/pellet form
MANUFACTURER	Cherwell Valley Silos Ltd
HAZARDOUS CONSTITUENTS	None
PHYSICAL PROPERTIES	
Appearance	Yellow biscuity coloured meal/pellets
Bulk Density	540 kilograms per cubic metre
Moisture (Typical Value)	13.0 - 13.5%
Solubility in Water	Low
pH of 10% extract	6.6
Particle size	90% over 500 microns Less than 0.5% under 150 microns
HEALTH & SAFETY DATA	Effects of Over Exposure
Skin & eyes	No risk
Inhalation	No risk
Ingestion	No risk
REACTIVITY DATA	
Stable/Unstable	Stable
Incompatibility	None
Chemical Properties	Inert
Combustion Products	Carbon dioxide and water if combustion is complete. Incomplete combustion could lead to production of carbon monoxide.
HEALTH HAZARD DATA	Heat treatment destroys toxic proteins present naturally. Material is therefore non-toxic typically or by inhalation or ingestion. In the unlikely event that under-processed material was supplied, it could contain active toxic proteins. On skin or inhalation, contact, these could cause allergy. On ingestion, they could cause sickness, diarrhoea and transient abdominal pain. No positive tests for aflatoxin have been obtained up to the present. It can theoretically occur in mouldy meal. It can cause liver cancer. Inhalation of mouldy meal can also cause an allergic response and/or infection. Heat treatment has destroyed moulds so these could arise only from re-infection as a result of poor storage.
FIRE & EXPLOSION	
Fire Risk	Only a risk if incorrectly stored. Self-heating can occur.
Explosion Risk	Slight. The product will not normally produce significant amounts of dust. Dust of any organic material, if sufficiently fine, can form an explosive mixture with air. Extraction facilities should be sufficient to prevent excessive dust levels.
Flash Point	Chars at 500° C and ignites at about 550°C.
Extinguishing Media	Water Spray
Fire Fighting Procedures	Normal
PROTECTIVE EQUIPMENT	Overalls and face mask recommended
HANDLING & STORAGE	No smoking. Avoid excessive temperatures (above 40°C) and humid conditions for storage. Store in open, well ventilated, areas out of direct sunlight. Do not allow moisture to fall below 5% by storage in excessive dry heat, in case spontaneous combustion occurs. Do not allow moisture to rise high enough to enable mould and bacterial growth as this could lead to spontaneous combustion. Do not allow oil from meal to spread into a large surface area such as absorbent packaging as this can enable rapid oxidation to be started, possibly leading to spontaneous combustion.
Bagged Product (shelf life)	Allow for 4 weeks May/Sept (from date of supply) Allow for 6 weeks Oct/April (from date of supply)
TRANSPORT PRECAUTIONS	Keep dry. If damp enough to ferment, self-heating could occur.
SPILLAGE OR LEAK PROCEDURES	Contain spillage. Try to keep it dry to assist cleaning operations. Use a vacuum suction unit to remove spillage or shovel into bags or skip. Avoid contamination of water courses and drains.
Neutralising Chemicals	Not applicable.
Disposal	Can be land-filled at Approved Waste Tip.