



## MATERIAL SAFETY DATA SHEET

REF: 91/155 EEC AND AMENDMENTS WITH RESPECTIVE NATIONAL IMPLEMENTATIONS

### ADM SOY FLOUR, TOASTED SOY FLOUR AND DEFATTED SOY FLOUR

#### **1.0 SUBSTANCE IDENTIFICATION**

- 1.1 Commercial product name: All Soy Flour Types
- 1.2 Chemical characterisation: Not Applicable
- 1.3 Formula: N/A
- 1.4 Molecular weight: Average >50,000.00
- 1.5 CAS No: 68513-95-1
- 1.6 EINECS No.:
- 1.7 **FOR USE IN FOOD**
- 1.8 Manufactured By: Archer Daniels Midland Company, 4666 Faries Parkway  
Decatur, Illinois, 62526, U.S.A.
- 1.9 Supplied in Australia by: ADM Australia Pty Ltd, PO Box 281, Suite 1003,  
Level 10, 1 Newland Street, Bondi Junction, NSW 2022
- 1.10 **Australian Emergency Telephone Number: 0417 285396**

#### **2.0 COMPOSITION**

- 2.1 Soy Flour.
- 2.2 No hazardous impurities.

#### **3.0 HAZARDS IDENTIFICATION**

- 3.1 **Soy Flour is not classified as a Dangerous Substance within the definitions of EC Directive 67/584.**
- 3.2 Contact with eyes (e.g. dust particles) may cause irritation.
- 3.3 Avoid open flames or other ignition sources (ie electrical equipment; switch gear).

#### **4.0 FIRST AID MEASURES**

- 4.1 After contact with eyes, flush immediately with plenty of water for 15 minutes and seek medical advice.

#### **5.0 FIRE FIGHTING MEASURES**

- 5.1 Avoid ignition sources where a fine fructose dust might be generated.
- 5.2 Water, carbon dioxide, or powder extinguisher may be used.
- 5.3 Fire fighters should wear protective clothing and approved respirator.
- 5.4 Burning may produce carbon monoxide.

#### **6.0 ACCIDENTAL RELEASE MEASURES**

- 6.1 Recover product by vacuum or broom and shovel. Flush area with water to remove final traces.
- 6.2 Spillages of Soy Protein Flour and its solutions should be contained and collected on absorbent material. Thoroughly wash affected area.

## **7.0 HANDLING AND STORAGE**

- 7.1 Store in a dry, well-ventilated area in tightly closed containers to prevent entry of moisture.
- 7.2 Industrial hygiene - avoid breathing dust; use in an area with adequate ventilation. Avoid contact with skin, eyes or clothing. Wash thoroughly after handling.

## **8.0 EXPOSURE CONTROLS/PERSONAL PROTECTION**

- 8.1 Respiratory protection: Dust mask
- 8.2 Hand protection: Not required
- 8.3 Eye protection: Not required
- 8.4 Other: None

## **9.0 PHYSICAL AND CHEMICAL PROPERTIES**

- 9.1 Appearance: Off white to pale brown colour
- 9.2 Odour: Soy Beany note
- 9.3 pH: 6.0 – 7.4
- 9.4 Melting point: NA
- 9.5 Boiling point: N/A - solid
- 9.6 Specific gravity: NA
- 9.7 Solubility in water (20°C): Soluble
- 9.8 Solubility in alcohol (20°C):

## **10. STABILITY AND REACTIVITY**

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- 10.1 Shelf life: Soy Flour have a recommended shelf life of 24 months, when kept in under cool, dry conditions
- 10.2 Hazardous products: None
- 10.3 Incompatible with acids. None

## **11. TOXICOLOGICAL INFORMATION**

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- 11.1 Soy Flour is a widely used sweetener in beverages and foods.

## **12. ECOLOGICAL INFORMATION**

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- 12.1 Soy Flour is biodegradable.

## **13. DISPOSAL CONSIDERATIONS**

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- 13.1 Dispose in landfill or flush to drain with large amounts of water, **depending upon local regulations**. Soy Flour is biodegradable in waste treatment facilities.

**14. TRANSPORT INFORMATION**

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14. No special requirements and no restrictions on transportation by land, sea or  
1 air.

**15. REGULATORY INFORMATION**

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15. Soy Flour is a naturally-occurring and widely-used sugar.  
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**16. ADDITIONAL INFORMATION**

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16. See Product Data Sheet.  
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- 16.2 This Safety Data Sheet is based upon a limited review of ADM files and  
standard Toxicological handbooks.