

SAFETY DATA SHEET

EWALD GELATINE GMBH

1. SUBSTANCE IDENTIFICATION AND COMPANY NAME

1.1 Trade Name: Gelatin
1.2 Application: For use in food
1.3 Manufactured in: Germany
1.4 Manufactured by: Ewald Gelatine GmbH
Meddersheimer Str. 50 Postoffice box 65
D-55566 Bad Sobernheim D-55566 Bad Sobernheim
Phone 0049 6751 860 Fax 0049 6751 8649

2. COMPOSITION/INFORMATION ON INGREDIENTS

2.1 Chemical Classification

2.1.1 CAS-No.: 9000-70-8
2.1.2 EINECS-No.: 232-554-6
2.1.3 IUPAC-Name: Gelatins

2.2 Chemical nature: Animal protein, which is obtained by partial hydrolysis of the collagen from pig skins

2.3 Hazardous ingred.: None

3. POSSIBLE HAZARDS

3.1 Hazard identification: None
3.1 Critical hazard to man and environment: Being a protein, expected to be non-hazardous; totally naturally biodegradable

4. FIRST AID MEASURE

4.1 General advice: Generally not known; being a protein, expected to be non dangerous to the health
4.2 If inhaled: No serious health risk and no acute inhalation toxicity expected based on a nature of the gelatin
4.3 On skin contact: Non-irritating to the skin; wash with water
4.4 On contact with eyes: Essentially non-irritating (rabbit eye); wash with plenty of water
4.5 On ingestion: Non-dangerous since the gelatin is used for food

5. FIRE FIGHTING MEASURE

- 5.1 Suitable extinguishing media: No specially media are required; water may be used
- 5.2 The following can be given off in a fire: Irritating, inflammable, poisonous gases
- 5.3 Special protective equipment: In case of fire the body protective equipment should be used

6. ACCIDENTAL RELEASE MEASURE

- 6.1 Personal precautions: Generally not required
- 6.2 Environment. precautions: Prevention of getting into effluent or ground water
- 6.3 Methods for cleaning up: No specially methods are required

7. HANDLING AND STORAGE

- 7.1 Handling: Closed containers should be used; avoid contact with open fire and do not store close to source of heat
- 7.2 Storage: Store in closed containers in a cool dry place

8. EXPOSURE CONTROLS AND PERSONAL PROTECTION

- 8.1 Additional information of technical plant: Air-conditioning
- 8.2 Personal protection: Generally not required; no evidence of hazards; follow hygienic measure

9. PHYSICO-CHEMICAL PROPERTIES

- 9.1 Appearance: Solid
- 9.2 Color: White-yellow
- 9.3 Odor: Odorless
- 9.4 Specific gravity: ~ 670 g/l
- 9.5 Water solubility: > 30°C
- 9.6 pH (5% solution): ~ 5,5 ± 0,3
- 9.7 Thermal Decomposition: > 150°C
- 9.8 Self-ignition > 150 °C
- 9.9 Explosive Properties (powder): Not available, but possible

10 STABILITY AND REACTIVITY

- 10.1 Condition to avoid: Thermal decomposition (>150°C)
- 10.2 Substances to avoid: Not applicable
- 10.3 Hazardous reactions: Not applicable
- 10.4 Hazardous decomposition products: Hazardous gases will be set out by thermal decomposition

11. TOXICOLOGICAL INFORMATION

- 11.1 Acute toxicity: Being a protein, expected to be non-toxic
- 11.2 LD50/oral/rat: No acute oral toxicity (LD50<5g/kg bodyweight/rat)
- 11.3 Sensitization: Non sensitizer, based on repeat insult patch tests on human volunteers (50% solution of non-gelling gelatin)

12. ECOLOGICAL INFORMATION

- 12.1 Generally information: Gelatin is naturally biodegradable and will support growth of bacteria; ingredient in fish food
- 12.2 COD: 1200 mg/g
- 12.3 BOD5: 1000 mg/g
- 12.4 Heavy metals (76/464/EWG): < 40 ppm

13. DISPOSAL CONSIDERATIONS

- 13.1 Recommendations: Product may be utilized in agriculture as source of nitrogen or generally disposed as biowaste

14. TRANSPORT REGULATIONS

- 14.1 Transport information: No transport information are required

15. REGULATORY INFORMATION

- 15.1 General information: No indication is required

16. OTHER INFORMATION

- 16.1 General information: None