

MEZZONI FOODS

NATURAL SOLUTIONS

MEZZONI FOODS INC, 2081 CENTER ST., BERKELEY CA 94704
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SAFETY DATA SHEET

K100

I. PRODUCT IDENTIFICATION

TRADE NAME:	K100
MANUFACTURER:	Mezzoni Foods Inc. 33440 Western Ave., Union City CA 94587
PHONE:	510-393-3115
RECOMMENED USE:	0.5-2.0%
RESTRICTIONS:	None

II. HAZARDS

EMERGENCY OVERVIEW

Physical state:	Powder
Color:	Light tan
Odor:	Fermented
Signal word:	Warning
Hazard statements:	May form combustible dust concentrations in air.
OSHA/HCS status:	This material is considered hazardous by the OSHA Hazard Communication Standard (29 CFR 1910.1200).
Classification:	COMBUSTIBLE DUSTS
Precautionary statements:	Keep container tightly closed. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Prevent dust accumulation. Fine dust clouds may form explosive mixtures with air. Handling and/or processing of this material may generate a dust which can cause mechanical irritation of the eyes, skin, nose and throat.

Potential acute health effects

Inhalation:	Slightly irritating to the respiratory system.
Ingestion:	No known significant effects or critical hazards.
Skin:	Moderately irritating to the skin.
Eyes:	Severely irritating to eyes.

Potential chronic health effects

Chronic effects:	Repeated or prolonged inhalation of dust may lead to chronic respiratory irritation.
Carcinogenicity:	No known significant effects or critical hazards.
Mutagenicity:	No known significant effects or critical hazards.
Teratogenicity:	No known significant effects or critical hazards.
Fertility effects:	No known significant effects or critical hazards.

II. HAZARDS

Over-exposure signs/symptoms

Inhalation:	Adverse symptoms may include the following: respiratory tract irritation, coughing
Ingestion:	No specific data.
Skin:	Adverse symptoms may include the following: irritation and redness
Eyes:	Adverse symptoms may include the following: pain or irritation, watering, redness No known Medical conditions aggravated by over-exposure

Not intended for ingestion in concentrated form.

III. COMPOSITION

SYNONYMS:	Cultured whey, cultured potato extract, cultured soy and wheat, maltodextrin, salt, soy oil
CHEMICAL:	N/A
CHEMICAL FAMILY:	N/A
CAS REG. NO.	N/A
PRODUCT NUMBERS:	MEZ-2222

THE INDIVIDUAL CHEMICAL IDENTITIES OF THE INGREDIENTS OF THIS MIXTURE ARE CONSIDERED TO BE PROPRIETARY INFORMATION AND TRADE SECRETS. AS SUCH THEY ARE WITHELD IN

IV. FIRST AID MEASURES

Eye contact:	Check for and remove any contact lenses. Immediately flush eyes with plenty of water for at least 15 minutes, occasionally lifting the upper and lower eyelids. Get medical attention immediately.
Skin contact:	In case of contact, immediately flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Wash clothing before reuse. Clean shoes thoroughly before reuse. Get medical attention immediately.
Inhalation:	Move exposed person to fresh air. If not breathing, if breathing is irregular or if respiratory arrest occurs, provide artificial respiration or oxygen by trained personnel. Loosen tight clothing such as a collar, tie, belt or waistband. Get medical attention immediately.
Ingestion:	Wash out mouth with water. Do not induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. Get medical attention immediately.
Protection of first-aiders:	No action shall be taken involving any personal risk or without suitable training.
Notes to physician:	No specific treatment. Treat symptomatically. Contact poison treatment specialist immediately if large quantities have been ingested or inhaled.

V. FIRE-FIGHTING MEASURES

Flammability:	Fine dust clouds may form explosive mixtures with air.
Extinguishing media	
Suitable:	Use dry chemical powder.
Not suitable:	Do not use water jet.
Special exposure hazards:	Promptly isolate the scene by removing all persons from the vicinity of the incident if there is a fire. No action shall be taken involving any personal risk or without suitable training. Move containers from fire area if this can be done without risk. Use water spray to keep fire-exposed containers cool.
Hazardous thermal:	Decomposition products may include the following materials: carbon dioxide carbon monoxide phosphorus oxides metal oxide/oxides
Special protective equipment for fire-fighters:	Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus (SCBA) with a full face-piece operated in positive pressure mode.

VI. ACCIDENTAL RELEASE MEASURES

Personal precautions:	No action shall be taken involving any personal risk or without suitable training. Evacuate surrounding areas. Keep unnecessary and unprotected personnel from entering. Do not touch or walk through spilled material. Shut off all ignition sources. No flares, smoking or flames in hazard area. Avoid breathing dust. Provide adequate ventilation. Wear appropriate respirator when ventilation is inadequate. Put on appropriate personal protective equipment (see Section 8).
Environmental precautions:	Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers. Inform the relevant authorities if the product has caused environmental pollution (sewers, waterways, soil or air).
Methods for cleaning up	
Small spill:	Move containers from spill area. Vacuum or sweep up material and place in a designated, labeled waste container. Use spark-proof tools and explosion-proof equipment. Dispose of via a licensed waste disposal contractor.
Large spill:	Move containers from spill area. Approach release from upwind. Prevent entry into sewers, water courses, basements or confined areas. Vacuum or sweep up material and place in a designated, labeled waste container. Avoid creating dusty conditions and prevent wind dispersal. Use spark-proof tools and explosion-proof equipment. Dispose of via a licensed waste disposal contractor.
Disposal should be in accordance with applicable regional, national and local laws and regulations.	

VII. HANDLING AND STORAGE

Handling: Put on appropriate personal protective equipment (see Control Measures). Eating, drinking and smoking should be prohibited in areas where this material is handled, stored and processed. Workers should wash hands and face before eating, drinking and smoking. Remove contaminated clothing and protective equipment before entering eating areas. Do not ingest. Avoid contact with eyes, skin and clothing. Avoid breathing dust. Avoid the creation of dust when handling and avoid all possible sources of ignition (spark or flame). Prevent dust accumulation. Use only with adequate ventilation. Wear appropriate respirator when ventilation is inadequate. Keep in the original container or an approved alternative made from a compatible material, kept tightly closed when not in use. Electrical equipment and lighting should be protected to appropriate standards to prevent dust coming into contact with hot surfaces, sparks or other ignition sources. Empty containers retain product residue and can be hazardous. Do not reuse container.

Storage: Store in accordance with local regulations. Store in a segregated and approved area. Store in original container protected from direct sunlight in a dry, cool and well-ventilated area, away from incompatible materials (see section 10) and food and drink. Eliminate all ignition sources. Separate from oxidizing materials. Keep container tightly closed and sealed until ready for use. Containers that have been opened must be carefully resealed and kept upright to prevent leakage. Do not store in unlabeled containers. Use appropriate containment to avoid environmental contamination.

VIII. EXPOSURE CONTROLS / PERSONAL PROTECTION

Ventilation: Local exhaust ventilation meeting ACGIH design criteria or

Respiratory: NIOSH/OSHA approved respirator for dust may be needed without proper ventilation.

Eye Protection: Safety goggles.

Skin Protection: Wear gloves and cover skin with clothing to prevent irritation from dust. Personal protective equipment for the body should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product.

Environmental exposure controls

Emissions from ventilation or work process equipment should be checked to ensure they comply with the requirements of environmental protection legislation. In some cases, fume scrubbers, filters or engineering modifications to the process equipment will be necessary to reduce emissions to acceptable levels.

IX. PHYSICAL AND CHEMICAL PROPERTIES

Boiling Point:	N/A	Specific Gravity (H ₂ O =1):	N/E
Vapor Pressure (mm Hg):	N/A	Viscosity:	N/A
Percent Volatile vol.:	N/A	Solubility in water:	Soluble
Flash Point	N/A		
Appearance & Odor:	Solid, Powder, fermented odor		

X. STABILITY AND REACTIVITY

Chemical stability: The product is stable.

Conditions to avoid: Avoid the creation of dust when handling and avoid all possible sources of ignition (spark or flame). Take precautionary measures against electrostatic discharges. To avoid fire or explosion, dissipate static electricity during transfer by grounding and bonding containers and equipment before transferring material. Prevent dust accumulation.

Incompatible materials: Reactive or incompatible with the following materials: oxidizing materials

Hazardous decomposition: Under normal conditions of storage and use, hazardous decomposition products should not be produced.

Possibility of hazardous reactions: Under normal conditions of storage and use, hazardous reactions will not occur.

XI. TOXICOLOGICAL INFORMATION

Acute toxicity

Conclusion/Summary : Not available.

Chronic toxicity

Conclusion/Summary : Not available.

Irritation/Corrosion

Conclusion/Summary : Not available.

Sensitizer

Conclusion/Summary : Not available.

Carcinogenicity

Conclusion/Summary : Not available.

Mutagenicity

Conclusion/Summary : Not available.

Teratogenicity

Conclusion/Summary : Not available.

Reproductive toxicity

Conclusion/Summary : Not available.

XII. ADDITIONAL COMMENTS

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Representative, Title: Zeev Benoni, President

Signature:



Date: January 1, 2021