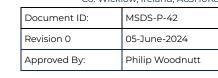


WHC Lab Ltd., Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63H0K8



Classification (CLP)

Not classified



Material Safety Data Sheet WHCLAB Yeast Nutrient

Product

1. PRODUCT AND COMPANY DETAILS

Name of Product: WHCLAB Yeast Nutrient

Composition: Zinc enriched yeast

Details of the supplier of the safety data sheet

Name of Company: WHC Lab Ltd.

Address: WHC Lab, Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63 H0K8

Emergency Contact Numbers

Director - Tony O'Kane: +353 (0)87 948 3590 Quality & Sales - Philip Woodnutt: +353 (0)89 406 8622

Accounts - Judith Moss: +353 (0)86 896 1901

In case of an emergency please contact the local emergency services.

2. HAZARDS

This product is not classified according to CLP Regulation (EC) no 1272/2008.

Classification

Other Hazards Not applicable

Components

Zinc enriched yeast

3. INGREDIENT COMPOSITION

4. FIRST AID PROCEDURES	
Description of first aid procedures	
Contact with Eyes:	Rinse the affected eye with running water for several minutes, then seek medical advice.

Use soap and water to wash.

In the event of inhalation, ensure proper ventilation and seek

Rinse mouth and drink plenty of water. Avoid inducing

medical advice if experiencing any discomfort.

Cas Registry Number

Symptoms and effects

Contact with Skin:

Inhalation:

Ingestion:

This material is not recognized to be hazardous to health. **5. FIRE FIGHTING MEASURES**

vomiting; seek medical advice.

Specific risks associated with the substance

There is a low risk of fire and explosion, under typical circumstances for handling, storing,

ample water.

involved in a fire.

Fire Suppression

and using the product. Avoid inhaling combustion fumes. Advice for fire fighters

Use the appropriate tools or media, such as water, foam, carbon dioxide, or dry powder, if

Put on self-contained breathing apparatus and safety gear for firefighters, such as boots, gloves, and goggles etc.

6. ACCIDENTAL RELEASE CONTROLS

In case of spillage, remove using mechanical methods, dilute the remaining substance with

If you're in a closed space, use ventilation or breathing apparatus. Prevent dust formation, if possible.

Environmental precautions

Techniques and supplies for containment and cleanup

Safety measures, protective gear, and emergency procedures

WHCLAB Yeast Nutrient is not considered to be environmentally hazardous, but it should be disposed of properly, given its high organic content

In the event of a small or large spill or leak, WHCLAB Yeast Nutrient is a solid and shouldn't be handled as hazardous waste. It should be removed using a vacuum cleaner or another

Rehydrated materials should be sent for sewage treatment after being heavily diluted with water.

7. HANDLING AND STORAGE

collection technique.

WHCLAB Yeast Nutrient decomposes naturally.

Packaging Materials WHCLAB Nutrient is available in 5kg packages. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended

for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage Conditions: WHCLAB Yeast Nutrient should be stored in a cool, dry place, away from direct sunlight, and moisture. The product should be tightly sealed after each use to maintain its quality.

8. EXPOSURE CONTROLS

protective work clothing etc.

Conditions

Parameter

Color

Form

Toxicity:

Skin irritation:

Eye irritation:

Respiratory:

Hazards

Storage and Handling

package for optimal results. Handling: WHCLAB Yeast Nutrient is a safe product to use if handled properly. Avoid inhalation of dust. In case of contact with eyes, rinse with plenty of water and seek medical advice if necessary. Keep out of reach of children and pets.

Shelf life: The expiration date for WHCLAB Yeast Nutrient is 3 years from the date of manufacturing. It is recommended to use the product within 6 months of opening the

clothing and wash your hands before breaks and at the end of your shift.

Typical Value

Light yellow

Powder ≤ 7.0

5.5 to 6.5

Yeast Nutrient itself is not explosive

9. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Unit of Measure

% %

Avoid contact with food, drinks, and animal feed. Change out of any dirty or contaminated

Equip suitable respiratory protective device and safety gear e.g. tightly sealed goggles,

Moisture Zinc Explosive properties:

10. STABILITY/REACTIVITY

Information on toxicological effects

Information on toxicological effects	
Reactivity	No relevant information available
The substance remains stable under typical usage conditions.	
11. TOXICOLOGICAL INFORMATION	

handling, the risk is low.

Even at high doses, there is no acute toxicity.

May irritate skin. For typical industrial handling, the risk is

May irritate eyes. For typical industrial handling, the risk is

May irritate the respiratory tract. For typical industrial

The product is not considered environmentally hazardous in terms of mobility, persistence, degradability, bioaccumulative potential, aquatic toxicity, and other ecotoxicity-related

12. ECOLOGICAL INFORMATION

13. DISPOSAL No special disposal methos is required, except to be in adherence to all local, state,

Applicable

Applicable

Applicable

Recommended: Packaging can be reused or recycled after being cleaned.

provincial, and federal regulations when disposing of materials.

15. REGULATORY INFORMATION

16. OTHER INFORMATION

Road/Rail:

Sea:

Air:

14. TRANSPORT

The information presented here is based on our current understanding.
It describes the product in terms of the necessary safety precautions.
It does not imply that the product's qualities are guaranteed.

This product is used in food industry and contains no health hazardous substances.

If you have any questions or concerns about our product please contact us at lab@whclab.com

