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Approved By:	Philip Woodnutt



Material Safety Data Sheet

Lactobacillus helveticus bacteria

1. PRODUCT AND COMPANY DETAILS

Product

Name of Product: Lactobacillus helveticus

Composition: Lactobacillus helveticus, maltodextrin qsp. as carrier

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

Classification

GHS Classification: This product is not classified as dangerous. Contains no hazardous components.

Other Hazards

None of the components in this product are classified as hazardous under the OSHA Hazard Communication Regulation standards.

3. INGREDIENT COMPOSITION

Components	Cas Registry Number	Concentration	Classification (CLP)
Lactobacillus helveticus	-	N/A	N/A

Formula: Unspecified

4. FIRST AID PROCEDURES

Description of first aid procedures

Contact with Eyes: If contact occurs, immediately rinse eyes thoroughly with water for a minimum of 15 minutes.

Contact with Skin: Use soap and water to wash. If symptoms appear, seek medical attention.

Ingestion: Rinse thoroughly. If symptoms occur, seek medical attention. If the person is unconscious, seek emergency medical attention. Do not attempt to give anything by mouth to the unconscious person.

Inhalation: Move the affected person out into fresh air. Give oxygen if breathing is difficult. If not breathing, seek emergency medical attention and administer artificial breathing.

Allergens*

Lactobacillus helveticus bacteria does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

Symptoms and effects

Effects both immediate and delayed are further indicated in section 11.

5. FIRE FIGHTING MEASURES

Fire Suppression

Use the appropriate tools or media, such as water, foam, carbon dioxide, or dry powder, if involved in a fire.

Specific risks associated with the substance

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

Avoid inhaling combustion fumes.

Advice for fire fighters

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

6. ACCIDENTAL RELEASE CONTROLS

Safety measures, protective gear, and emergency procedures

Wash with water using gloves, boots, and eye protection.

Environmental precautions

Lactobacillus helveticus bacteria is not considered to be environmentally hazardous, but it should be disposed of properly, given its high organic content.

Techniques and supplies for containment and cleanup

In the event of a small or large spill or leak, Lactobacillus helveticus bacteria is solid and shouldn't be handled as hazardous waste. It should be removed using a vacuum cleaner or another collection technique.

Rehydrated materials should be sent for sewage treatment after being heavily diluted with water. Lactobacillus helveticus bacteria decomposes naturally.

7. HANDLING AND STORAGE

Packaging Materials

Lactobacillus helveticus bacteria is available in 250g vacuum-packed silver foil packs. 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 and Handling

Storage Conditions: Store at cool to ambient temperatures (ideally 5°C to 15°C), dry, and well-ventilated environment

Shelf life: 3 years from date of production, if vacuum seal is not broken, and if stored as outlined above.

Handling: Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C) and use promptly.

Please note expiry date on packs prior to opening.

Precautions

Avoid dusting workplaces while handling and storing it.

For safe manipulation:

Keep the containers tightly sealed in a dry and cool environment with good air circulation. Keep in labeled containers.

Control spills and residues by only using in areas that have safety showers. Make sure the location of the safety showers and eyewash stations is close to the workstation. Make sure there is enough airflow. Breathe no dust or vapors. Avoid breathing fumes or misting yourself. Eliminate contact with the skin, eyes, and clothing. Limit your exposure time.

To reduce toxicological risks:

Avoid eating, drinking or smoking while performing the procedure, and wash your hands thoroughly with cleaning supplies after.

8. EXPOSURE CONTROLS

Conditions

As delivered, this product does not include any hazardous substances for which occupational exposure limits have been established by regional regulatory bodies.

However, please ensure there is enough ventilation, especially in small spaces.

Wearing personal protective equipment; safety glasses, proper gloves, eye protection and respiratory gear if there is not enough ventilation.

Use good industrial hygiene and safety procedures when handling.

Before using this product, a thorough risk assessment should be done to determine the best personal protective equipment for the local environment. Equipment for personal protection should adhere to the applicable EN standard.

9. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Parameter	Unit of Measure	Typical Value	Specification Value
Appearance	-	Powder	-
Odor	-	Free from foreign and off odors	Typical
Color	-	Yellow to brown	Light brown/beige
Moisture	%	≤ 8	≤ 8
Viable Count	Cfu/g	≥10 ¹¹	≥10 ¹¹
Moulds	Cfu/g	≤ 1000	≤ 1000
Coliform	Cfu/g	≤ 1000	≤ 1000
Pathogenic Bacteria	-	Negative	Negative

10. STABILITY/REACTIVITY

Conditions to avoid

Lack of stirring following rehydration.

Dust is produced by vigorously shaking Lactobacillus helveticus bacteria.

Exposure to flames, sparks, and heat.

Premature exposure to moisture.

Chemical stability

Stable when stored according to recommendations.

11. TOXICOLOGICAL INFORMATION

Information on toxicological effects

Toxicity: Avoid repeated exposure.

Oral: N/A

Respiratory: May irritate the respiratory tract. For typical industrial handling, the risk is low.

Skin irritation: May irritate skin. For typical industrial handling, the risk is low.

Sensitization: Possible allergic sensitization.

12. ECOLOGICAL INFORMATION

GMO

Lactobacillus helveticus bacteria does not contain genetically modified organisms or materials.

This product is not dangerous to the environment with respect to mobility, persistency and degradability, bio-accumulative potential, aquatic toxicity, and other data relating to ecotoxicity.

13. DISPOSAL

No special disposal method required, except to be in accordance with all local, state, provincial, and federal regulations when disposing of materials.

14. TRANSPORT

Sea:	Applicable
Road/Rail:	Applicable
Air:	Applicable

15. REGULATORY INFORMATION

There are no substances in this product that are classified as being highly dangerous.

There are no components listed as a toxic chemical in this product.

16. OTHER INFORMATION

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.

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