





Approved By: Philip Woodnutt

WHC Lab Ltd., Prospect Lower. Newcastle.





Blitz Lager Dehydrated Yeast

Material Safety Data Sheet

1. PRODUCT AND COMPANY DETAILS

Name of Product: Blitz Lager

Product

Chemical Name: Saccharomyces cerevisiae

Chemical Family: Kingdom Fungi, species Saccharomyces cerevisiae

Composition: Proteins, nitrogenous substances, sugars, organic acids, DNA, and fat. It has a high concentration of living, functional microorganisms.

Details of the supplier of the safety data sheet Name of Company: WHC Lab Ltd.

Emergency Contact Numbers

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3. INGREDIENT COMPOSITION

(Emulsifier E491 - rehydration agent)

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

2. HAZARDS

Classification

Due to cell metabolism, rehydrating Blitz Lager Dehydrated Yeast may release CO2. It may

also release CO_2 if subjected to extremely high temperatures.

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

Cas Registry Number Concentration Classification (CLP) **Components** 68876-77-7 99% Not classified Saccharomyces cerevisiae Sorbitan monostearate 1338-41-6 1% Not classified

4. FIRST AID PROCEDURES Description of first aid procedures	
Contact with Skin:	Use soap and water to wash. When exposed to yeast, some people may experience allergic reactions; in this instance, please contact a dermatologist or other medical provider.
Indestion:	Consuming too much yeast with a high concentration can

result in digestive issues like diarrhea and cramping. In this ingestion: instance, drink a lot of water. In the event of CO₂ release in a closed setting, which occurs when Blitz Lager Dehydrated Yeast interacts with an Inhalation: aqueous solution, remove the individual to fresh air right away and call the local emergency services Allergens* Blitz Lager Dehydrated Yeast 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

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

Blitz Lager Dehydrated Yeast can produce CO2 at extremely high temperatures.

Advice for fire fighters

Avoid inhaling combustion fumes.

Specific risks associated with the substance

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

and using the product.

gloves, and goggles etc.

involved in a fire.

6. ACCIDENTAL RELEASE CONTROLS

Wash with water using gloves, boots, and eye protection. If there is a CO₂ release and you're

water. Blitz Lager Dehydrated Yeast decomposes naturally.

7. HANDLING AND STORAGE

Safety measures, protective gear, and emergency procedures

Blitz Lager Dehydrated Yeast is available in 500g 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 Conditions: Store at cool to ambient temperatures (ideally 5°C to 15°C), dry, and

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

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.

well-ventilated environment.

Note: When added to water or a water solution, Blitz Lager Dehydrated Yeast releases

outlined above.

Packaging Materials

Storage and Handling

levels below advised exposure limits. **Precautions** To prevent fires and explosions: Blitz Lager Dehydrated Yeast has a low fire and explosion risk, avoid dusting workplaces while handling and storing it. For safe manipulation:

CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep

below advised exposure limits. If the room isn't ventilated after rehydrating, open the door about two minutes beforehand, and wear the oxygen detector. Controlling the CO₂ levels should be possible with just adequate general ventilation. There is no need for specialized respiratory protection unless access to tanks where fermentation

Weak characteristic yeast Odor Typical smell Liaht Color Light brown/beige brown/beige Miscible in water & ethanol solutions

in a closed space, use ventilation or breathing apparatus. **Environmental precautions** Blitz Lager Dehydrated Yeast 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, Blitz Lager Dehydrated Yeast 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

Please note expiry date on packs prior to opening.

To reduce toxicological risks:

thoroughly with cleaning supplies after.

Use air-tight containers. Avoid the container leaking. Control spills and residues by safely destroying them (section 6).

Avoid eating, drinking or smoking while performing the procedure, and wash your hands

Conditions When added to water or a water solution, Blitz Lager Dehydrated Yeast releases CO₂, especially on substrates high in sugars or starch; ensure adequate ventilation to keep levels

8. EXPOSURE CONTROLS

is occurring is necessary.

Parameter

Appearance

Powder flow characteristics

Lactic Acid Bacteria

Acetic Acid Bacteria

Wild Yeasts

Moulds

Coliforms

Escherichia coli

Salmonella spp

Staphylococcus aureus

Listeria monocytogenes Explosive properties:

10. STABILITY/REACTIVITY

Staff members must wear dust protective masks if Blitz Lager Dehydrated Yeast is handled roughly as it may rise up dust. Hazardous thermal (de)composition products: CO₂

Typical Value

Fine granules

(typically 3mm particle size)

Free flowing granules

< 10

< 10

< 10

< 10

< 10

Absent in 1 g

Absent in 1 g

Absent in 25 g

Absent in 25 g

Yeast itself is not explosive

Specification Value

> 92

< 8

>1010

 $> 1.9 \times 10^{10}$

< 103

< 104

< 105

< 102

< 102

Absent in 1 g

Absent in 1 g

Absent in 25 g

Absent in 25 g

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

Solubility Dry matter % 95.4 % 4 to 6 Moisture Total Yeast Plate Count Cfu/g 1.3×10^{10} 1.9 x 10¹⁰ Direct Live Cell Count Cells/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

Cfu/g

protection should adhere to the applicable EN standard.

9. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Unit of Measure

Conditions to avoid		
Lack of stirring following rehydration.		
Dust is produced by vigorously shaking Blitz Lager Dehydrated Yeast.		
High-temperature storage.		
Chemical stability		
Stable when stored according to recommendations. Chemical stability of this material is guaranteed by the storage and handling conditions.		
11. TOXICOLOGICAL INFORMATION		
Information on toxicological effects		
Toxicity:	Even at high doses, there is no acute toxicity.	
Oral:	Large doses may irritate the digestive tract when consumed. For typical industrial handling, the risk is low.	
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		
Blitz Lager Dehydrated Yeast 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		

15. REGULATORY INFORMATION

16. OTHER INFORMATION

www.whclab.com

Air: **Applicable**

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

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

No special disposal method required, except to be in accordance with all local, state,

14. TRANSPORT Sea: **Applicable** Road/Rail: **Applicable**

provincial, and federal regulations when disposing of materials.

Prepared by: The Quality

Department

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