

Material Safety Data Sheet

Bodybuilder Brew Enhancer

1. PRODUCT AND COMPANY DETAILS

Product

Name of Product: Bodybuilder

Chemical Name: Autolyzed 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

Managing Director: Tony O'Kane: +353 87 948 3590

Technical Director: Philip Woodnutt: +353 89 406 8622

Plant Manager: Farrokh Farrokh Pour: +353 87 375 4880

Sales Director: Pete Garraway: +44 779 658 5387

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

2. HAZARDS

Environmental hazards

None

Health Hazards

None

3. INGREDIENT COMPOSITION

Components	Cas Registry Number	Concentration	Classification (CLP)
Autolyzed yeast	-	99%	Not classified

4. FIRST AID PROCEDURES

Description of first aid procedures

This material is not known to be health hazardous

Contact with Eyes:	If contact occurs, rinse eyes thoroughly with water.
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First Aid:	No special measures required.
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Allergens*

Bodybuilder Brew Enhancer does not contain added allergens.

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

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

Not specified.

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

Avoid the formation of dust, remove by mechanical means, dilute with water, ensure sufficient ventilation.

Environmental precautions

Not specified.

Techniques and supplies for containment and cleanup

Mechanical removal, water dilution.

7. HANDLING AND STORAGE

Packaging Materials

Bodybuilder yeast enhancer is available in 5kg packs.

Storage and Handling

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

Shelf life: Not specified.

Handling: Once opened, re-seal to keep out air and water. Avoid dust formation.

Please note the expiry date on packs prior to opening.

8. EXPOSURE CONTROLS

Conditions

Provide sufficient ventilation, use appropriate respirators and work wear.

9. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3×10^{10}	$> 10^{10}$
Direct Live Cell Count	Cells/g	1.9×10^{10}	$> 1.9 \times 10^{10}$
Wild Yeasts	Cfu/g	< 10	< 10^5
Coliforms	Cfu/g	< 10	< 10^2
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
Explosive properties:	-	Yeast itself is not explosive	-

10. STABILITY/REACTIVITY

Conditions to avoid

Dust is produced by vigorously shaking Bodybuilder Brew Enhancer.
High-temperature storage.

Chemical stability

Stable under normal conditions.

11. TOXICOLOGICAL INFORMATION

Information on toxicological effects

Toxicity:	Not hazardous to health.
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12. ECOLOGICAL INFORMATION

GMO

Bodybuilder Brew Enhancer does not contain genetically modified organisms or materials.

This product is not dangerous to the environment with respect to mobility, persistence 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

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

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