MATERIAL SAFETY DATA SHEET

ADM SOY FLOUR, TOASTED SOY FLOUR AND DEFATTED SOY FLOUR

1.0 SUBSTANCE IDENTIFICATION

1.1 Commercial product name: All Soy Flour Types
1.2 Chemical characterisation: Not Applicable
1.3 Formula: N/A
1.4 Molecular weight: Average >50,000.00
1.5 CAS No: 68513-95-1
1.6 EINECS No.: 

1.7 FOR USE IN FOOD
1.8 Manufactured By: Archer Daniels Midland Company, 4666 Faries Parkway
                  Decatur, Illinois, 62526, U.S.A.
1.9 Supplied in Australia by: ADM Australia Pty Ltd, PO Box 281, Suite 1003,
                             Level 10, 1 Newland Street, Bondi Junction, NSW 2022
1.10 Australian Emergency Telephone Number: 0417 285396

2.0 COMPOSITION

2.1 Soy Flour.
2.2 No hazardous impurities.

3.0 HAZARDS IDENTIFICATION

3.1 Soy Flour is not classified as a Dangerous Substance within the definitions of EC Directive 67/584.
3.2 Contact with eyes (e.g. dust particles) may cause irritation.
3.3 Avoid open flames or other ignition sources (ie electrical equipment; switch gear).

4.0 FIRST AID MEASURES

4.1 After contact with eyes, flush immediately with plenty of water for 15 minutes and seek medical advice.

5.0 FIRE FIGHTING MEASURES

5.1 Avoid ignition sources where a fine fructose dust might be generated.
5.2 Water, carbon dioxide, or powder extinguisher may be used.
5.3 Fire fighters should wear protective clothing and approved respirator.
5.4 Burning may produce carbon monoxide.

6.0 ACCIDENTAL RELEASE MEASURES

6.1 Recover product by vacuum or broom and shovel. Flush area with water to remove final traces.
6.2 Spillages of Soy Protein Flour and its solutions should be contained and collected on absorbent material. Thoroughly wash affected area.
7.0 **HANDLING AND STORAGE**
7.1 Store in a dry, well-ventilated area in tightly closed containers to prevent entry of moisture.
7.2 Industrial hygiene - avoid breathing dust; use in an area with adequate ventilation. Avoid contact with skin, eyes or clothing. Wash thoroughly after handling.

8.0 **EXPOSURE CONTROLS/PERSONAL PROTECTION**
8.1 Respiratory protection: Dust mask
8.2 Hand protection: Not required
8.3 Eye protection: Not required
8.4 Other: None

9.0 **PHYSICAL AND CHEMICAL PROPERTIES**
9.1 Appearance: Off white to pale brown colour
9.2 Odour: Soy Beany note
9.3 pH: 6.0 – 7.4
9.4 Melting point: NA
9.5 Boiling point: N/A - solid
9.6 Specific gravity: NA
9.7 Solubility in water: Soluble
(20°C):
9.8 Solubility in alcohol
(20°C):

10. **STABILITY AND REACTIVITY**
10. Shelf life: Soy Flour have a recommended shelf life of 24 months, when kept in under cool, dry conditions
10. Hazardous products: None
10. Incompatible with acids: None

11. **TOXICOLOGICAL INFORMATION**
11. Soy Flour is a widely used sweetener in beverages and foods.

12. **ECOLOGICAL INFORMATION**
12. Soy Flour is biodegradable.

13. **DISPOSAL CONSIDERATIONS**
13. Dispose in landfill or flush to drain with large amounts of water, depending upon local regulations. Soy Flour is biodegradable in waste treatment facilities.
14. **TRANSPORT INFORMATION**

   14. No special requirements and no restrictions on transportation by land, sea or air.

15. **REGULATORY INFORMATION**

   15. Soy Flour is a naturally-occurring and widely-used sugar.

16. **ADDITIONAL INFORMATION**

   16. See Product Data Sheet.

   16.2 This Safety Data Sheet is based upon a limited review of ADM files and standard Toxicological handbooks.