



MATERIAL SAFETY DATA SHEET

Product Name:	CLEAN BREAD IMP SUP 0.5%-25KG
Description:	A bread improver that contains no Emulsifiers
Composition: Contains ;	Wheat Flour, Flour Treatment(E300), Enzyme
Form:	Powder
Hazards Identification.	<p>Contains substances, which may cause sensitisation, allergic or irritant response.</p> <p>Inhalation of dust may induce sensitisation and may cause allergic reactions in sensitised individuals. It may also cause irritation of the respiratory tract e.g. rhinitis. Prolonged skin contact may cause contact dermatitis and /or/ minor irritation. The product is combustible and when handling fine powdered products there is a risk of dust explosions.</p>
First Aid Measures.	<p>Inhalation- remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (Shortness of breath, wheezing or laboured coughing) seek Medical advice</p> <p>Ingestion - Not applicable.</p> <p>Skin contact – Wash off with soapy water. If skin irritation develops seek medical advice.</p> <p>Eye Contact – Rinse immediately with plenty of water. If irritation persists seek medical advice.</p>
Fire/Explosion Hazard.	<p>If concentrations of dust form there is a risk of explosion. Under certain conditions dust clouds can ignite.</p> <p>a) Suitable fire extinguishing media: Water, Foam, Dry Chemical, Carbon Dioxide.</p> <p>b) Protection against fire & dust explosions: Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.</p>
Accidental Release Measures:	<p>a) Methods of cleaning / absorption: Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use high-pressure water jet.</p> <p>b) Personal precautions. See Exposure Controls/ Personal Protection</p> <p>c) Environmental precautions. Product is believed not to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.</p>
Handling & Storage: a)	<p>Handling</p> <p>Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.</p>

- b) Storage.**
Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

Exposure Controls / Personal Protection

- a) General Precautions.**
Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust. (See Handling & Storage)
- i) Segregate dusty processes** to prevent exposure of employees not involved in handling dusty ingredients.
- ii) Change work practices** to minimise the generation of airborne dust, for instance:
- Improve care and attention to the prevention of spillage's especially around roll and pastry plants, sieves and mixers;
 - Avoid damage to bags to prevent leaks; contaminated floors may be slippery.
 - Minimise the creation of airborne dust when folding / disposing of empty bags – e.g. roll bag up from the bottom whilst tipping;
 - Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet / vacuum device should be used.
 - Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should be worn. Brushing should be eliminated.

- b) Ventilation.**
In accordance with LEV requirements as defined in COSHH 1989 legislation.

- c) Respiratory Protection.**
Respirator with P3 Filter

- d) Eye Protection.**
Safety goggles as required.

- e) Skin Protection.**
Standard protective clothing (including gloves) and appropriate skin protection if required.

Stability & Reactivity

The material is stable under normal conditions of use.
Conditions to avoid: None
Materials to avoid: None
Hazardous decomposition products: None

Toxicological Information

- a) Inhalation**
Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur.
- b) Eye Irritation**
Contact with the eyes will cause irritation.
- c) Skin Irritation**
Prolonged and / or frequent contact may cause irritation and dermatitis.
- d) Ingestion**
May cause adverse reaction when ingested by people who are allergic to wheat based products.

Ecological Information:

Product is believed not to be dangerous to the environment with respect to mobility, persistency and degradability, bioaccumulative potential, aquatic

toxicity and other data relating to ecotoxicity. The preparation is readily biodegradable.

Disposal Considerations Product is believed not to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should in accordance with current local authority regulations.

Transport Information UN No: Not applicable.
Sea: Not applicable.
Road / Rail: Not applicable.
Air: Not applicable.

Regulatory Information Not classified as dangerous in Annex 1 of the EEC Directive 67/548.

Other Information Under the 1994 COSHH Regulations you are reminded that the user is under a legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual condition of use.

Reference should be made to the HSE guidance note, "Occupational Exposure Limits" (EH40/98), "Safe Handling of Combustible Dusts" [HSG (103)] and "Preventing Asthma at Work" (L55).

You may also refer to "Guidance on Dust Control and Health Surveillance in Bakeries" by the Health & Safety in Bakeries Liaison Committee (HSBLC) [published October 1998] and "Reduction of Airborne Dust in Bakeries: Final Report" by B Fletcher [Published by Health & Safety Laboratory, 1998].

A Product Specification is available on request.

The content and format of this MSDS are in accordance with EC directive 91/155/EEC.

Approved by: Vicky Pill

Signed:



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