

NATURAL PRODUCTS MATERIAL SAFETY DATA

1. IDENTIFICATION OF SUBSTANCE AND COMPANY.

Substance Name: Maize Grits, Flour, Medium Polenta, Maizecor Max and Cut Maize

Product Code: Not applicable

Company Name: Maizecor Foods Ltd
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2. COMPOSITION / INFORMATION ON INGREDIENTS

Substance Nature: 100% milled non-GM maize cereal products. Classed as human food stuff.

3. HAZARD IDENTIFICATION

Toxicity: Nil. Not classed as a hazard, human food stuff.

4. FIRST AID MEASURES

Contact with Skin: Prolonged contact may have a drying effect, which has been reported in some instances as giving rise to dermatitis. Ensure good hand hygiene using fresh water and soap.

Contact with Eyes: Thoroughly wash out with water for at least 10 minutes. Seek medical attention if discomfort persists.

Ingestion: Not classed as hazardous, human food stuff.

Inhalation: Classed as nuisance dust. Some susceptible persons may experience asthma like symptoms. Remove to fresh air and seek medical assistance.

5. FIRE FIGHTING MEASURES

In case of fire use foam, water spray or dry chemical extinguishers.

Avoid excessive amounts of water.

Wear self contained breathing apparatus in fire.

Burning material evolves oxides of carbon. Dust clouds can form explosive mixtures in some instances.

6. ACCIDENTAL RELEASE MEASURES

Sweep or shovel-up spillage and remove to safe container for disposal as "Food Waste".

Do not allow to enter drains or water courses.

Under some particularly wet conditions spillages can cause a very slippery surface – promptly sweep up all spillages.

7. HANDLING AND STORAGE

Store at ambient temperature in dry, sound bins or warehouse facility. Minimise dust and provide adequate ventilation. Do not smoke in these areas

8. EXPOSURE CONTROLS AND PERSONAL PROTECTION

Ensure there is proper and appropriate LEV for all machine handling systems.

Wear appropriate dust mask at all times.

Always handle and work to ensure minimal release of dust.

Other advised PPE are food safe overalls.

OES Data:

	Long-term exposure limit (8-hour TWA reference period)		Short-term exposure limit (15 minute reference period)	
	ppm	mg.m ⁻³	ppm	mg.m ⁻³
Flour dusts	—	10	—	30

Normal food safe garments and a nuisance dust mask are advised during entire work period.

All garments should be laundered separately from other non-food safe clothing.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Powdery to granular solid.

Odour: Bland to sweet, typical cereal

Melting Point: Not applicable

Flashpoint: Not applicable

Solubility: Insoluble in water

