

# **MATERIAL SAFETY DATA SHEET**

**SECTION 1: PRODUCT IDENTIFICATION** 

Name : SPRAY DRIED SPINACH POWDER

**SECTION 2: RESPONSIBLE PARTY** 

Supplier : Foods and Inns Limited

Emergency :

**SECTION 3: CONTRACTOR IDENTIFICATION** 

Supplier : Not Applicable

Emergency :

**SECTION 4: COMPOSITION / INFORMATION ON INGREDIENTS** 

Ingred Name : Spinach paste /puree

Ingred Name : Maltodextrin

Ingred Name : Anticaking Agent- Aerosil 200F

Other REC Limits :

**SECTION 5: HAZARDS INGREDIENTS** 

Preservatives : No
Solvents : No
Carrier : No
Additives : No
Others : No
Toxicological information : No

**SECTION 6: FIRST AID MEASURES** 

Not Applicable

**SECTION 7: FIRE FIGHTING MEASURES** 

Extinguishing Media: Foam, Extinguishing Powder, Carbon dioxide, water spray jet.

Fire Fighting Procedures: Wear self-contained breathing equipment's

Unusual Fire/Explosion Hazard: -

**SECTION 8: ACCIDENTAL RELEASE MEASURES** 

**Nontoxic food product** 

Spill Release Procedures: Collect the leak and spillages in the tray and dispose in water treatment plant or land fill. Clean the area with plenty of water. Prevent eye contact.

Neutralizing Agent: NA

Foods & Inns Ltd.

Factory: Survey No. 340, At Post - Gonde, Tal. Sinnar, Dist. Nashik, Pin-422606 Tel .;9766694551

Corporate Address: 3rd Floor, Hamilton House, J.N. Heredia Marg, Ballard Estate, Mumbai -400038. India

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Registered Address: Udyog Bhavan, 2nd Floor, 29 Walchand Hirachand Marg, Ballard Estate, Mumbai 400038



### **SECTION 9: PACKING AND STORAGE**

Wear appropriate protective equipment's and handle it with care

Shelf life: One year if stored in cool and dry place

# SECTION 10: EXPOSURE CONTROLS/PERSONAL PROTECTION

Not necessary, as it is purely food grade origin and no specific engineering controls required

Respiratory Protection: Use Mask

Ventilation: -

Protective Gloves: Use gloves

Eye Protection:

Other Protective Equipment: Safety shoes,

Work Hygienic Practices: Clean

PERMISSIBLE LIMITS-

Supplemental Safety and Health -

#### **SECTION 11: PHYSICAL/CHEMICAL PROPERTIES**

Physical appearance : Green color powder free from hard lumps & extraneous matter

Moisture : 5.0 %

Total Ash : 25.0 % Max

# **SECTION 12: MICROBIOLOGICAL DATA**

Total Plate Count : 10,000 Max
Yeast & Mould : 100 Max
Coliforms : Absent in 1 g
E.Coli : Absent in 1 g
Salmonella : Absent in 25g

<u>SECTION 13: SUGGESTED APPLICATIONS:</u> Hygroscopic powder, avoid humid atmosphere during further processing.

## **SECTION 14: STABILITY AND REACTIVITY DATA**

Stability Indicator/Materials to Avoid: Avoid keeping direct sunlight and wet place.

NONE KNOWN

Stability Condition to Avoid: Stable unless cut open the bag Hazardous Decomposition Products: Non-hazardous product

Conditions to Avoid Polymerization:

### **SECTION 15: SPECIAL PROTECTION INFORMATION**

Respiratory protection : Suitable face mask

Ventilation : Ensure adequate ventilation

#### **SECTION 16: DISPOSAL CONSIDERATIONS**

Waste Disposal Method: Incineration with the approval of responsible local authority.

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