

Safety Data Sheet

(Food ingredient)

Revised date : December 19, 2023

Product name : Marine Lactic Acid Bacteria

Product code : ML

1. Company identification

Company name	Nippon Barrier Free Co., Ltd.
Office location	Surugadaishita MK Buld. 4F, 1-41, Kanda Jimbo-cho, Chiyoda-ku, Tokyo 101-0051, JAPAN
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2. Identification of substance

Classification as single product / mixture Mixture

Component name and Content	Component name	Content
	Dextrin	55%~60%
	Lactococcus Lactis BF3(Heat-treated)	40%~45%

3. Hazard classification

Name of classification Does not fall under the classification standard.

Risks Nothing in particular.

Hazards Nothing in particular.

4. First aid

Eye contact	Immediately flush eyes with running water for at least 15 minutes and consult a doctor if necessary.
Skin contact	Rinse with plenty of water and soap and consult a doctor if necessary.
Inhalation	Move to an area with fresh air and consult a doctor if necessary.
Accidental ingestion	In case of accidental ingestion in large amounts, induce vomiting if possible, drink plenty of water and promptly consult a doctor.

5. Measures in cases of fire

Extinguishing methods Extinguish with fire extinguishing agent or a large amount of water.
When extinguishing fire, wear protective equipment such as a mask if necessary.
Do not work downwind of a fire.

Extinguishing agents Use water or a fire extinguisher.

6. Measures against leakage

Precautions for health For indoor leakages, ventilate thoroughly until treatment is completed.
Wear personal protective equipment when working with the substance to avoid inhaling powder.
Work upwind of the leakage and evacuate those downwind of the leakage.

Environmental precautions Be careful not to let the substance discharge into rivers and the like, as this will cause an environmental impact.

Removal method For small amounts, rinse with plenty of water.
For large amounts, collect as much of the substance as possible in an airtight container, taking care not to spread it around, then rinse with plenty of water.

7. Handling and Storage method

Handling Wear appropriate protective equipment and work as necessary so as not to inhale the substance or allow it to come into excessive contact with the eyes or skin.
Handle in a work room with as low a humidity as possible, pay attention to bacterial contamination, and seal the container of the substance promptly after completing work.
After handling, wash hands and face thoroughly, wash the inside of the work room and dry thoroughly.

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Storage method	Avoid direct sunlight, high temperature and high humidity, and seal off the substance as much as possible to prevent contact with air. Store in a dry, cool and dark place.
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Safe containers and packaging materials	The substance is hygroscopic and should therefore be stored in an airtight container.
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8. Exposure controls and Personal protection

Measures regarding equipment	A local exhaust system should be installed. Provide hand washing facilities near the place where the substance will be handled and make the location clear.
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Allowable concentration	Not set.
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Protective equipment	Use protective eyeglasses, masks, gloves, boots and long sleeved work clothes as necessary.
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9. Physical / Chemical properties

Properties(appearance, smell)	Pale yellowish white powder, slightly peculiar smell.
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Solubility	Insoluble in water.
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10. Stability and Reactivity

Stability	Stable under normal handling conditions.
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Reactivity	No data.
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Conditions to avoid	Sunlight, heat, moisture.
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Hazardous decomposition products	No data.
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11. Toxicological information

Acute oral toxicity test	Data available.
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Reverse mutation test	Data available.
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12. Environmental impact information

No data.

13. Disposal considerations

Residual waste	Incinerate in an incinerator in small amounts or consign to a special waste disposal contractor who has received the requisite permission from the prefectural governor.
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Contaminated containers / packaging	When discarding empty containers, process the contents first.
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14. Shipping precautions

Confirm that containers are not damaged, corroded, leaking, etc. before transportation.
When loading, take care not to let the containers overturn, fall, or get damaged, and ensure that the containers cannot collapse.

15. Applicable laws

Fire Service Act	N/A
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Poisonous and Deleterious Substances Control Act	N/A
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Industrial Safety and Health Act	N/A
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PRTR Law	N/A
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This information is based on materials and data available at the present time, however no guarantee is given regarding the data and evaluations herein. In addition, as the information herein pertains to ordinary handling, if any kind of special handling is to be carried out, please take safety measures appropriate for the intended usage and application.

Marine Lactic Acid Bacteria is a trademark of Nippon Barrier Free Co., Ltd.

Please follow the related laws and regulations when displaying or advertising health foods that contain our products.