



DEACTIVATED YEAST
50 LB. BAG / 1206505
SAFETY DATA SHEET

DEGREE OF HAZARD

Health = 0

Flammability = 0

Reactivity = 0

0 = Insignificant, 1 = Slight, 2 = Moderate, 3 = High; 4= Extreme

SECTION I - PRODUCT & COMPANY IDENTIFICATION

Product Name	Bellarise Deactivated Yeast		
Trade Name & Synonyms	BELLARISE Deactivated Yeast		
Product Description	Bellarise Deactivated Yeast is a food ingredient for human consumption and contains deactivated baker's yeast cells.		
Address	Pak Group N.A. 236 N. Chester Ave. Pasadena, CA 91106		
Telephone	626.316.6555	Fax	626.316.6556

SECTION II - COMPOSITION/INFORMATION ON INGREDIENTS DATA

Yeast Components	CAS #
<i>Saccharomyces cerevisiae</i>	68876-77

SECTION III - HAZARDOUS INGREDIENTS DATA

Paints, Preservatives & Solvents	None	%TLV	None
Pigments	None	Base Metal	None
Catalyst	None	Alloys	None
Vehicle	None	Metallic Coatings	None
Solvents	None	Filler Metal	None
Additives	None	Other	None

SECTION IV - FIRST AID MEASURES

If accidental exposure occurs:	
Eye contact	Flush eyes for at least 15 minutes.
Skin contact	Wash affected area with soap and water.
Inhalation	Immediately remove to fresh air.
Ingestion	Drink plenty of water.
Note to Physician	No special precautions.

SECTION V - FIRE & EXPLOSION HAZARD DATA

Conditions of flammability	Unknown
Extinguishing Media	No special media – water, foam, carbon dioxide, dry powder
Flammable Limits	NON-FLAMMABLE
Flash point	None
Auto ignition temperature	No data available
Hazardous combustion products	None
Explosion – sensitivity to mechanical impact	None
Explosion – sensitivity to static discharge	None
Fire fighting procedures	Use self-contained breathing apparatus (SCBA) in case of confined or enclosed fires.

SECTION VI - ACCIDENTAL RELEASE MEASURES

Steps To Be Taken	Sweep or vacuum spilled material. Avoid high pressure rinsing. Product becomes slippery when wet.
Waste Disposal Method	In accordance with local, state and federal regulations; no special precautions.

SECTION X – STABILITY & REACTIVITY DATA

Stability	Stable under normal conditions of use.
Conditions to Avoid	Avoid storage at elevated temperatures for long periods. Avoid high humidity.
Incompatibility	No hazardous incompatibilities. Moisture and high temperatures reduce shelf life of product.
Hazardous Decomposition Products	None.
Hazardous Polymerization	None.

SECTION XI – TOXICOLOGY DATA

Products is generally respected as safe (GRAS)			
Short-term exposure	None	Carcinogenicity	None
Long-term exposure	None	Reproductive Toxicity	None
Irritancy	Unknown	Teratogenicity	None
Sensitization	Possible allergic sensitization	Toxicologically Synergistic Products	None
Allergy	Yeast products	Mutagenicity	None

SECTION XII – ECOLOGICAL DATA

No environmental effect.

SECTION XIII – DISPOSAL CONSIDERATIONS DATA

Waste Disposal Method	No special disposal method required. It should be in accordance with current local authority regulations.
-----------------------	--



DEACTIVATED YEAST
50 LB. BAG / 1206505
SAFETY DATA SHEET

SECTION XIV – TRANSPORT DATA

DOT Proper Shipping Name	No data available.
DOR Hazard Label	None.
Additional Transport Information	No data available.

SECTION XV – REGULATORY DATA

This product does not meet the definition of a hazardous material given in the U.S. Occupational Safety and Health Administration’s Hazard Communication Standard.

SECTION XVI – OTHER INFORMATION

The information herein has been compiled from sources believed to be reliable and is accurate to the best of our knowledge. However, Pak Group, LLC cannot give any guarantees regarding information from other sources, and expressly does not make any warranties, nor assumes any liability, for its use.