

## Statement of Hazardous Nature

Not classified as hazardous according to the criteria of Worksafe Australia

**SECTION 1 IDENTIFICATION OF THE SUBSTANCE AND OF THE COMPANY**

<b>Product Name</b>	Faba bean flour
<b>Other Names</b>	Fava bean flour,
<b>Product Use</b>	An ingredient for use in the food and beverage industries (domestic and export).
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**SECTION 2 HAZARDS IDENTIFICATION AND HEALTH EFFECTS**

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**Label Elements****Signal Word** Warning**Pictogram(s)****Hazard Statements** May form combustible dust concentrations in air.**Other Hazards** Inhalation may aggravate those with pre-existing conditions including skin, eye and respiratory conditions.**Acute****Ingestion** Not a hazard if swallowed.**Eye** Mild irritant. Direct contact may cause discomfort in some individuals.**Skin** Flour may be a mild irritant and lead to dry or itchy skin.**Inhaled** Flour may be an irritant to airway passage.**Chronic**

Recurrent skin contact with flour may lead to dermatitis. Prolonged inhalation of flour may cause the condition known as "baker's asthma".



### SECTION 3 COMPOSITION AND INFORMATION ON INGREDIENTS

Faba beans are a pulse crop, cultivated for use in food industry, brewing and stockfeed.

<b>Intended Use</b>	Ingredient for the food and beverage industries (domestic and export).
<b>Unintended Use</b>	May not be fed to ruminants without blending with other ingredients.
<b>Ingredients</b>	Milled from 100% Faba beans ( <i>Vivia faba</i> ).
<b>Packaging</b>	20kg 80gsm Mondi Advantage Kraft Brown, HDPE.

### SECTION 4 FIRST AID MEASURES

<b>General Exposure</b>	Not hazardous under anticipated conditions of normal use.
<b>Inhalation</b>	Remove to fresh air. Seek medical advice if required.
<b>Skin</b>	Wash thoroughly with clean water.
<b>Eye</b>	Irrigate with clean water for a minimum of 5 minutes. Seek medical attention if required.
<b>Ingestion</b>	Not hazardous.
<b>Symptoms caused by exposure</b>	Possible physical irritant from dust particles. Potential for dust explosion.
<b>First Aid Facilities</b>	No specific requirements.
<b>Advice to Doctor</b>	No specific instructions.

### SECTION 5 FIREFIGHTING MEASURES

#### Suitable extinguishing equipment

Suitable extinguishing media: Dry chemical, CO<sub>2</sub>, water fog, foam.

Unsuitable extinguishing media: None known.

#### Special Hazards

Faba bean flour and dust is combustible and under some circumstances can form explosive clouds in the air.

Supports combustion at high temperatures. Sources of ignition should be avoided.

Can give rise to hazardous fumes (oxides of carbon) on combustion.

Equipment should be earthed to avoid electrostatic discharges.

**Special protective equipment and precautions for firefighters:** No special procedures are required.

EXERCISE CAUTION WHEN FIGHTING ANY FIRE. DO NOT ENTER FIRE AREA WITHOUT PROPER PROTECTIVE EQUIPMENT. DO NOT ALLOW RUN-OFF FROM FIRE FIGHTING TO ENTER DRAINS.



**SECTION 6 ACCIDENTAL RELEASE**

<b>General Measures</b>	Collect spillage. Avoid generating dust. Handle in accordance with good industrial hygiene and safety practice. Good housekeeping is needed during storage, transfer, handling and use of this material to avoid excessive dust accumulation. Spillage can be slippery on smooth surfaces either wet or dry.
<b>Personal Protection</b>	Persons sensitive to flour or dust should wear full-face dust masks at all times. Dust masks to be worn in poorly ventilated areas or where handling generates excessive dust.  Safety glasses fitted with a brow guard (a foam or soft plastic insert around the eyepiece) are necessary where handling generates excessive dust.
<b>Emergency Procedures</b>	Evacuate unnecessary personnel. Ventilate any areas
<b>Environmental Precautions</b>	Avoid the material entering public waters, water courses and drains.
<b>Methods and materials for containment and cleaning up</b>	Normal precautions for "nuisance dust" should be observed. Avoid prolonged inhalation of dust. Sweep up or vacuum up and place in suitable container for disposal.

**SECTION 7 HANDLING AND STORAGE INFORMATION**

**Handling**

Handle in accordance with good industrial hygiene and safety procedures. Wash hands and other exposed areas before eating, drinking or smoking and again when leaving for work.

**Storage and Transport**

Not classified as dangerous goods. Store in a clean, cool and dry environment. Stores should be suitable for foodstuffs, and protected from contamination with birds, insects and pests. Keep container closed when not in use.

Minimise dust generation under normal use conditions. Avoid dispersing the flour in the air and prevent buildup on surfaces.

Bulk storage in concrete, steel/fabric silos. Bag storage in paper/HDPE. Transport is by bulk or bagged product.

**SECTION 8 EXPOSURE CONTROLS/PERSONAL PROTECTION**

<b>Exposure Standards</b>	Grain dust TWA: 4 mg/m <sup>3</sup>
<b>Engineering Controls</b>	Dust extraction is recommended if handling procedure generates dust. Proper grounding procedures to avoid static electricity should be followed. Ensure all national/local regulations are observed.

### Personal protective equipment

Dust masks. Gloves. Protective glasses/goggles.



**Hand protection**

Wear protective gloves.

**Eye protection**

Chemical goggles or safety glasses.

**Skin and body protection**

Not required.

**Respiratory protection**

Persons sensitive to flour or dust should wear full-face dust masks at all times. Dust masks to be worn in poorly ventilated areas or where handling generates excessive dust.

**Other information**

When using, do not eat, drink or smoke.

<b>SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES</b>
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<b>Appearance</b>	Off-white to cream coloured fine powder.
<b>Odour</b>	Characteristic
<b>Odour threshold</b>	Not available
<b>pH</b>	Not available
<b>Boiling/Melting Point</b>	Decomposes
<b>Flash point</b>	Not available
<b>Evaporation rate</b>	Not available
<b>Flammability Limits</b>	Not Applicable
<b>Vapour Pressure</b>	Not Applicable
<b>Vapour density</b>	Not applicable
<b>Specific Gravity</b>	0.65 to 0.75 g/cm <sup>3</sup> (approx. bulk density)
<b>Solubility</b>	Soluble in water
<b>Ignition Temperature</b>	360 °C (layer dust)
<b>Viscosity</b>	Not applicable
<b>Specific heat value</b>	Not applicable
<b>Saturated vapour concentration</b>	Not applicable
<b>Release of invisible flammable vapours and gases</b>	Not applicable
<b>Particle size distribution</b>	0.2 – 32 µm
<b>Shape and aspect ratio</b>	Not applicable
<b>Crystallinity</b>	Not applicable



**PRODUCT SAFETY DATA SHEET**  
**FABA BEAN FLOUR**

<b>Dustiness</b>	Grain dust TWA: 4 mg/m <sup>3</sup>
<b>Surface area</b>	Not available
<b>Degree of aggregation, agglomeration, dispersibility</b>	Not available
<b>Redox potential</b>	Not applicable
<b>Biodurability or biopersistence</b>	Not applicable
<b>Surface coating or chemistry</b>	Not applicable

**SECTION 10 STABILITY AND REACTIVITY**

<b>Reactivity</b>	Not expected to be reactive.
<b>Chemical stability</b>	Stable under normal conditions.
<b>Possibility of hazardous reactions</b>	None known
<b>Conditions to avoid</b>	None known
<b>Incompatible materials</b>	None known.
<b>Hazardous Combustion</b>	Combustion will generate oxides of carbon.

**SECTION 11 TOXICOLOGICAL INFORMATION**

Non-toxic food product  
**Allergen Information** Faba beans are non-allergenic

**SECTION 12 ECOLOGICAL INFORMATION**

<b>Ecological Toxicity Data</b>	No data available.
<b>Persistence and degradability</b>	Biodegradable. Nutrient Source
<b>Bioaccumulative potential</b>	No data available
<b>Mobility in soil</b>	Unknown
<b>Other adverse effects</b>	None known.

**SECTION 13 DISPOSAL**

Can be disposed of to landfill

**SECTION 14 TRANSPORT**

Not classified as hazardous under relevant Directives



## SECTION 15 REGULATORY INFORMATION

Not classified as hazardous under the following international agreements.

- Montreal Protocol (Ozone depleting substances)
- The Stockholm Convention (Persistent Organic Pollutants)
- The Rotterdam Convention (Prior Informed Consent)
- Basel Convention (Hazardous Waste)
- International Convention for the Prevention of Pollution from Ships (MARPOL).

Not applicable under the following Australian regulatory requirements.

- Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP)
- Agricultural and Veterinary Chemicals Act 1994
- Industrial Chemicals Act 2019

## SECTION 16 OTHER INFORMATION

**Shelf life**      2 years

## SECTION 17 OTHER

Although faba bean flour is inherently a non-hazardous material, under inadequate handling and storage conditions, potential hazards may occur.

Precautions should be taken in storage in order to minimise dust brought about by impact or abrasion and by insect or rodent infestation. Flour may become airborne and if at high concentrations and in the presence of an ignition source, at times, may cause fire and explosion.

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