Date: 30-November-2015

1. Identification of the Substance/Preparation and Company/Undertaking.

NAME Micro-Feed CFIA # 983167

Synonyms: Yeast brewers dehydrated, Yeast culture dehydrated, Lactobacillus acidophilus fermentation product dehydrated, Aspergillus oryzae fermentation solubles dehydrated, Aspergillus niger fermentation solubles dehydrated, and Bacillus subtilis fermentation solubles dehydrated.

Common uses: Fermentation Supplement for Livestock Supplied by: Cartier Environmental Services Inc.

90, 50512 Range Road 245 Leduc County, AB T4X 0P5

Tel: (780) 955-5520, Fax: (780) 955-0250

2. Composition/Information on Ingredients.

Contains: As indicated above.

<u>Hazardous ingredient / % Conc. Classification Exposure CAS EINECS</u>

<u>impurity</u>

NONE

3. Hazards Identification.

Classification: Bacterial culture non pathogenic.

4. First Aid Measures.

Immediate medical attention is required in case of exposure by inhalation, contact with skin or eyes, or if swallowed.

Exposure Route	Symptom	Treatment
Inhalation	Same as exposure to dust.	Remove from exposure, rest and keep warm. In severe cases, or if recovery is not rapid or complete seek medical attention. Individuals with yeast dust allergies or chronic respiratory disease should avoid contact with all dusty conditions.
Skin Contact	Not applicable.	
Eye Contact	Same as dust.	Irrigate thoroughly with water for at least 10 minutes. Obtain medical attention.
Ingestion	None	

Immediate Treatment / Antidote: No specific first aid required. Move out of dusty environment.

Delayed Effects: None.

5. Fire Fighting Measures.

Suitable Extinguishers: None.

Hazardous Combustion Products: None in normal use. Large dust accumulations can be explosive, similar

to a grain dust explosion.

Special Equipment for Fire Fighting: Self contained breathing apparatus.

6. Accidental Release Measures.

Personal Precautions: Wear appropriate PPE - See Section 8.

Environmental Precautions: The bacteria and carriers are naturally occurring and should not pose an

environmental risk.

Clean up Procedure: Vacuum or sweep up avoiding generation of dust. Place in suitable labeled

containers and hold for waste disposal. Wash spill site with water. If bacterial contamination is an issue use chlorine to kill the bacillus spores.

7. Handling & Storage.

Handling Ventilation: Good general ventilation.

Recommended procedures & equipment: avoid creating dust.

Storage Store in cool dry conditions away from moisture.

Humidity range: avoid humid locations.

Keep away from: See Section 10. **Suitable storage Media**: Original container. **Precautions against static discharge**: recommended.

8. Exposure Controls/Personal Protection.

Exposure standards:

Component LTEL (8h TWA) STEL (15 mins) Type

None

Personal Protective Equipment:

Respiratory: Dust mask.

Hand: Wash hands after use. Gloves recommended.

Eye: Safety glasses or goggles recommended.

Skin: Wash after exposure. Overalls and boots recommended.

Environmental Controls: Users should be aware of environmental considerations and their duties under the

environmental protection act.

Hygiene Measures: Always wash thoroughly after handling feed products.

9. Physical & Chemical Properties.

Appearance	Brown to tan colored free flowing powder
Odor	Cereal-like pleasant
рН	Neutral 6.0 to 7.0 in water dispersion
Boiling Point/range	Not Applicable
Melting Point/range	Not Applicable
Flash point	Not Applicable
Flammability	Not flammable under normal conditions of storage and handling.
Auto-ignition temperature	Not Applicable
Explosive limits	N/A - except in presence of large dust cloud
Oxidizing Properties	Non
Vapour Pressure	Not Applicable
Relative density	0.6 to 0.8
Solubility in water	Not soluble. Disperses in water.
Solubility in solvent	Not soluble
Partition coefficient	Not Applicable
Viscosity	Not Applicable
Vapour density	Not Applicable
Evaporation rate	Not Applicable
Conductivity	Not Applicable

10. Stability & Reactivity.

Stability: Stable under normal storage and handling conditions.

Conditions to avoid: Accumulations of product in enclosed spaces and generation of dust.

Materials to avoid: Acids and Alkalies may inactivate the bacterial cultures.

Hazardous decomposition products: None.

11. Toxicological Information.

Toxological effects: Low Acute oral toxicity although ingestion will cause irritation of the gastrointestinal tract and may result in nausea and diarrhea. May cause mild mechanical irritation to eyes, skin and mucous membranes. May cause irritation from allergic reaction, especially to people that have a history of allergic reaction.

LD_{LO}

LD₅₀ oral-rat skin-rabbit

12. Ecological Information.

Environmental Effects: Minimal impact under normal conditions of use and storage. The bacterial

cultures are naturally occurring soil type organisms. The carriers are

naturally occurring materials.

Mobility: Disperses in water.

Degradability: Contents are biodegradable.

Bio-accumulative potential:Not KnownAquatic Toxicity:Not Known

13. Disposal Considerations.

Substance: Via an authorized waste disposal contractor to an approved waste disposal

site, observing all local and national regulations.

Container: As substance.

14. Transport Information. Not regulated for transport.

UN number None Class None **Primary Hazard** None **Subsidiary Hazard** None **Packing Group** None **Emergency Action Code** None **H.I. Number** None Marine Pollutant None

Proper Shipping name Fermentation Supplement for Livestock

15. Regulatory Information.

Label Name Micro-Feed

Symbols no risk or safety phrases stipulated **Risk Phrases** no risk or safety phrases stipulated **Safety Phrases** no risk or safety phrases stipulated

E.C. No n/a

Additional labeling: CFIA registered

Use of this material may be governed by the following regulations: (users are advised to consult these regulations for further information).

The information contained in this data sheet does not constitute an assessment of workplace risks.

16. Other Information.

Further details may be available upon request from your local Cartier Environmental Services Inc. distribution site. Other: The product has been shown to be free of Salmonella and Shigella (E. Coli) using the procedures outlined by CFIA (Canadian Food Inspection Agency).

17. Legal Disclaimer.

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