



## Material Safety Data Sheet

### Hydrolyzed Vegetable Protein (HVP) MSDS

#### 1. SUBSTANCE IDENTIFICATION

- 1.1. Product Name: Hydrolyzed Vegetable Protein
- 1.2. Description: Hydrolyzed Vegetable Protein is a foodstuff manufactured through protein hydrolysis.
- 1.3. Chemical Formula: Not Applicable
- 1.4. Molecular weight: Not Applicable
- 1.5. CAS #: 100209-45-8
- 1.6. EINECS #: Not Applicable
- 1.7. Manufactured by: Foodchem International Corporation, Shanghai China.
- 1.8. Supplied by: Foodchem International Corporation, Shanghai China.
- 1.9. Usage: In food as flavour enhancer

#### 2. Composition

- 2.1. Hydrolyzed Vegetable Protein: >90%
- 2.2. Hazardous impurities: Lead (Pb) (mg/kg) 1.0, Arsenic (As) (mg/kg) 0.5, Total Heavy Metals (mg/kg) 10, Standard Plate Count (cfu/g) 10,000, Coliforms (Mpn/G) 3, Yeast & Mould (cfu/g) 50

#### 3. Physical/Chemical Characteristics

- 3.1. Physical State: Powder
- 3.2. Appearance: Light Brown Tablet
- 3.3. Odor: Odorless
- 3.4. pH: 7 at 10 g/l at 25 ° C
- 3.5. Melting point/range: Not available
- 3.6. Boiling point: Not available
- 3.7. Bulk density: Not available
- 3.8. Solubility: Soluble in cold water

#### 4. Stability/Reactivity

- 4.1. Chemical Stability: Stable under normal temperatures and pressures
- 4.2. Shelf Life: 24 months
- 4.3. Hazardous decomposition: Carbon oxides (CO, CO<sub>2</sub>), nitrogen oxides (NO, NO<sub>2</sub>...)
- 4.4. Hazardous polymerization: Will not occur
- 4.5. Incompatible with: Strong oxidizing agents

#### 5. Handling/Storage

- 5.1. Storage: Kept in dry, cool, and shaded place with original packaging, avoid moisture, store at room temperature.
- 5.2. Handling precaution: Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate the residue under a fume hood. Ground all equipment containing material. Do not ingest. Do not breathe dust.

#### 6. Exposure Control

- 6.1. Engineering Controls: Use exhaust ventilation to keep airborne levels below recommended exposure limits.
- 6.2. Respiratory protection: NIOSH/MSHA or European Standard EN 149 approved respirator
- 6.3. Eye Protection: Protective eyeglasses or chemical safety goggles
- 6.4. Skin Protection: Wear appropriate protective gloves and clothes to minimize skin contact.
- 6.5. Other: Consult professionals if Hydrolyzed Vegetable Protein need to be handled under some special conditions.



## 7. Hazards Identification

- 7.1. Hazardous overview: Hydrolyzed Vegetable Protein is Slightly hazardous in case of skin contact (irritant), of eye contact (irritant), of ingestion, of inhalation
- 7.2. Contact with eyes: May cause eye irritation.
- 7.3. Contact with skin: May cause skin irritation.
- 7.4. Ingestion: May irritate the tissues of the mouth, esophagus, and other tissues of the digestive system
- 7.5. Inhalation: May cause irritation to the respiratory tract and gastrointestinal
- 7.6. Other: Not Applicable

## 8. First Aid Measures

- 8.1. Contact with eyes: Flush immediately with plenty of water for 15 minutes and seek medical advice
- 8.2. Contact with skin: Wash with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops
- 8.3. Ingestion: Do NOT induce vomiting. If conscious and alert, rinse mouth and drink 2-4 cupfuls of milk or water.
- 8.4. Inhalation: Remove from exposure, move to fresh air and seek medical advice immediately.

## 9. Fire and Explosion Data

- 9.1. General information: May be combustible at high temperature.
- 9.2. Flash point: Not available
- 9.3. Ignition control: Avoid ignition sources where Hydrolyzed Vegetable Protein dust might be generated.
- 9.4. Dust control: Keep the handling area with adequate ventilation
- 9.5. Extinguishing Media: Water spray, dry chemical or carbon dioxide
- 9.6. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container. Clean up spills immediately, observing precautions in the Protective Equipment section.

## 10. Transport Information

- 10.1. No special requirements and no restrictions on transportation by land, sea or air.

## 11. Ecological Information

- 11.1. Hydrolyzed Vegetable Protein is fully degradation biodegradable.

## 12. Other Information

- 12.1. This Safety Data Sheet of Hydrolyzed Vegetable Protein is based upon a limited review of Foodchem International Corporation files and standard Toxicological handbooks. We make no warranty of merchantability or any other warranty, express or implied, with respect to such information, and we assume no liability resulting from its use. Users should make their own investigations to determine the suitability of the information for their particular purposes. In no event shall Foodchem International Corporation be liable for any claims, losses, or damages of any third party or for lost profits or any special, indirect, incidental, consequential or exemplary damages, howsoever arising, even if Foodchem International Corporation has been advised of the possibility of such damages.

Website: <http://www.foodchemadditives.com>

E-Mail: [inquiry@foodchem.cn](mailto:inquiry@foodchem.cn)  
[Hydrolyzed Vegetable Protein MSDS](#)