WHC Lab Ltd., Prospect Lower, Newcastle,
Co. Wicklow, Ireland, A63H0K8

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Approved By:	Philip Woodnutt

Material Safety Data Sheet
Einstein Liquid Yeast

1. PRODUCT AND COMPANY DETAILS

Product

Name of Product: Einstein
Chemical Name: Saccharomyces pastorianus
Chemical Family: Kingdom Fungi, species Saccharomyces pastorianus
Composition: Proteins, nitrogenous substances, sugars, organic acids, DNA, and fat. It has a high concentration of living, functional microorganisms.

Details of the supplier of the safety data sheet

Name of Company: WHC Lab Ltd.
Address: WHC Lab, Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63 H0K8

Emergency Contact Numbers

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In case of an emergency please contact the local emergency services.

2. HAZARDS

Classification

This product is not classified as dangerous according to CLP Regulation (EC) no 1272/2008.

Other Hazards

Einstein Liquid Yeast may release CO_2 if subjected to extremely high temperatures.

3. INGREDIENT COMPOSITION

Components	Cas Registry Number	Concentration	Classification (CLP)
Saccharomyces pastorianus	-	99%	Not classified

4. FIRST AID PROCEDURES

Description of first aid procedures	
Contact with Eyes:	If contact occurs, immediately rinse eyes thoroughly with water for a minimum of 15 minutes.
Contact with Skin:	Use soap and water to wash. When exposed to yeast, some people may experience allergic reactions; in this instance, please contact a dermatologist or other medical provider.
Ingestion:	Consuming too much yeast with a high concentration can result in digestive issues like diarrhea and cramping. In this instance, drink a lot of water.
Inhalation:	In the event of CO_2 release in a closed setting, which occurs when Einstein Liquid Yeast is exposed to extremely high temperatures, remove the individual to fresh air right away and call the local emergency services.

Allergens*
Einstein Liquid Yeast contains ***gluten*** *(Barley).* **EU Regulation 1169/2011 (Food Information Regulations) (Annex II)*
Symptoms and effects
Effects both immediate and delayed are further indicated in section 11.

5. FIRE FIGHTING MEASURES

Fire Suppression
Use the appropriate tools or media, such as water, foam, carbon dioxide, or dry powder, if involved in a fire.
Specific risks associated with the substance
There is a low risk of fire and explosion, under typical circumstances for handling, storing, and using the product. Einstein Liquid Yeast can produce CO_2 at extremely high temperatures. Avoid inhaling combustion fumes.
Advice for fire fighters
Put on self-contained breathing apparatus and safety gear for firefighters, such as boots, gloves, and goggles etc.

6. ACCIDENTAL RELEASE CONTROLS

Safety measures, protective gear, and emergency procedures
Wash with water using gloves, boots, and eye protection. If there is a CO_2 release and you're in a closed space, use ventilation or breathing apparatus.
Environmental precautions
Einstein Liquid Yeast is not considered to be environmentally hazardous, but it should be disposed of properly, given its high organic content.
Techniques and supplies for containment and cleanup
IIn the event of a small or large spill or leak, Einstein Liquid Yeast is a liquid and shouldn't be handled as hazardous waste. It should be sent for sewage treatment after being heavily diluted with water. Einstein Liquid Yeast decomposes naturally.

7. HANDLING AND STORAGE

Packaging Materials
Einstein Liquid Yeast is available in plastic polytainer packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA). There is at least 1kg of wet weight yeast contained in each pack.
Storage and Handling
Storage Conditions: For optimal viability, refrigeration (2°C to 4°C) is recommended until day of use. Not suitable for freezing. **Shelf life:** 4 months from date of production, if seal is not broken, and if stored as outlined above. **Handling:** It is recommended to use all the fresh yeast once the polytainer seal is opened. Where this is not practical, immediately re-seal the opened polytainers after use, store in the refrigerator (2°C to 4°C) and use within 2 to 3 days for maximum activity. *Please note best before the date prior to opening.*

Note: *Please refer to Sections 5, 6, 8, and 10, for more information.*
Precautions
For safe manipulation: Use air-tight containers. Avoid the container leaking. Control spills and residues by safely destroying them (section 6). **To reduce toxicological risks:** Avoid eating, drinking or smoking while performing the procedure, and wash your hands thoroughly with cleaning supplies after.

8. EXPOSURE CONTROLS

Conditions
Controlling the CO_2 levels should be possible with just adequate general ventilation. There is no need for specialized respiratory protection unless access to tanks where fermentation is occurring is necessary.
Hazardous thermal (de)composition products: CO_2
Before using this product, a thorough risk assessment should be done to determine the best personal protective equipment for the local environment.

9. Product Characteristics Specifications

Dry matter (%): < 30
Viability (%): > 90
Wild Yeast (cfu/g): $< 3*10^3$
Aerobic bacteria (cfu/g): $< 5*10^3$

10. STABILITY/REACTIVITY

Conditions to avoid
Avoid high temperatures.
Chemical stability
Stable when stored according to recommendations. Chemical stability of this material is guaranteed by the storage and handling conditions.

11. TOXICOLOGICAL INFORMATION

Information on toxicological effects	
Toxicity:	Even at high doses, there is no acute toxicity.
Oral:	Large doses may irritate the digestive tract when consumed. For typical industrial handling, the risk is low.
Respiratory:	May irritate the respiratory tract. For typical industrial handling, the risk is low.
Skin irritation:	May irritate skin. For typical industrial handling, the risk is low.
Sensitization:	Possible allergic sensitization.

12. ECOLOGICAL INFORMATION

GMO
Einstein Liquid Yeast does not contain genetically modified organisms or materials.
This product is not dangerous to the environment with respect to mobility, persistence and degradability, bio-accumulative potential, aquatic toxicity, and other data relating to ecotoxicity.

13. DISPOSAL

No special disposal method required, except to be in accordance with all local, state, provincial, and federal regulations when disposing of materials.

14. TRANSPORT

Sea: Applicable
Road/Rail: Applicable
Air: Applicable

15. REGULATORY INFORMATION

This product is used in the food industry and contains no health-hazardous substances.

16. OTHER INFORMATION

The information presented here is based on our current understanding.
It describes the product in terms of the necessary safety precautions.
It does not imply that the product's qualities are guaranteed.

If you have any questions or concerns about our product please contact us at lab@whclab.com