



SAFETY DATA SHEET

Creation Date 17-Jul-2013

Revision Date 10-Dec-2021

Revision Number 4

SECTION 1: IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING

1.1. Product identifier

Product Description: **COOKED MEAT MEDIUM**
Cat No. : **CM0081**

1.2. Relevant identified uses of the substance or mixture and uses advised against

Recommended Use Laboratory chemicals.
Uses advised against No Information available

1.3. Details of the supplier of the safety data sheet

Company Oxoid Ltd
Wade Road
Basingstoke, Hants, UK
RG24 8PW
Tel: +44 (0) 1256 841144

EU entity/business name

Oxoid Deutschland GmbH
Postfach 10 07 53
D-46483
Wesel
GERMANY
Tel: + 49 (0) 281 1520
Fax: 49 (0) 281 1521

E-mail address mbd-sds@thermofisher.com

1.4. Emergency telephone number

Chemtrec US: (800) 424-9300
Chemtrec EU: 001-703-527-3887
Chemtrec China: 400 120 4937

SECTION 2: HAZARDS IDENTIFICATION

2.1. Classification of the substance or mixture

CLP Classification - Regulation (EC) No 1272/2008

Physical hazards

Based on available data, the classification criteria are not met

Health hazards

Based on available data, the classification criteria are not met

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Environmental hazards

Based on available data, the classification criteria are not met

Full text of Hazard Statements: see section 16

2.2. Label elements

None required

Signal Word

None

2.3. Other hazards

This preparation contains no substance considered to be persistent, bioaccumulating nor toxic (PBT)

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

3.2. Mixtures

Component	CAS No	EC No	Weight %	CLP Classification - Regulation (EC) No 1272/2008
NONHAZARDOUS	NA		100	-

Full text of Hazard Statements: see section 16

SECTION 4: FIRST AID MEASURES

4.1. Description of first aid measures

Eye Contact	Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes. Get medical attention.
Skin Contact	Wash off immediately with plenty of water for at least 15 minutes. Get medical attention immediately if symptoms occur.
Ingestion	Clean mouth with water and drink afterwards plenty of water. Get medical attention if symptoms occur.
Inhalation	Remove to fresh air. Get medical attention immediately if symptoms occur.
Self-Protection of the First Aider	No special precautions required.

4.2. Most important symptoms and effects, both acute and delayed

None reasonably foreseeable. Ingestion may cause gastrointestinal irritation, nausea, vomiting and diarrhea

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4.3. Indication of any immediate medical attention and special treatment needed

Notes to Physician Treat symptomatically.

SECTION 5: FIREFIGHTING MEASURES

5.1. Extinguishing media

Suitable Extinguishing Media

Water spray, carbon dioxide (CO₂), dry chemical, alcohol-resistant foam.

Extinguishing media which must not be used for safety reasons

None.

5.2. Special hazards arising from the substance or mixture

Thermal decomposition can lead to release of irritating gases and vapors.

Hazardous Combustion Products

None under normal use conditions.

5.3. Advice for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

SECTION 6: ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

Ensure adequate ventilation. Use personal protective equipment as required. Avoid dust formation.

6.2. Environmental precautions

Should not be released into the environment. See Section 12 for additional Ecological Information.

6.3. Methods and material for containment and cleaning up

Sweep up and shovel into suitable containers for disposal. Avoid dust formation.

6.4. Reference to other sections

Refer to protective measures listed in Sections 8 and 13.

SECTION 7: HANDLING AND STORAGE

7.1. Precautions for safe handling

Ensure adequate ventilation. Wear personal protective equipment/face protection. Avoid contact with skin, eyes or clothing. Avoid ingestion and inhalation. Avoid dust formation.

Hygiene Measures

Handle in accordance with good industrial hygiene and safety practice. Keep away from food, drink and animal feeding stuffs. Do not eat, drink or smoke when using this product. Remove and wash contaminated clothing and gloves, including the inside, before re-use. Wash hands before breaks and after work.

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7.2. Conditions for safe storage, including any incompatibilities

Keep containers tightly closed in a dry, cool and well-ventilated place.

Technical Rules for Hazardous Substances (TRGS) 510 Class 13
Storage Class (LGK) (Germany)

7.3. Specific end use(s)

Use in laboratories

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1. Control parameters

Exposure limits

This product, as supplied, does not contain any hazardous materials with occupational exposure limits established by the region specific regulatory bodies

Biological limit values

This product, as supplied, does not contain any hazardous materials with biological limits established by the region specific regulatory bodies

Derived No Effect Level (DNEL) / Derived Minimum Effect Level (DMEL)

According to our experience and to the information provided to us, the product does not have any harmful effects if it is used and handled as specified

Predicted No Effect Concentration (PNEC)

According to our experience and to the information provided to us, the product does not have any harmful effects if it is used and handled as specified.

8.2. Exposure controls

Engineering Measures

None under normal use conditions.

Personal protective equipment

Eye Protection

If splashes are likely to occur: Wear safety glasses with side shields (or goggles)
(European standard - EN 166)

Hand Protection

For operations where prolonged or repeated skin contact may occur, impervious gloves should be worn

Glove material	Breakthrough time	Glove thickness	EU standard	Glove comments
Disposable gloves	See manufacturers recommendations	-	EN 374	(minimum requirement)

Skin and body protection

Long sleeved clothing.

Inspect gloves before use.

Please observe the instructions regarding permeability and breakthrough time which are provided by the supplier of the gloves.

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(Refer to manufacturer/supplier for information)

Ensure gloves are suitable for the task: Chemical compatibility, Dexterity, Operational conditions, User susceptibility, e.g. sensitisation effects, also take into consideration the specific local conditions under which the product is used, such as the danger of cuts, abrasion.

Remove gloves with care avoiding skin contamination.

Respiratory Protection No protective equipment is needed under normal use conditions.

Large scale/emergency use Use a NIOSH/MSHA or European Standard EN 136 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced
Recommended Filter type: Particle filter

Small scale/Laboratory use Maintain adequate ventilation

Environmental exposure controls Avoid dust formation.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

9.1. Information on basic physical and chemical properties

Physical State	Powder Solid	
Appearance	Varies	
Odor	No information available	
Odor Threshold	No data available	
Melting Point/Range	No data available	
Softening Point	No data available	
Boiling Point/Range	Not applicable	
Flammability (liquid)	Not applicable	Solid
Flammability (solid,gas)	No information available	
Explosion Limits	No data available	
Flash Point	Not applicable	Method - No information available
Autoignition Temperature	No data available	
Decomposition Temperature	No data available	
pH	Not applicable	
Viscosity	Not applicable	Solid
Water Solubility	Soluble in water	
Solubility in other solvents	No information available	
Partition Coefficient (n-octanol/water)		
Vapor Pressure	No data available	
Density / Specific Gravity	No data available	
Bulk Density	No data available	
Vapor Density	Not applicable	Solid
Particle characteristics	No data available	

9.2. Other information

Evaporation Rate Not applicable - Solid

SECTION 10: STABILITY AND REACTIVITY

10.1. Reactivity

None known, based on information available

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10.2. Chemical stability

Stable under normal conditions.

10.3. Possibility of hazardous reactions

Hazardous Polymerization Hazardous Reactions

Hazardous polymerization does not occur.
None under normal processing.

10.4. Conditions to avoid

Incompatible products. Excess heat. Avoid dust formation.

10.5. Incompatible materials

Strong oxidizing agents.

10.6. Hazardous decomposition products

None under normal use conditions.

SECTION 11: TOXICOLOGICAL INFORMATION

11.1. Information on hazard classes as defined in Regulation (EC) No 1272/2008

Product Information

Product does not present an acute toxicity hazard based on known or supplied information

(a) acute toxicity;

Oral

Not classified

Dermal

Not classified

Inhalation

Not classified

Toxicology data for the components

(b) skin corrosion/irritation;

Not classified

(c) serious eye damage/irritation;

Not classified

(d) respiratory or skin sensitization;

Respiratory

Not classified

Skin

Not classified

(e) germ cell mutagenicity;

Not classified

(f) carcinogenicity;

Not classified

There are no known carcinogenic chemicals in this product

(g) reproductive toxicity;

Not classified

(h) STOT-single exposure;

Not classified

(i) STOT-repeated exposure;

Not classified

Target Organs

None.

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(j) aspiration hazard; Not applicable
Solid

Symptoms / effects, both acute and delayed Ingestion may cause gastrointestinal irritation, nausea, vomiting and diarrhea.

11.2. Information on other hazards

Endocrine Disrupting Properties Assess endocrine disrupting properties for human health. This product does not contain any known or suspected endocrine disruptors.

SECTION 12: ECOLOGICAL INFORMATION

12.1. Toxicity

Ecotoxicity effects Contains no substances known to be hazardous to the environment or that are not degradable in waste water treatment plants.

12.2. Persistence and degradability Expected to be biodegradable
Persistence Soluble in water, Persistence is unlikely, based on information available.

12.3. Bioaccumulative potential Bioaccumulation is unlikely

12.4. Mobility in soil The product is water soluble, and may spread in water systems Will likely be mobile in the environment due to its water solubility. Highly mobile in soils

12.5. Results of PBT and vPvB assessment This preparation contains no substance considered to be persistent, bioaccumulating nor toxic (PBT).

12.6. Endocrine disrupting properties

Endocrine Disruptor Information This product does not contain any known or suspected endocrine disruptors

12.7. Other adverse effects

Persistent Organic Pollutant This product does not contain any known or suspected substance
Ozone Depletion Potential This product does not contain any known or suspected substance

SECTION 13: DISPOSAL CONSIDERATIONS

13.1. Waste treatment methods

Waste from Residues/Unused Products Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. Consult local, regional, and national hazardous waste regulations to ensure complete and accurate classification.

Contaminated Packaging Empty remaining contents. Dispose of in accordance with local regulations. Do not re-use empty containers.

European Waste Catalogue (EWC) According to the European Waste Catalog, Waste Codes are not product specific, but application specific.

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Other Information

Waste codes should be assigned by the user based on the application for which the product was used.

SECTION 14: TRANSPORT INFORMATION

IMDG/IMO

Not regulated

14.1. UN number

14.2. UN proper shipping name

14.3. Transport hazard class(es)

14.4. Packing group

ADR

Not regulated

14.1. UN number

14.2. UN proper shipping name

14.3. Transport hazard class(es)

14.4. Packing group

IATA

Not regulated

14.1. UN number

14.2. UN proper shipping name

14.3. Transport hazard class(es)

14.4. Packing group

14.5. Environmental hazards

No hazards identified

14.6. Special precautions for user

No special precautions required

14.7. Maritime transport in bulk according to IMO instruments

Not applicable, packaged goods

SECTION 15: REGULATORY INFORMATION

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

International Inventories

Europe (EINECS/ELINCS/NLP), China (IECSC), Taiwan (TCSI), Korea (KECL), Japan (ENCS), Japan (ISHL), Canada (DSL/NDSL), Australia (AICS), New Zealand (NZIoC), Philippines (PICCS). US EPA (TSCA) - Toxic Substances Control Act, (40 CFR Part 710)

Component	CAS No	EINECS	ELINCS	NLP	IECSC	TCSI	KECL	ENCS	ISHL
NONHAZARDOUS	NA	-	-	-	-	-	-	-	-

Component	CAS No	TSCA	TSCA Inventory notification - Active-Inactive	DSL	NDSL	AICS	NZIoC	PICCS
NONHAZARDOUS	NA	-	-	-	-	-	-	-

Legend: X - Listed '-' - Not Listed

KECL - NIER number or KE number (<http://ncis.nier.go.kr/en/main.do>)

Authorisation/Restrictions according to EU REACH

OXDCM0081

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Component	CAS No	Seveso III Directive (2012/18/EC) - Qualifying Quantities for Major Accident Notification	Seveso III Directive (2012/18/EC) - Qualifying Quantities for Safety Report Requirements
NONHAZARDOUS	NA	Not applicable	Not applicable

Regulation (EC) No 649/2012 of the European Parliament and of the Council of 4 July 2012 concerning the export and import of dangerous chemicals

Not applicable

Take note of Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work. Take note of Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work.

National Regulations

UK - Take note of Control of Substances Hazardous to Health Regulations (COSHH) 2002 and 2005 Amendment

WGK Classification Water endangering class = non-hazardous to waters (self classification)

15.2. Chemical safety assessment

Chemical Safety Assessment/Reports (CSA/CSR) are not required for mixtures

SECTION 16: OTHER INFORMATION

Full text of H-Statements referred to under sections 2 and 3

Not applicable

Legend

CAS - Chemical Abstracts Service

EINECS/ELINCS - European Inventory of Existing Commercial Chemical Substances/EU List of Notified Chemical Substances

PICCS - Philippines Inventory of Chemicals and Chemical Substances

IECSC - Chinese Inventory of Existing Chemical Substances

KECL - Korean Existing and Evaluated Chemical Substances

TSCA - United States Toxic Substances Control Act Section 8(b) Inventory

DSL/NDSL - Canadian Domestic Substances List/Non-Domestic Substances List

ENCS - Japanese Existing and New Chemical Substances

AICS - Australian Inventory of Chemical Substances

NZIoC - New Zealand Inventory of Chemicals

WEL - Workplace Exposure Limit

ACGIH - American Conference of Governmental Industrial Hygienists

DNEL - Derived No Effect Level

RPE - Respiratory Protective Equipment

LC50 - Lethal Concentration 50%

NOEC - No Observed Effect Concentration

PBT - Persistent, Bioaccumulative, Toxic

TWA - Time Weighted Average

IARC - International Agency for Research on Cancer Predicted No Effect Concentration (PNEC)

LD50 - Lethal Dose 50%

EC50 - Effective Concentration 50%

POW - Partition coefficient Octanol:Water

vPvB - very Persistent, very Bioaccumulative

ADR - European Agreement Concerning the International Carriage of Dangerous Goods by Road

IMO/IMDG - International Maritime Organization/International Maritime Dangerous Goods Code

ICAO/IATA - International Civil Aviation Organization/International Air Transport Association

MARPOL - International Convention for the Prevention of Pollution from Ships

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OECD - Organisation for Economic Co-operation and Development

BCF - Bioconcentration factor

ATE - Acute Toxicity Estimate

VOC - (Volatile Organic Compound)

Key literature references and sources for data

<https://echa.europa.eu/information-on-chemicals>

Suppliers safety data sheet, Chemadvisor - LOLI, Merck index, RTECS

Classification and procedure used to derive the classification for mixtures according to Regulation (EC) 1272/2008 [CLP]:

Physical hazards On basis of test data

Health Hazards Calculation method

Environmental hazards Calculation method

Training Advice

Chemical hazard awareness training, incorporating labelling, Safety Data Sheets (SDS), Personal Protective Equipment (PPE) and hygiene.

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Revision Summary Not applicable.

**This safety data sheet complies with the requirements of Regulation (EC) No. 1907/2006.
COMMISSION REGULATION (EU) 2020/878 amending Annex II to Regulation (EC) No
1907/2006 .**

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text

End of Safety Data Sheet