

FoodCare® FCSAMS

**Natural Gram+/Gram- Bacteria,
Mould and Yeast Processing Aid Inhibitor for
Sauces, Salad Dips, Salad Dressings, Mayonnaises,
Non-active Yogurts, Cream Cheeses.**

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PRODUCE DESCRIPTION AND SPECIFICATION

Description: FoodCare® FCSAMS is an innocuous, innovative, non-toxic white to pale cream powder Sterilant. A blend of European Union and FDA Food Approved GRAS status, label friendly synergistically blended natural acidulants. The main feature of FoodCare® FCSAMS is its wide antimicrobial activity: it is effective against Gram- and Gram+ bacteria, mould and yeast in a wide variety of prepared Sauces, Salad Dips, Salad Dressings, Mayonnaises, Non-active Yogurts and Cream cheeses facilitating a longer shelf life without affecting their organoleptic and sensory properties and no loss of nutritional value.

Action:

The essential action is to act on the cell membrane and cytoplasm, inhibiting growth of bacterial population without cell lysis occurring.

FoodCare® FCSAMS:

- Safe and easy to handle subject to health and safety procedures being adhered to. Review MSDS data.
- Replaces traditional preservatives such as sorbates, citric/lactic acid, sodium metabisulphite etc
- No effect on the organoleptic properties of the Sauces, Salad Dips, Salad Dressings and Mayonnaises.
- Resistant to thermal processes (Boiling, UHT and Pasteurisation up to 100°C/212°F)
- No fumes liberated, no bad odour facilitating a safer and healthier work environment.
- Non-mutagenic
- Very soluble in Sauces, Salad Dips, Salad Dressings and Mayonnaise recipes

Usage Levels:

We generally advise 0.350g – 1.5g/Kg of Sauces, Salad Dips, Salad Dressings, Mayonnaises, Non-active Yogurts, Cream cheeses.

Pack Size: Supplied in 4x5kg Food Approved White Poly re-sealable containers.

Materials Safety Data Sheet
Applying Annex II of REACH Regulation 1907/2006
FoodCare® FCSAMS

A. PRODUCT DESCRIPTION AND SPECIFICATION

Description: FoodCare® FCSAMS is an innocuous, innovative, non-toxic Sterilant.

Specifications:

Appearance:	White to pale cream powder
Taste:	Slightly Acidic
Odour:	Fresh
Density gm/cm³:	0.808 @ 20°C
Solubility:	Completely soluble in water
pH 1.00% @ 15°C:	2.56 – 2.61
Stability:	Very Stable @ 4°C - 25°C

B. SAFETY INFORMATION

1. IDENTIFICATION

Name: **FoodCare® FCSAMS**
Product Code: FCSAMS020
Supplied by: FoodCare Technologies sprl
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1040 Etterbeek, BELGIUM
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2. COMPOSITION

FoodCare® FCSAMS is a natural, white to pale cream powder consisting of blended natural European Union and FDA (GRAS) Food Approved acidulants.

3. HAZARD IDENTIFICATION

- i. **Skin contact** - May be moderately irritating to the skin.
- ii. **Eye contact** - Serious eye irritant and can cause serious eye damage.
- iii. **Ingestion** - May cause nausea, headaches, abdominal pain and vomiting.
- iv. **Inhalation**: May cause nausea, headaches and irritation to nasal passage.

4. FIRST AID MEASURES

- i. **Skin Contact:** Remove contaminated clothing. In a shower wash affected areas with soap and water for at least 15 minutes. Seek medical attention if irritation occurs or persists. Wash clothing before re-use.
- ii. **Eye Contact:** Remove contact lens if worn. Immediately irrigate thoroughly with plenty of clean running water for at least 15 minutes, open eyelids, if necessary, lifting the upper and lower eyelids. Seek medical attention.
- iii. **Ingestion:** Onset of symptoms may be delayed for 18 to 24 hours after ingestion. If conscious and medical aid is not immediately available DO NOT INDUCE VOMITING. Contact medical physician and transport to a medical facility immediately.
- iv. **Inhalation:** Remove to fresh air. Restore or assist breathing if necessary. Obtain medical attention.



5. FIRE FIGHTING MEASURES

Under fire conditions, hazardous fumes will be present - Carbon Monoxide, Carbon Dioxide, Nitrogen Oxides.

- i. Suitable Extinguishing Media - CO₂, Water Spray or Sand,
- ii. Unsuitable Extinguishing Media – Do not use HEAVY Water Stream.
- iii. Surrounding Fires – Use water spray or fog for cooling exposed containers.

6. ACCIDENTAL RELEASE MEASURE

Personal Precautions: Wear rubber gloves if prolonged contact with concentrated solution. Avoid contact with skin and eyes. Wear adequate protection. Evacuate unnecessary personnel.

Environmental: Absorb large spillage with non-combustible absorbent material such as sand (**not saw dust**) then place in a closed container for transfer to an approved waste site. AVOID release to the environment. Prevent entry to sewers and public waters. Notify authorities if product enters sewers and public water systems. Restrict access to spill area until completion of clean-up by trained personnel.

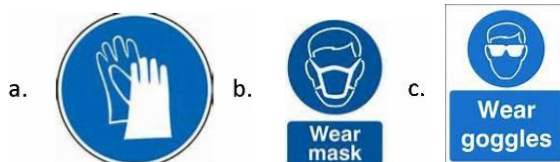
7. HANDLING AND STORAGE

Sensible precautions should be taken to avoid contact with the eyes and skin, inhalation or accidental ingestion. Observe strict cleanliness and personal hygiene at all times. Keep container tightly closed. Store in a cool, dry area at <25°C/77°F. Avoid >25°C/77°F. Prevent exposure to light, oxygen and metals.

DO NOT STORE FoodCare® FCSAMS near Strong Bases, Strong Acids or sources of ignition.

8. EXPOSURE, CONTROL AND PERSONAL PROTECTION

- I. Handle FoodCare® FCSAMS in accordance with Regional and or State authority regulations of occupational hygiene and safety. Protect Eyes and Respiratory Passage and hands by observing Listed Exposure Controls.
- II. Exposure Controls:
 - a. Hand Protection: Wear protective gloves
 - b. Respiratory Protection: Wear approved mask
 - c. Eye Protection: Wear Chemical Goggles or Safety Glasses.
 - d. Others: When using FoodCare® FCSAMS DO NOT eat, drink or smoke.



9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance/Colour:	White to pale cream powder
Odour:	None
Molecular Mass:	Not Relevant – Mixture
Density gm/cm³:	1.06 @ 20°C
pH @ 20°C	2.56 – 2.61
Solubility:	Completely soluble in water
Flash Point:	Non flammable

10. STABILITY AND REACTIVITY

FoodCare® FCSAMS is stable under normal storage conditions. Protect from direct light, heat and exposure to metals and oxygen. Store at <25°C/77°F for quality reasons. Protect from frost. Shelf life is 12 months subject to recommended storage conditions being observed.

11. TOXICOLOGICAL INFORMATION.

Exposure: See Section 3
Irritancy: See Section 3
Sensitisation: No known effects

12. ECOLOGICAL INFORMATION

Very toxic to aquatic life
No known accumulation

13. DISPOSAL CONSIDERATION

Treatment and disposal must be in accordance with Regional and or State authority Waste regulations at a licensed incinerator or landfill site.

14. TRANSPORTATION:

Ensure the transport haulier/carrier can maintain the Risk and Safety Measures as listed under *Classifications Paragraph 16* and operate temperature within the limits advised in *Paragraph 10*.

15. REGULATORY INFORMATION

FoodCare® FCSAMS is supplied for use as a processing aid for Sauces, Salad Dips, Salad Dressings, Mayonnaises, Non-active Yogurts, and Cream Cheeses and is not for retail sale. Classification and labelling is in accordance with Regulation (EC) No 1333/2008 - Processing Aids and (2) Regulation (EU) No 1169/2011 Labelling Regulation.

REACH Restrictions - Annex XVII: The components of this product are not subject to restrictions

REACH Authorisation - Annex XIV: The components of this product are not subject to restrictions

Source of Key Data used: COMMISSION REGULATION (EU) No 453/2010 of 20 May 2010 on classification, labelling and packaging of substances and mixtures, amending Regulation (EC) No 1907/2006 of the European Parliament and of the Council on the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH).

16. CLASSIFICATION: Using The United Nations Globally Harmonized System of Classification and labelling (GHS) from Regulation EC 1272/2008

Health Hazards:

H303 – May be harmful if swallowed

H313 – May be harmful in contact with skin

H315 – Can cause skin irritation

H318 – Can cause severe eye damage

H332/H334 – May be harmful if inhaled/May cause asthma symptoms or breathing difficulty if inhaled.

H335 – May cause respiratory irritation.

Environmental Hazards:

H400 – Very toxic to aquatic life.



Other EU Hazard Statements:

EUH210 – Safety Data Sheets available on request

EUH401 – To avoid unnecessary risks to human and animal health and the environment, comply with the instructions for use.

General Precautionary Statements:

P101 – If medical advice is needed, have product container or label at hand.

P102 – Keep out of reach of children

P103 – Read label before use.

Prevention Precautionary Statements:

P202 – Do not handle until all safety precautions have been read and understood.

P210 – Keep away from heat/sparks/open flames/ hot surfaces – no smoking

P221 – Take any precaution to avoid contact or mixing with combustibles

P260 – Do not breathe dust.

P261 – Avoid breathing dust

P262 – Do not get in eyes, on skin or on clothing.

P273 – Avoid release to the environment

P280 – Wear protective gloves/protective clothing/eye protection/face protection.

Response Precautionary Statements:

P301+330+331 – IF SWALLOWED: Call doctor/physician. Rinse mouth. DO NOT induce vomiting

P303+361+353 – IF ON SKIN (OR HAIR): Remove/take off immediately all contaminated clothing. Rinse skin with soap and water/shower.

P304+341+311: IF INHALED: if breathing is difficult remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a doctor/physician immediately.

P305+351+338+311: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and continue rinsing. Call a doctor/physician immediately.

P370+380 +378: In case of fire: Evacuate area. Use CO2, sand or water spray for extinction. Call fire brigade

Storage Precautionary Statements:

P402+403+404: Store in a dry place. Store in a well-ventilated place. Store in a closed container.

P410+412: Protect from sunlight. Do not expose to temperatures exceeding 25 °C/77°F

Disposal Precautionary Statements:

P501: Dispose of contents and container in accordance with Regional and or State authority regulations of occupational hygiene and safety.

17. ADDITIONAL INFORMATION

Country of Manufacture: The Netherlands

FoodCare® FCSAMS is effective against:

Gram -	Gram +
Campylobacter jejuni	Acyclobacillus acidiphilus
Citrobacter freundii	Bacillus Cereus var mycoide
Enterobacter aerogenes	Clostridium botulinum
Escherichia coli	Clostridium perfringens
Klebsiella pneumonia var pneumonia	Lactobacillus curvatus
Proteus mirabilis	Leuconostoc mesenteroides
Pseudomonas aeruginosa	Listeria monocytogenes
Pseudomonas fluorescens	Micrococcus luteus
Salmonella typhimurium	Mycobacterium phlei
Serratia marcescens	Staphylococcus aureus

Moulds	Yeasts
Aspergillus niger	Candida albicans
Aureobasidium pullulans	Rhodotorula rubra
Gliocadium virens	Sacharomyces cerevisiae
Chaetanium globosum	
Penicillium funiculosum	

DISCLAIMER: Endeavours have been made to ensure that the information given is reliable, but notwithstanding this, and except for those obligations and liabilities that cannot be excluded by operation of law, FoodCare Technologies sprl does not assume any obligation or liability arising from the information given, the recommendations made or the use of their respective products. Since the conditions of handling and use are beyond our control, we do not guarantee any results, and we are not liable for any damage incurred by following these suggestions. Product trials, full scale testing and end product performance are the responsibility of the user. The customer assumes all risk and liability for any testing, use or handling of any material beyond FoodCare Technologies sprl direct control. You are referred to the standard terms and conditions of the supplying company which apply. Certain applications may have the benefit of patent registration and you are therefore recommended in your own interest to take appropriate steps to avoid the infringement of such.

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