

Date Prepared: 04/21/2011

Reviewed On: 03/03/2011

1 Identification of the substance/mixture and of the company/undertaking

- **Product Identifier**
- **Product Name:** Cooked Meat Medium
- **Catalog Number:** 226730
- **Details of the supplier of the safety data sheet**
- **Manufacturer/Supplier:**
BD Diagnostic Systems
7 Loveton Circle
Sparks, MD 21152
Telephone.: (410) 771 - 0100 or (800) 638 – 8663
- **Information Department:** Technical Service
- **Emergency telephone number:**
In case of a chemical emergency, spill, fire, exposure, or accident contact BD Diagnostic Systems (410) 771-0100 or (800)-638-8663, or ChemTrec at (800) 424-9300.

2 Composition/information on ingredients

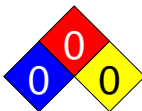
- **Description:** Mixture consisting of the following components.

Dangerous Components:

7647-14-5	sodium chloride	4.0%
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3 Hazards identification

- **Classification of the substance or mixture**
- **Classification according to Directive 67/548/EEC or Directive 1999/45/EC**
This product contains no hazardous constituents, or the concentration of all chemical constituents are below the regulatory threshold limits described by Occupational Safety Health Administration Hazard Communication Standard 29 CFR 1910.1200, the Canada's Workplace Hazardous Materials Information System (WHMIS) and the European Directive 67/548/EEC and 1999/45/EC.
Void
- **Classification system:**
The classification was made according to the latest editions of international substances lists, and expanded upon from company and literature data.
- **Label elements**
- **Labelling according to EU guidelines:**
Observe the general safety regulations when handling chemicals
The product is not subject to identification regulations pertaining to regulations on hazardous materials.
- **NFPA ratings (scale 0-4)**



Health = 0
Fire = 0
Reactivity = 0

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· HMIS ratings (scale 0-4)

HEALTH	0	Health = 0
FIRE	0	Fire = 0
REACTIVITY	0	Reactivity = 0

4 First aid measures

- **General information** No special measures required.
- **After inhalation** Seek medical treatment in case of complaints.
- **After skin contact** Immediately wash with water and soap and rinse thoroughly.
- **After eye contact**
Rinse opened eye for several minutes under running water. If symptoms persist, consult a doctor.
- **After swallowing** If symptoms persist consult doctor.
- **Information for doctor** Show this product label or this MSDS.

5 Firefighting measures

- **Suitable extinguishing agents**
CO₂, ABC multipurpose dry chemical or water spray. Fight larger fires with water spray or alcohol resistant foam.
- **Protective equipment:** No special measures required.

6 Accidental release measures

- **Personal precautions, protective equipment and emergency procedures** Not required.
- **Environmental precautions:** Wipe up with damp sponge or mop.
- **Methods and material for containment and cleaning up:** No special measures required.
- **Reference to other sections** No dangerous substances are released.

7 Handling and storage

- **Handling**
- **Precautions for safe handling** Prevent formation of dust.
- **Information about protection against explosions and fires:**
No special measures required.
- **Storage**
- **Requirements to be met by storerooms and receptacles:** < 30 °C
- **Information about storage in one common storage facility:**
Store away from oxidizing agents.

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- **Further information about storage conditions:**
 Store in cool, dry conditions in well sealed containers.

8 Exposure controls/personal protection

- **Additional information about design of technical systems:**
 No further data; see Section 7.
- **Components with limit values that require monitoring at the workplace:**
 The product does not contain any relevant quantities of materials with critical values that have to be monitored at the workplace.
- **Additional information:** The lists that were valid during the creation were used as basis.
- **Personal Protective Equipment**
- **General protective and hygienic measures**
 Keep away from foodstuffs, beverages and feed.
 Immediately remove all soiled and contaminated clothing.
 Wash hands before breaks and at the end of work.
 Avoid contact with the eyes and skin.
- **Breathing equipment:** Not required.
- **Protection of hands:**



Chemical resistant gloves (i.e. nitrile, or equivalent).

- **Eye protection:** Safety glasses
- **Body protection:** Protective work clothing (lab coat).

9 Physical and chemical properties

- **General Information**
- **Appearance:**
 - Form:** Solid.
Powder
 - Color:** Beige
 - **Odor:** Characteristic

- **pH-value:** 7.2 +/- 0.2

- **Change in condition**
 - Melting point/Melting range:** Not determined
 - Boiling point/Boiling range:** Not determined

- **Flash point:** Not applicable

- **Auto igniting:** Product is not self igniting.

- **Danger of explosion:** Product does not present an explosion hazard.

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· Density:	Not determined
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· Solubility in / Miscibility with Water:	Insoluble
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· Solvent content:	
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Solids content:	100.0 %
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10 Stability and reactivity

- **Thermal decomposition / conditions to be avoided:**
No decomposition if used according to specifications.
- **Hazardous decomposition products:** No dangerous decomposition products known.

11 Toxicological information

- **Acute toxicity:**
- **Primary irritant effect:**
 - **on the skin:** No irritating effect.
 - **on the eye:** No irritating effect.
- **Sensitization:** No sensitizing effects known.
- **Additional toxicological information:**
The product is not subject to OSHA classification according to internally approved calculation methods for preparations.
When used and handled according to specifications, the product does not have any harmful effects according to our experience and the information provided to us.

12 Ecological information

- **Acquatic toxicity:** No further relevant information available.
- **Ecotoxicological effects:**
- **Other information:**
The ecological effects have not been thoroughly investigated, but currently none have been identified.
- **Additional ecological information:**
- **General notes:** Generally not hazardous for water.

13 Disposal considerations

- **Waste treatment methods**
- **Recommendation**
Smaller quantities can be disposed of with solid waste.
Dispose of material in accordance with federal (40 CFR 261.3), state and local requirements.

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This product is not considered a RCRA hazardous waste.

- **Uncleaned packagings:**
- **Recommendation:** Disposal must be made according to state and federal regulations.
- **Recommended cleansing agent:** Water, if necessary with cleansing agents.

14 Transport information

- **DOT regulations:**
- **Hazard class:** -
- **Land transport ADR/RID (cross-border)**
- **ADR/RID class:** -
- **Maritime transport IMDG:**
- **IMDG Class:** -
- **Marine pollutant:** No
- **Air transport ICAO-TI and IATA-DGR:**
- **ICAO/IATA Class:** -

· **Transport/Additional information:**
If a dashed line appears in the Hazard Class section for the type of transportation, this indicates the product is not regulated for transportation.

15 Regulatory information

· **SARA Section 355 (extremely hazardous substances)**

None of the ingredients is listed.

· **SARA Section 313 (specific toxic chemical listings)**

None of the ingredients is listed.

· **TSCA (Toxic Substances Control Act)**

7647-14-5	sodium chloride
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50-99-7	dextrose
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· **California Proposition 65 - Chemicals known to cause cancer**

None of the ingredients is listed.

· **California Proposition 65 - Chemicals known to cause reproductive toxicity for females:**

None of the ingredients is listed.

· **California Proposition 65 - Chemicals known to cause reproductive toxicity for males:**

None of the ingredients is listed.

· **California Proposition 65 - Chemicals known to cause developmental toxicity:**

None of the ingredients is listed.

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Material Safety Data Sheet

acc. to ISO/DIS 11014

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· Carcinogenic categories**· NTP (National Toxicology Program)**

None of the ingredients is listed.

· TLV (Threshold Limit Value established by ACGIH)

None of the ingredients is listed.

· Product related hazard information:

Observe the general safety regulations when handling chemicals

The product is not subject to identification regulations pertaining to regulations on hazardous materials.

16 Other information

To the best of our knowledge, the information contained herein is accurate. However, neither Becton, Dickinson and Company or any of its subsidiaries assumes any liabilities whatsoever for the accuracy or completeness of the information contained herein. Final determination of suitability of any material is the sole responsibility of the user. All materials may present unknown hazards and should be used with caution. Although certain hazards are described herein, we can not guarantee that these are the only hazards that exist.

· Department issuing MSDS:

Environmental, Health & Safety

Created by Michael J. Spinazzola

· Contact: Technical Service Representative

USA