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Date: 07 / 15 / 2021 Version: 7 Cancels and replaces version: 6

SECTION 1. IDENTIFICATION

Product Name/Identifier FSS Colloidal Oat Flour

Product Code FSS22003

Recommended Use Topical Cosmetic Use

Restrictions on Use None

Supplier/Manufacturing Site Formulator Sample Shop, LLC

Address 135 Joshua Court

Lincolnton, NC 28092, USA

Telephone No. (24hrs) 1-704-276-7540

Emergency Telephone # 1-704-276-7540 (Mon-Fri: 8:00AM – 5:00PM EST)

SECTION 2. HAZARD(S) IDENTIFICATION

Classification:

GHS/CLP

Basis for Classification: Based on present data no classification and labeling is required according to GHS,

taking into account the national implementation (United Nations version 2011)

USA

OSHA Regulatory Status: This material is non-hazardous as defined by the American OSHA Hazard

Communication Standard (29 CFR 1910.1200).

Europe

Basis for Classification: -According to present data no classification and labeling is required

according to Reg. (EC) No 1272/2008.

-This product is not classified as hazardous to health or environment

according to the CLP regulation.

Labeling Elements:

Pictograph: No hazard symbol expected

Hazard statements/Signal Word: Not applicable

Precautionary statements: P233: Keep container tightly closed

P281: Use personal protective equipment as required

P402: Store in a dry place P404: Store in a closed container P410: Protect from sunlight

P411: Store at temperatures not exceeding 32°C



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Other hazards which do not result in classification:

No particular fire or explosion hazard.

By mechanical effect: No particular hazards. By hygroscopic effect: No particular hazards.

US NFPA 704 (National Fire Protection Association) Hazard Rating System:

Health hazard: Rating 0; Normal Material Flammability: Rating 0, Will Not Burn

Reactivity: Rating 0, Stable Other Hazard Information: None

Results of PBT and vPvB assessment:

-PBT: Not applicable-vPvB: Not applicable

SECTION 3. COMPOSITION / INFORMATION ON INGREDIENTS

Common Chemical Name: Avena Sativa (Oat) Kernel Flour

Generic name:

Chemical Family: Powders

Description: Substance

SubstanceCAS NumbersEC NumbersPercentageAvena Sativa (Oat) Kernel Flour84012-26-0281-672-4100.00%

Formula: Not applicable

SECTION 4. FIRST-AID MEASURES

General: In all cases of doubt, or when symptoms persist, seek medical attention.

Inhalation: Move to fresh air from exposure area. Get medical attention for any

breathing difficulty.

Skin contact: Rinse with soap and water. Get medical advice if irritation develops.

Eye contact: Immediately rinse with plenty of water for at least 15 minutes, while

keeping the eyes wide open. Consult with a physician.

Ingestion: Consult with a physician.

Protection of first-aiders: No special protection required.



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SECTION 5. FIRE-FIGHTING MEASURES

Fire and explosion hazards: Not considered to be a fire and explosion hazard

Extinguishing media:

Suitable: Water, dry chemicals, foam and carbon dioxide

Not suitable: None known

Fire fighting: Move container from fire area if it can be done without risk.

Avoid inhalation of material or combustion by-products.

Stay upwind and keep out of low area

Protection for fire-fighters: Boots, gloves, goggles.

SECTION 6. ACCIDENTAL RELEASE MEASURES

Personal precautions: Avoid contact with eyes.

Personal Protective Equipment:

-Protective goggles

Environmental precautions: Prevent entry into sewers and waterways. Do not allow material to

contaminate ground water system

Methods for cleaning up:

Recovery: Pick up free liquid for recycling or disposal. Residual liquid can be

absorbed on an inert material. Sweep or vacuum up any powder and place in

a clearly labeled waste container, avoiding dust formation.

Cleaning/Decontamination: Wash non-recoverable remainder with water.

Disposal: For disposal of residues refer to sections 8 & 13.

SECTION 7. HANDLING AND STORAGE

Handling

Technical measures: Labeling: Keep out of the reach of children.

Measures: For industrial use, only as directed.

Safe handling advice: Wash hands after use. Avoid storage near feed or food stuff.

Storage

Technical measures: Keep container closed.

Recommended Storage Conditions: Store in a dry place at temperatures not exceeding 32°C. Based on stability studies,

the optimum storage temperature for maximization of shelf life is 23 - 25°C. However, it may be stored at temperatures between 16 and 32°C if such specific temperature control is not available. Do not freeze. Please refer to stability data for

effects heat or cold may have on the specifications of the product.



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Incompatible products: Avoid contact with strong oxidizers.

Refer to the detailed list of incompatible materials (Section 10 Stability/Reactivity)

Packaging: Product may be packaged in normal commercial packaging.

Packaging materials: Recommended - Polypropylene & High Density Polyethylene

SECTION 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Precautionary statements: Ensure adequate ventilation

Control parameters

Occupational exposure Limits:

France: Not Determined ACGIH: Not Determined Korea: Not Determined UK: Not Determined

Surveillance procedures: Not Determined Engineering measures: Not Determined

Personal Protective Equipment:

Respiratory protection: Local exhaust

Hand protection: Protective gloves made of rubber or neoprene.

Eye protection: Safety glasses. Collective emergency equipment: Eye fountain.

Skin and Body Protection: Suitable protective clothing

Hygiene measures: Handle in accordance with good industrial hygiene and safety practice.

Measures related to the Environment: No particular measures.

SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Free flowing powder

Odor: Characteristic

Protein Content: 15.0% Maximum

Fat Content: 10.0% Maximum

Ash: 1.0 – 4.0%

Moisture Content: 6.0 - 10.0%



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Beta Glucan Content: 5.0% Maximum

 Heavy Metals:
 < 20 ppm</td>

 Lead:
 < 10 ppm</td>

 Arsenic:
 < 2 ppm</td>

 Cadmium:
 < 1 ppm</td>

Microbial Content: < 100 CFU/g; No pathogens

Yeast & Mold: < 100 CFU/g
Gram Negative Bacteria: 0 CFU/g

Bulk Density: 24.5 lbs/ft³

Vapor density:Not applicableBoiling Point:Not applicableFreezing Point:Not applicableMelting point:Not determined

Flash point: Not applicable

Oxidizing properties: Non oxidizing material according to EC criteria.

Solubility:

In water:
In organic solvents:
Log P:
Dispersible
Not determined
Not determined

SECTION 10. STABILITY AND REACTIVITY

Stability: Stable under ordinary conditions of use and storage up to one year then

re-test to full product specifications to extend shelf life

Hazardous reactions: None known

Conditions to avoid:No dangerous reactions known under use of normal conditions.

Avoid extreme heat.

Materials to avoid: No dangerous reaction known with common products.

Hazardous decomposition products: None known

SECTION 11. TOXICOLOGICAL INFORMATION

Ingestion: Not Determined

Dermal: Non-Irritant (Dermal Irritection Model)
Ocular: Non-Irritant (Ocular Irritection Model)

Inhalation: Not Determined



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Acute toxicity data: Non-Irritant, Non-Primary Sensitizer & Non-Photo Irritant

Sensitization: Non-Primary Irritant & Non-Primary Sensitizers; Will not cause allergic contact

dermatitis (In Chemico Skin Sensitization Direct Peptide Reactivity Assay & In

Vitro Skin Sensitization ARE-Nrf2 Luciferase Test Method)

Repeated dose toxicity: No known effects Subacute to chronic toxicity: Not Determined

Mutagenicity: Non-Mutagenic (OECD471/ISO10993.Part 3 – Genotoxicity: Bacterial

Reverse Mutation Test)

Additional Toxicological Information: This product is not subject to classification according to the calculation

method of the General EU Classification Guidelines for Preparations as

issued in the latest version.

Specific effects:

Carcinogenicity: No known effects Mutagenicity: No known effects Reproductive toxicity: No known effects Neuro-toxicity: No known effects

For more information: Does not present any particular risk on handling under normal

conditions of good occupational hygiene practice.

This product has not been tested for the following:

-Primary cutaneous and corrosive irritation

-Acute oral toxicity

SECTION 12. ECOLOGICAL INFORMATION

Ecotoxicity

Effects on the aquatic environment: EC₁₀ (Freshwater Alga): 136.74 mg/L - Not harmful to aquatic organisms

EC₂₀ (Freshwater Alga): 228.31 mg/L - Not harmful to aquatic organisms

Biodegradability:

Persistence: Readily Biodegradable (90.3% biodegradation after 28 days of testing)

Bioaccumulation:

Octanol / water partition coefficient: Not Determined

Mobility: Precipitation:

Expected behavior of the product: Ultimate destination of the product: Soil & sediment.

Other Adverse Effects: None known



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SECTION 13. DISPOSAL CONSIDERATIONS

Residues from product

Prohibition: Do not allow the product to be released into the Environment.

Destruction/Disposal: Dispose of in accordance with relevant local regulations

Contaminated packaging

Decontamination/cleaning: Cleaning is not required prior to disposal.

Destruction/Disposal:

Note: Take all necessary precautions when disposing of this product according to local regulations.

SECTION 14. TRANSPORT INFORMATION

UN Number: None UN Shipping Name: None

Transport Hazard Class: Not classified as dangerous for transport

Land (rail/road): Material is not restrictive for land transport and is not regulated by ADR/RID Sea: Material is not restrictive for sea transport and is not regulated by IMO/IMDG

Material is not restrictive for air transport and is not regulated by ICAO/IATA

Marine Pollutant: No

Transport/Additional Information: Not regulated for US DOT Transport in non-bulk containers

This material is not dangerous or hazardous

Special Precautions for User: None known

The above regulatory prescriptions are those valid on the date of publication of this sheet. However, given the possible evolution of transport regulations for hazardous materials and in the event of the MSDS in your possession dating back more than 12 months, it is advisable to check their validity with your sales office.

SECTION 15. REGULATORY INFORMATION

Labeling:

Air:

EC regulations: This product does not need to be labeled in accordance with EC Directives or

respective national laws

Further regulations

United Kingdom: Handle in accordance with relevant British regulation: control of

substance Hazardous to Health Regulations Environmental

Hygiene Guidance: EH40

Workplace Exposure Limits (revised annually)



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Korea regulations: Industrial safety and hygiene regulation: No

Hazardous material control regulation: No Fire prevention regulation: No

Other regulations:

EINECS inventory status: Avena Sativa Kernel Flour: 281-672-4

TSCA inventory status: Exempt 84012-26-0

Canadian (CEPA DSL) inventory status: Listed as Oat, ext. (DSL)

Japan (MITI list):

Korea:

Avena Sativa (Oat) Kernel Flour
Avena Sativa (Oat) Kernel Flour
China inventory status:

Avena Sativa (Oat) Kernel Flour

Philippines inventory status: Listed as Oat, ext.

Note: The regulatory information given above only indicates the principal regulations specifically applicable to the products described in this sheet. The user's attention is drawn to the possible existence of additional provision which complete these regulations. Please refer to all applicable international, national and local regulations and provisions

SECTION 16. OTHER INFORMATION

Prohibited uses: For specific uses, food industry, ask the manufacturer for more information.

Last Revision Date: 03/31/2021

Preparation Date: 07/15/2021

MSDS summary of changes - Added Precautionary Statements - Section 2 (Hazards Identification)

- Added Heavy Metals & Arsenic – Section 9 (Physical & Chemical Properties)

- Added Irritation Data - Section 11 (Toxicological Information) & Updated

Transport Information – Section 14 (Transport Information)

- Added Lead & Cadmium & Updated Microbial Content - Section 9

(Physical & Chemical Properties)

- Updated Europe Basis for Classification & Precautionary Statement –
 Section 2 (Hazards Identification), Updated Recovery Methods for Cleaning
 Up – Section 6 (Accidental Release Measures), Updated Recommended
 Storage Conditions – Section 7 (Handling & Storage) & Updated Acute Toxicity

Data – Section 11 (Toxicological Information)

- Updated Acute Toxicity Data & Added Sensitization & Mutagenicity Data –
 Section 11 (Toxicological Information) & Added Ecotoxicity & Biodegradability

Data – Section 12 (Ecological Information)

^{*}Listed on 2010 INCI Standard Chinese Name Directory



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The information given is based on our knowledge of this product, at the time of publication in good faith. The attention of the user is drawn to the possible risks incurred by using the product for any other purpose other than which it was intended. This is not in any way excuse the user from knowing and applying all the regulations governing their activity. It is sole responsibility of the user to take all precautions required in handling the product. The purpose of mandatory regulation mentioned is to help the user to fulfill his obligations regarding the use of products. This information is not exhaustive, this is not exonerate the user from ensuring that legal obligations other than those mentioned, relating to the use and storage.