



Material Safety Data Sheet

Issue Date February 2017

Issued by The Lupin Co, Suite 6, 1-5 Point St, Fremantle, WA, 6160, Australia

Product name Australian Sweet Lupin (*Lupinus angustifolius*) Kernel

Other names Lupin Kernel, Lupin Flake

1. Identification of the Material and Supplier

Product Name Non-genetically modified Australian Sweet Lupin (*Lupinus angustifolius*) Kernel, de-hulled in a Food Grade, HACCP Accredited Plant

Other names Lupin Kernel, Lupin Flake

HS Code 1214.90.000

Product Type Raw plant material – ingredient in human food

Company Name Lupin Foods Pty Ltd (ABN 69 611 053 902) trading as The Lupin Co

Address Suite 6, 1-5 Point St, Fremantle, Western Australia 6161 Australia

Telephone +61 8 6263 1140

Recommended Use Ingredient for human food

2. Hazard Identification

Hazard Not classified as hazardous

Classification NON-HAZARDOUS SUBSTANCE
NON-DANGEROUS GOODS

Hazard classification according to the criteria of NOHSC - Dangerous goods classification according to the Australian Dangerous Goods Code

Risk Phrase (s) N/A

Safety Phrase (s) N/A

Other Information N/A

3. Composition/Information on Ingredients

Physical State Solid

Characterisation 97% minimum lupin kernel with 3% maximum lupin hull and other foreign material

4. First Aid Measures

Inhalation	When processed into flour, may produce rhinitis and asthma in an occupational setting. Remove to fresh air. Get medical attention for any breathing difficulty.
Ingestion	Lupin kernel in food has been reported to produce urticaria (hives) and anaphylaxis by cross-reactivity in people who are already allergic to peanut, or <i>de nov</i> , by primary sensitisation in those with no previous allergies. However, lupin kernel or lupin flake is not covered by mandatory labelling regulations such as are in place for peanut, soy and several other allergenic foods.
Skin	No risk
Eye	No risk. Flush with water
First Aid Facilities	Treat Symptomatically
Advice to Doctor	Treat Symptomatically

5. Fire Fighting Measures

Flammability of Product	Product not flammable
Extinguishing Media	Water

6. Accidental Release Measures

Spills and Disposal	Remove by aspiration, sweeping or vacuuming
Environmental	Biodegradable
Precautions	None

7. Handling and Storage

Precautions for Safe Handling	No special conditions for safe handling
Conditions for Safe Storage	No special conditions for safe storage. Store in a clean, dry package or silo, ideally between 15°C and 35°C

8. Exposure controls/personal protection

National Exposure Standards	None
Engineering Controls	None
Personal Protective Equipment	None
Hygiene Measures	Wash hands before and after handling. Follow good manufacturing hygiene practices, as required for food & feed products.
Requirements Concerning special Training	None

9. Physical and Chemical Properties

Form	Solid
Appearance	Yellow kernel or flake. Further processing into granules, meal or

	flour/powder.
Odour	Characteristic 'beany' or grassy' smell
Solubility in water	Insoluble
Specific Gravity	0.488kg/L or t/m ³ (bulk density)
Vapour pressure	N/A
Vapour density (Air=1)	N/A
Volatile component	N/A
Flammability	Non-combustible material

10. Stability and Reactivity

Incompatible Materials	N/A
Hazardous	N/A
Polymerisation	

11. Toxicology Information

Toxicology Information	Non toxic product and contains no Dangerous substances
Inhalation	Flour form may produce rhinitis and asthma in an occupational setting
Ingestion	Lupin kernel in food has been reported to produce urticaria (hives) and anaphylaxis by cross-reactivity in people who are already allergic to peanut, or <i>de nov</i> , by primary sensitisation in those with no previous allergies. However, lupin kernel or lupin flake is not covered by mandatory labelling regulations such as are in place for peanut, soy and several other allergenic foods.
Skin	N/A
Eye	N/A
Chronic Effects	N/A
Acute Toxicology – Oral	N/A
Acute Toxicology – Dermal	N/A

12. Ecological information

Persistence/Degradability	Biodegradable
Known Harmful Effects on the Environment	N/A
Other Precautions	N/A
Environ. Protection	N/A
Acute Toxicology – fish	N/A
Acute Toxicology – other organisms	N/A

13. Disposal Considerations

Product Disposal	Federal, State or local regulations should be observed before disposal of product.
Container Disposal	Federal, State or local regulations should be observed before disposal of packages.

14. Transport Information

Transport Information Transport according to food hygiene best practice

Storage and Transport Non-dangerous for transport

15. Regulatory Information

Poisons Schedule N/A

Packaging and labelling N/A

Hazard Category N/A

16. Other Information

Date of preparation of current MSDS Feb, 2017

Date of Last Revision of MSDS N/A

Revisions highlighted N/A

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END MSDS