

Safety Data Sheet (SDS) / Material Safety Data Sheet (MSDS)

Hydrolyzed Vegetable Protein Powder

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1. IDENTIFICATION OF THE SUBSTANCE / PREPARATION AND OF THE COMPANY	
Product name:	Hydrolyzed Vegetable Protein Powder
Product code:	N/A
CAS No.:	100209-45-8
Recommended use:	Food ingredient / seasoning powder.
Restrictions on use:	Not intended for non-food industrial use unless separately evaluated.
Manufacturer/Supplier:	ChangZhou Soysauce Food Technology Co., Ltd.
Address:	No.1-23, Tongji Road, Jiangcun Industrial Park, Henglin Town, Changzhou, Jiangsu, China
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2. HAZARDS IDENTIFICATION	
GHS classification:	Not classified as hazardous based on available information.
Signal word:	None required.
Pictograms:	None required.
Hazard statement:	No GHS hazard statement required. As with many food powders, dust may cause mild mechanical irritation to eyes, skin, or respiratory tract.
Other hazards:	Avoid generating dust. Fine organic powder dust may burn if dispersed in air and exposed to an ignition source. Product may contain food allergens; refer to product specification and label for allergen information.
3. COMPOSITION / INFORMATION ON INGREDIENTS	
General information:	Mixture used as a food ingredient. The percentages below reflect the supplied formulation information.
Component	CAS No. % by weight
Hydrolyzed Vegetable Protein Powder	100209-45-8 100
4. FIRST AID MEASURES	
Eye contact:	Rinse cautiously with clean water for at least 15 minutes. Remove contact lenses if present and easy to do. Seek medical attention if irritation persists.
Skin contact:	Wash with soap and water. Remove contaminated clothing if necessary. Seek medical attention if irritation persists.
Ingestion:	Food ingredient under intended use. Rinse mouth with water if discomfort occurs. Seek medical attention if large accidental ingestion causes symptoms.
Inhalation:	Move to fresh air. Rinse mouth/nose with water if needed. Seek medical attention if breathing difficulty or persistent irritation occurs.
Most important symptoms:	Temporary mechanical irritation from dust exposure; gastrointestinal discomfort after excessive ingestion.
5. FIRE-FIGHTING MEASURES	

Suitable extinguishing media:	Water spray, dry chemical, carbon dioxide, or foam. Use media appropriate for surrounding fire.
Specific hazards:	Not classified as flammable. Organic powder and packaging may burn in a fire; avoid dust clouds and ignition sources.
Protective equipment:	Firefighters should wear self-contained breathing apparatus and full protective gear as conditions require.
6. ACCIDENTAL RELEASE MEASURES	
Personal precautions:	Avoid breathing dust and avoid contact with eyes. Ensure adequate ventilation. Use dust mask and eye protection for large spills.
Cleanup methods:	Sweep or vacuum carefully and place in a suitable container. Avoid creating airborne dust. Keep material dry.
Environmental precautions:	Prevent large quantities from entering drains, waterways, or soil.
7. HANDLING AND STORAGE	
Handling:	Handle as a food ingredient. Avoid dust generation and inhalation. Wash hands after handling. Keep away from ignition sources when dust is present.
Storage:	Store in original closed packaging in a cool, dry, well-ventilated area. Protect from moisture, heat, direct sunlight, pests, and strong odors.
Incompatible materials:	Strong oxidizing agents, strong acids, strong bases, and materials with strong odors.
Suitable packaging:	Original food-grade packaging or equivalent clean, dry, sealed packaging.
8. EXPOSURE CONTROLS / PERSONAL PROTECTION	
Occupational limits:	No product-specific occupational exposure limits established. Apply local limits for nuisance / respirable dust where applicable.
Engineering controls:	Use adequate ventilation and dust control during bulk handling.
Respiratory protection:	Not normally required for routine handling. Use an appropriate dust mask or respirator in dusty conditions.
Hand protection:	Gloves recommended for prolonged or repeated handling.
Eye protection:	Safety glasses recommended when dust may be generated.
Skin protection:	Normal clean work clothing. Protective clothing if prolonged exposure is expected.
9. PHYSICAL AND CHEMICAL PROPERTIES	
Physical state:	Powder
Appearance:	Light yellow to brown free-flowing powder
Color:	Light yellow to brown
Odor:	Characteristic hydrolyzed vegetable protein aroma
Moisture:	< 7%
pH:	4.2 - 6.5
Solubility:	Soluble in water
Flammability:	Not classified as flammable; dust clouds may present a combustible dust hazard under certain conditions.
Flash point:	Not applicable / no data available
Bulk density:	No data available
10. STABILITY AND REACTIVITY	
Reactivity:	No hazardous reactivity known under normal handling and storage conditions.
Chemical stability:	Stable under recommended storage conditions.
Hazardous reactions:	No hazardous polymerization or hazardous reaction expected under normal conditions.
Conditions to avoid:	Moisture, high temperature, direct sunlight, dust clouds, and ignition sources.
Incompatible materials:	Strong oxidizing agents, strong acids, and strong bases.

Hazardous decomposition:	Thermal decomposition or combustion may produce carbon oxides, nitrogen oxides, and irritating fumes.
11. TOXICOLOGICAL INFORMATION	
Likely exposure routes:	Eye contact, skin contact, inhalation of dust, and ingestion.
Acute toxicity:	No mixture data available. Product is intended for use as a food ingredient.
Skin / eye irritation:	Dust may cause mild mechanical irritation.
Respiratory effects:	Inhalation of dust may cause mild respiratory irritation.
Sensitization:	No data available for the mixture. Product may contain food allergens; refer to product specification and label.
Carcinogenicity:	No data available indicating carcinogenicity for the mixture.
12. ECOLOGICAL INFORMATION	
Ecotoxicity:	No data available for the mixture.
Persistence / degradability:	Expected to be biodegradable as a food ingredient.
Bioaccumulation:	No data available; not expected to bioaccumulate significantly.
Mobility in soil:	No data available.
Other adverse effects:	No known significant environmental hazards under normal use.
13. DISPOSAL CONSIDERATIONS	
Waste disposal:	Dispose of unused product and contaminated packaging in accordance with local, regional, national, and destination-market regulations.
Packaging disposal:	Recycle or dispose of packaging according to local requirements if clean and suitable.
14. TRANSPORT INFORMATION	
UN number:	Not applicable.
UN proper shipping name:	Not regulated as dangerous goods.
Transport hazard class:	Not applicable.
Packing group:	Not applicable.
Marine pollutant:	No, based on available information.
DOT / ADR / RID:	Not regulated as dangerous goods based on available information.
IMO / IMDG:	Not regulated as dangerous goods based on available information.
ICAO / IATA:	Not regulated as dangerous goods based on available information.
Special precautions:	Keep dry, keep packaging closed, and protect from contamination, strong odors, heat, and moisture during transport.
15. REGULATORY INFORMATION	
Regulatory status:	Food ingredient. This SDS/MSDS is provided for safe handling and transport communication and is not a dangerous goods certificate.
User responsibility:	Users should confirm compliance with applicable food, labeling, import, transport, safety, health, and environmental regulations in the destination market.
16. OTHER INFORMATION	
Revision date:	2026-06-01
Prepared by:	Huang Yong Qing
Revision note:	Reviewed wording, aligned section order with common SDS format, clarified powder-dust precautions, and expanded transport information for carrier review.
	The information provided in this SDS/MSDS is based on current knowledge and available product information. It is intended to describe the product for safe handling, storage, and transport communication. It does not constitute a warranty, product specification, dangerous goods certificate, or guarantee of product performance. Users should verify suitability for their specific use and destination-market requirements.