

Ingestion	Opened bacterial pouch - Irritation of gastrointestinal tract, nausea, diarrhea	Opened bacterial pouch - Wash out mouth with water. Do not induce vomiting. If patient is conscious, give water to drink. If patient feels unwell seek medical attention.
	Barley - No irritation	Barley - No treatment needed

Immediate Treatment / Antidote: symptomatic treatment

Delayed Effects: bacterial infection

5. Fire Fighting measures.

Suitable Extinguishers: water

Unsuitable Extinguishers:

Hazardous Combustion Products: none in normal use.

Special Equipment for Fire Fighting: self contained breathing apparatus

6. Accidental Release measures.

Personal Precautions: See section 8

Environmental Precautions: The bacteria and carriers are naturally occurring and should not pose an environmental risk.

Clean up Procedure: In its original state just vacuum or sweep of material and dispose

7. Handling & Storage.

Handling There are no special handling requirements

Storage **Temperature range:** 0 deg C to 40 deg C for product viability only.
Humidity range: less than 40% for long term exposure of unprotected product for product viability only.

Keep away from: See section 10

Suitable storage Media: original container

Precautions against static discharge: recommended.

8. Exposure Controls/personal protection.

Exposure standards: None

Personal Protective Equipment:

Respiratory: None in normal use

Hand: Wash hands after use.

Eye: Safety glasses or goggles recommended (under normal use should not be necessary)

Skin: Wash after exposure.

Environmental controls: Users should be aware of environmental considerations and their duties under the environmental protection act.

Hygiene Measures: Always wash thoroughly after handling.

9. Physical & Chemical Properties.

Appearance	mesh bag filled with barley straw
Odor	barley straw
pH	Bacterial cultures - neutral 6.0 to 7.0 in water dispersion
Boiling Point/range	Not Applicable
Melting Point/range	Not Applicable
Flash point	Not Applicable
Flammability	Not flammable under normal conditions of storage and handling.
Autoignition temperature	Not Applicable
Explosive limits	Na
Oxidizing Properties	Non
Vapour Pressure	Not Applicable
Relative density	Not Applicable
Solubility in water	Not soluble. Disperses in water.
Solubility in solvent	Not soluble
Partition coefficient	Not Applicable
Viscosity	Not Applicable
Vapour density	Not Applicable
Evaporation rate	Not Applicable
Conductivity	Not Applicable

10. Stability & Reactivity.

Stability: Stable under normal storage and handling conditions.

Conditions to avoid: None known

Materials to avoid: Acids, Alkalies, Formaldehyde and Chlorine Bleach may inactivate the bacterial cultures.

Hazardous decomposition products: None known

11. Toxicological Information.

Toxicological effects: Not known

12. Ecological Information.

Environmental Effects: Minimal impact under normal conditions of use and storage. The bacterial cultures are naturally occurring soil type organisms. The carriers are naturally occurring materials.

Mobility: disperses in water

Degradability: contents are biodegradable

Bioaccumulative potential: Not Known

Aquatic Toxicity: Not Known

13. Disposal considerations.

Substance: Via an authorized waste disposal contractor to an approved waste disposal site, observing all local and national regulations.

Container: As substance.

14. Transport Information. Not regulated for transport

UN number	Class
Primary Hazard	Subsidiary Hazard
Packing Group	Emergency Action Code
H.I. Number	Marine Pollutant
Proper Shipping name Water treatment compound	

15. Regulatory Information.

Label Name 984
Symbols no risk or safety phrases stipulated
Risk Phrases no risk or safety phrases stipulated
Safety Phrases no risk or safety phrases stipulated

Additional labeling: NA

Use of this material may be governed by the following regulations: - (users are advised to consult these regulations for further information).

The information contained in this data sheet does not constitute an assessment of workplace risks.

16. Other Information.

This material must not be used for direct contact with food:

Further details may be available upon request from your local distribution site.

Other: The product has been shown to be free of Salmonella and Shigella using the procedures outlined by AOAC and USDA.

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