

SAFETY DATA SHEET

Section 1 – Product and Company Identification

Material Name Chemical Category	- Milled Whole Wheat Spelt Flour - Food Ingredient
Manufacturer	 Ardent Mills, LLC; Ardent Mills, ULC: Molinos de Puerto Rico, LLC 1875 Lawrence Street Denver, CO 80202 <u>www.ardentmills.com</u>
Telephone General/Emergency	- Call your Ardent Mills' Customer Service Rep
Preparation Date Last Revision Date	- 09/15/2017 - 09/24/2020

Section 2 – Hazards Identification

Emergency Overview WARNING May form combustible dust concentrations in air (during processing). Prevention - Avoid generating fine dust dispersed in air in sufficient concentrations, and in the presence of an ignition source Response - When responding to explosion or any subsequent fire, DO NOT use high pressure extinguishing agent as this may spread the dust and may create an additional ignitable dust cloud. Storage/Disposal - Dispose of content and/or container in accordance with local, regional, national, and/or international regulations. **Potential Health Effects** Eyes - Direct contact with eyes may cause temporary irritation Skin – None known. Inhalation – Dust may irritate the respiratory system. Ingestion – Expected to be a low ingestion hazard. Chronic Effects - May cause allergic reaction in persons sensitive to wheat proteins. Environmental Effects - Not expected to be harmful to aquatic organisms. **Physical Descriptions** Form - Solid **Color** – Light tan to white **Odor** – No data available Flash Point – Not relevant WHMIS - Other Toxic Effects - D2A EU – Sensitizer – R42 GHS - Specific Target Organ Toxicity Single Exposure - Category 3; Respiratory Tract Irritation, Skin Corrosion/Irritation - Category 3; Serious Eye Damage, Eye Irritation - Category 2B; Respiratory Sensitizer -Category 1 NFPA: Fire



Potential Health Effects Inhalation

Acute (immediate) – May cause irritation

Chronic (delayed) – According to ACGIH, repeated and prolonged exposure to flour may cause lung effects referred to as "Baker's Lungs" or allergic sensitization resulting in what is referred to as "Baker's Asthma".

Skin

Acute (immediate) – Under normal conditions of use, no health effects are expected.

Chronic (delayed) – Under normal conditions of use, no health effects are expected.

Eye

Acute (immediate) – May cause irritation

Chronic (delayed) – Under normal conditions of use, no chronic effects are expected.

Ingestion

Acute (immediate) – No effects are expected for most people. Listed as food allergen. Chronic (delayed) – Under normal conditions of use, no chronic effects are expected.

Section 3 – Composition/Information on Ingredients

Hazardous Components					
Chemical Name	Identifiers	%(weight)	LD50/LC50	Classifications According to Regulation/Directive	Comments
Whole Wheat flour	NDA	100%	NDA		

Section 4 – First Aid Measures

Inhalation Skin Eye	 Get medical attention if symptoms occur. Remove to fresh air. No data available. Get medical attention if symptoms occur. If contact with eyes directly, flush with gently flowing fresh water thoroughly.
Ingestion	- Get medical attention if symptoms occur.

Section 5 – Fire Fighting Measures

Extinguishing Media Unsuitable Extinguishing Media Firefighting Procedures	 Dry chemical, CO2, foam or water fog. High pressure water spray may cause a combustible dust cloud. FIRES INVOLVING TANKS OR CAR/TRAILER LOADS: ALWAYS stay away from tanks engulfed in fire. LARGE FIRES: Move containers from fire area if can accomplish without risk.
Unusual Fire & Explosion Hazards	 Fine dust (typically less than 420 microns) associated with this product may represent a combustible dust hazard. Ignition energy (Kst value) vary with particle size.
Hazardous Combustion Products	- None known
Protection of Firefighters	 Wear positive pressure self-contained breathing apparatus (SCBA).
Flash Point	- Not relevant.
Explosion Limits	
Upper	- Not relevant
Lower	- Not relevant
Auto-Ignition Temperature	- 390 to 500° F (199 to 260° C)

Section 6 – Accidental Release Measures

Personal Precautions Emergency Procedures Environmental Precautions	 No data available. Keep unauthorized personnel away. Avoid run off to waterways and sewers.
Containment/Clean-up Measures Prohibited Materials	 Carefully shovel or sweep up spilled material and place in suitable container. Use appropriate Personal Protective Equipment (PPE) No data available.

Section 7 – Handling and Storage

- Follow good manufacturing practices when handling this product.

Storage Special Packaging Materials	Minimize dust generation and accumulation. Routine housekeeping should be instituted to ensure that dusts do not accumulate on surfaces. Dry powders can build static electricity charges when subjected to the friction of transfer and mixing operations. Provide adequate precautions, such as electrical grounding and bonding, or inert atmospheres. Refer to NFPA 61: Standard for the Prevention of Fires and Dust Explosions in the Agricultural and Food Processing Facilities - No data available. - None required.
Incompatible Materials or Ignition Sources	- None known.

Section 8 – Exposure Controls/Personal Protection

Personal	Pr	otective	Equipment
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Respiratory	- Follow the OSHA respirator regulations found in 29 CFR 1910.134 or the European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator is exposure limits are exceeded or symptoms are experienced.
Eye/Face	- Protective safety glasses recommended.
Hands	- No data available.
Skin/Body	- None required for normal handling.
General Industrial Hygiene	
Considerations	 Persons who handle grain products must follow good hygienic practices (i.e. wash frequently, and wear clean clothing)
Engineering Measures/Controls	- Adequate ventilation systems as needed to control concentrations of airborne contaminants below applicable threshold limit values.

Exposure Limits/Guidelines				
	Result	ACGIH	United States - California	
Milled Wheat Products as	TWAs	0.5 mg/m3 TWA (inhalable fraction)	0.5 mg/m3 PEL	
Flour dust		as Flour dust	as Flour dust	

Exposure Control Notations

ACGIH – Milled Wheat Products as Flour dust: Sensitizers Exposure Limits Supplemental ACGIH – Milled Wheat Products as Flour dust: TLV Basis – Critical Effects: (asthma, bronchitis, upper respiratory tract irritation) Environmental Exposure Controls

No data available

Section 9 – Physical and Ch	emical Properties
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Material Description			
Physical Form	Solid	Appearance/Description	No data available.

Color	Light brown to tan	Odor	No data available.
Taste	No data available.	Particulate Type	Not relevant
Particulate Size	Not relevant	Aerosol Type	Not relevant
Odor Threshold	Not relevant	Physical and Chemical Properties	Not relevant
General Properties			
Boiling Point	Not relevant	Melting Point	Not relevant
Decomposition Temperature	Not relevant	Heat of Decomposition	Not relevant
рН	Not relevant	Specific Gravity/Relative Density	Not relevant
Density	Not relevant	Bulk Density	Not relevant
Water Solubility	Not relevant	Solvent Solubility	Not relevant
Viscosity	Not relevant		
Volatility			
Vapor Pressure	Not relevant	Vapor Density	Not relevant
Evaporation Rate	Not relevant	VOC (Wt.)	Not relevant
VOC (Vol.)	Not relevant	Volatiles (Wt.)	Not relevant
Volatiles (Vol.)	Not relevant		
Flammability			
Flash Point	Not relevant	UEL	Not relevant
LEL	Not relevant	Auto-Ignition	390 to 500 F(199 to 260 C)
Self-Accelerating Decomposition Temperature (SADT)	Not relevant	Heat of Combustion (ΔHc)	Not relevant
Burning Time	Not relevant	Flame Duration	Not relevant
Flame Height	Not relevant	Flame Extension	Not relevant
Ignition Distance	Not relevant		
Environmental			
Half-Life	Not relevant	Octanol/Water Partition coefficient	Not relevant
Coefficient of water/oil distribution	Not relevant	Bioaccumulation Factor	Not relevant
Bioconcentration Factor	Not relevant	Biochemical Oxygen Demand BOD/BOD5	Not relevant
Chemical Oxygen Demand	Not relevant	Persistence	Not relevant
Degradation	Not relevant		

Section 10 – Stability and Reactivity

Stability Hazardous Polymerization - Stable when kept dry under normal temperatures and pressures.

Conditions to Avoid - Hig Incompatible Materials - Nor

Hazardous polymerization will not occur.
 High humidity and/or wet conditions.

- None known.

Hazardous Decomposition Products - None known.

Section 11 – Toxicological Information

Other Information	- This product has not been tested as a separate entity. No specific toxicological data is available for the ingredients.	
Section 12 – Ecological Information		
Ecological Fate Persistence/Degradability Bioaccumulation Potential Mobility in Soil Other Information	 No data available Product has not been studied as distributed 	
Section 13 – Disposal Considerations		
Product	- Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.	
Section 14 – Transportation Information		
DOT IATA	 Not regulated as a hazardous material. Not regulated as a dangerous good. 	
Section 15 – Regulatory Information		
Not any known regulatory list for hazardous materials.		

Section 16 – Other Information

Revised Date Last Revision Date Disclaimer/Statement	- 09/15/2017 - 09/24/2020
Of Liability	- This Safety Data Sheet is provided as a courtesy to Ardent Mills' customers. The information provided herein is provided in good faith and is believed accurate and reliable as of the date indicated. However, no representation, warranty, or guarantee of any kind, expressed or implied, is made as to the accuracy, reliability, correctness, or completeness. Neither the above named supplier nor any of its subsidiaries assumes any responsibility and/or liability for any loss, damage, injury, expense, direct or consequential, arising out of the use of the information contained herein. Final determination of the completeness and suitability of such information, and the suitability and safe conditions for use of any material is the sole responsibility of the user and user assumes all liability for loss, damage, injury, and/or expense arising out of the improper use of this material. No warranty, expressed or implied, regarding the material described herein shall be created by or inferred from any statement or omission in this SDS.