

KOJI RICE - SAFETY DATA SHEET

This voluntary product safety information sheet is provided to support safe handling. The product is not classified as hazardous on the supplied ingredient information.

SECTION 1**Identification of the substance/mixture and of the company/undertaking****1.1 Product identifier**

Item	Information
Product name	Koji Rice
Product type	Solid fermented food ingredient; mixture

1.2 Relevant identified uses and uses advised against

Food ingredient for professional food processing and flavour development. Do not use for medical, diagnostic or therapeutic purposes unless specifically authorised for that use.

1.3 Details of the supplier of the safety data sheet

Scientific and Technical Limited
John Eccles House, The Oxford Science Park, Oxford OX4 4GP, United Kingdom
Telephone: +44 1223 626543
Email: sales@scientificandtechnical.com
Website: www.scientificandtechnical.com

1.4 Emergency telephone number

Supplier: +44 1223 626543 (English; normal UK business hours). For a life-threatening emergency in the UK call 999. For urgent medical advice call NHS 111.

SECTION 2**Hazards identification****2.1 Classification of the substance or mixture**

- Based on the supplied ingredient information, the product is not classified as hazardous under GB CLP.

2.2 Label elements

Item	Information
Signal word	None
Hazard pictograms	None
Hazard statements	None assigned

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SECTION 2

Hazards identification - continued

2.3 Other hazards

Available information indicates that the mixture does not meet the PBT or vPvB criteria. Spraying, vigorous agitation, handling dried residues or pouring powders may generate enzyme-containing aerosols or dust. Allergen information: May contain fermentation-derived proteins; assess customer allergen requirements.

SECTION 3

Composition/information on ingredients

3.2 Mixtures - Solid fermented food ingredient. Declared component proportions: not disclosed in the current catalogue information.

Component	Concentration	Identifiers	Classification
Rice substrate	Proportion not disclosed	CAS Not applicable EC Not applicable	Not classified
Aspergillus oryzae culture on food substrate	Proportion not disclosed	CAS Not applicable EC Not applicable	Not classified under GB CLP based on supplied information

Component identities are based on the current product catalogue and approved source information. This sheet applies only to the product described and must be reviewed and reissued if the formulation, supplier information or physical form changes.

SECTION 4

First-aid measures

4.1 Description of first-aid measures

General: Remove contaminated clothing. Seek medical advice if symptoms persist or if there is any concern.

Inhalation: Move the person to fresh air and keep comfortable for breathing. If breathing is difficult or respiratory sensitisation symptoms occur, contact a doctor or poison centre immediately.

Skin contact: Wash with plenty of water and soap. Wash contaminated clothing before reuse. Seek medical advice if irritation develops.

Eye contact: Rinse cautiously with clean water for at least 15 minutes, holding the eyelids open. Remove contact lenses if present and easy to do. Continue rinsing and obtain medical attention if irritation persists.

Ingestion: Rinse mouth with water. Do not induce vomiting. Obtain medical advice if symptoms occur.

4.2 Most important symptoms and effects, both acute and delayed

Enzyme-containing products may cause eye or skin irritation and allergic or asthma-like respiratory symptoms in sensitised individuals. Food products may cause reactions in individuals sensitive to declared ingredients.

4.3 Indication of immediate medical attention and special treatment

Treat symptomatically. Consider occupational enzyme sensitisation if respiratory symptoms are present.

SECTION 5

Firefighting measures

5.1 Extinguishing media: Use water spray, alcohol-resistant foam, dry powder or carbon dioxide as appropriate for the surrounding fire.

5.2 Special hazards: Heating or fire may produce irritating decomposition products. Avoid inhaling enzyme-containing smoke, aerosols or dust.

5.3 Advice for firefighters: Wear self-contained breathing apparatus and full protective clothing. Contain contaminated firefighting water where practicable.

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SECTION 6

Accidental release measures

6.1 Personal precautions: Ensure adequate ventilation. Avoid inhalation of mist, aerosol or dust. Wear the personal protective equipment described in Section 8.

6.2 Environmental precautions: Prevent uncontrolled entry into drains, surface water or soil.

6.3 Methods and material for containment and cleaning: Contain liquids with inert absorbent. Collect powders or granules carefully without generating dust. Avoid high-pressure cleaning. Wash the surface after recovery where permitted.

6.4 Reference to other sections: See Section 8 for personal protection and Section 13 for disposal.

SECTION 7

Handling and storage

7.1 Precautions for safe handling

Avoid direct contact and inhalation. Do not spray enzyme preparations. Avoid splashing, aerosol and dust formation. Use only with adequate ventilation. Do not eat, drink or smoke while handling. Wash hands after use.

7.2 Conditions for safe storage

Keep refrigerated in the original closed pack. Use within 3 months of purchase. Protect from moisture and contamination.

7.3 Specific end uses

Food ingredient for professional food processing and flavour development.

SECTION 8

Exposure controls/personal protection

8.1 Control parameters

No product-specific workplace exposure limit is stated in the current source information. Exposure to airborne enzyme protein should be prevented or reduced to the lowest level reasonably practicable under COSHH.

Item	Information
Engineering controls	Use closed handling or effective local exhaust where mist, aerosol or dust may be generated.
Eye/face protection	Tightly fitting safety goggles. Add a face shield where splashing is possible.
Hand protection	Chemical-resistant protective gloves selected for the complete formulation and task.
Respiratory protection	Where exposure cannot be adequately controlled, use suitable respiratory protection with a P3 particulate filter selected by a competent person.
Hygiene measures	Wash hands after handling and before breaks. Remove and wash contaminated clothing.
Environmental controls	Prevent uncontrolled release and route wastewater to suitable treatment.

KOJI RICE - SAFETY DATA SHEET**SECTION 9****Physical and chemical properties****9.1 Information on basic physical and chemical properties**

Item	Information
Physical state	Solid
Colour	White to cream
Odour	Characteristic or not determined
Melting/freezing point	Not determined
Boiling point	Not determined
Flammability	Not expected to be readily flammable
Explosive limits	Not determined
Flash point	Not applicable or not determined
Auto-ignition temperature	Not determined
Decomposition temperature	Not determined
pH	Not applicable
Kinematic viscosity	Not determined
Solubility	Dispersible or soluble in water; verify for complete formulation
Partition coefficient	Not determined
Vapour pressure	Not determined
Density	Not determined
Particle characteristics	For powders/granules: particle size and respirable fraction not supplied

SECTION 10**Stability and reactivity**

10.1 Reactivity: No dangerous reaction expected under recommended handling and storage conditions.

10.2 Chemical stability: Expected to be stable under the recommended storage conditions. Enzyme activity may decline with heat, extremes of pH or contamination.

10.3 Possibility of hazardous reactions: None known from the supplied information.

10.4 Conditions to avoid: Heat, direct sunlight, freezing where applicable, aerosol or dust formation and contamination.

10.5 Incompatible materials: Strong oxidising agents and materials that denature proteins. Verify against the complete formulation.

10.6 Hazardous decomposition products: Irritating smoke, carbon oxides and nitrogen-containing decomposition products may form in a fire.

SECTION 11**Toxicological information****11.1 Information on hazard classes as defined in GB CLP**

No adverse effects are expected under normal food handling conditions. Dust or biological material may irritate susceptible individuals, and declared food allergens must be considered.

KOJI RICE - SAFETY DATA SHEET**SECTION 12****Ecological information**

12.1 Toxicity: Complete product-specific aquatic toxicity data are not available. Avoid uncontrolled release.

12.2 Persistence and degradability: Enzyme proteins and food-derived carriers are expected to be biodegradable. Verify other formulation components.

12.3 Bioaccumulative potential: Enzyme proteins are not expected to bioaccumulate.

12.4 Mobility in soil: Water-soluble or dispersible components may be mobile.

12.5 Results of PBT and vPvB assessment: No component has been identified as meeting PBT or vPvB criteria on the available information.

12.6 Endocrine disrupting properties: No identified component with endocrine-disrupting properties on the available information.

12.7 Other adverse effects: Large releases may increase biological oxygen demand.

SECTION 13**Disposal considerations****13.1 Waste treatment methods**

Minimise waste. Dispose of unused product, contaminated absorbent and packaging through an authorised waste contractor in accordance with local and national requirements. Do not discharge concentrated enzyme preparation to drains. Empty packaging should be cleaned or disposed of safely.

SECTION 14**Transport information**

Item	Information
14.1 UN number or ID number	Not regulated as dangerous goods on the available information
14.2 UN proper shipping name	Not applicable
14.3 Transport hazard class(es)	Not applicable
14.4 Packing group	Not applicable
14.5 Environmental hazards	Not classified as a marine pollutant on the available information
14.6 Special precautions for user	Keep containers closed, upright and protected from temperature extremes
14.7 Maritime transport in bulk	Not applicable

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SECTION 15

Regulatory information

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

Prepared with reference to UK REACH, GB CLP and COSHH requirements applicable in Great Britain. The supplier remains responsible for confirming the final classification, label and Section 3 disclosure against the controlled formulation and current legal requirements.

15.2 Chemical safety assessment

A chemical safety assessment for the complete mixture has not been supplied.

SECTION 16

Other information

Abbreviations

CAS: Chemical Abstracts Service; EC: European Community number; GB CLP: retained GB classification, labelling and packaging regime; PBT: persistent, bioaccumulative and toxic; vPvB: very persistent and very bioaccumulative; SDS: safety data sheet.

Hazard statement wording

No GB CLP hazard statements assigned on the supplied ingredient information.

Basis of issue

Initial issue prepared 03.09.2026 from supplied product information. Review whenever the formulation, classification, supplier data or legal requirements change.

Disclaimer

The information is intended to describe the product for health, safety and environmental purposes. It is not a specification or warranty. Users remain responsible for determining suitability and completing a task-specific risk assessment.