



325 SECOND STREET  
LAKEWOOD, NJ 08701

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W | WWW.KOSHERGELATIN.COM

## MATERIAL SAFETY DATA SHEET - MSDS

### COMPANY DETAILS

NAME : Glatech Productions  
ADDRESS : 325 Second Street,  
Lakewood, NJ 08701  
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## 1. PRODUCT IDENTIFICATION

CHEMICAL NAME : GELATIN  
SYNONYMS : GELATINE  
BRAND : KOLATIN  
FDA BIOTERRORISM REGISTRY NUMBER: 17377268536  
CHEMICAL FAMILY : Protein derived from animal hide.  
MOLECULAR FORMULA : (-CO-CHR-NH-)n  
STRUCTURAL FORMULA : (-CO-CHR-NH-)n  
CHEMINFO RECORD NUMBER :

## 2. COMPOSITION/INFORMATION on INGREDIENTS

APPEARANCE, ODOUR AND TASTE:  
Pale Yellow Granular powder; Faint beef odour and taste.

COMPOSITION/PURITY:  
88% pure protein derived from animal hide. Impurities:  
Water up to 13%, Inorganic Ash up to 3% (Na, Ca, SO<sub>4</sub>).

USES AND OCCURRENCES:  
Gelatin is derived from the natural skin or bone by denaturation of the protein, collagen. Using an exclusively acid process gives Type A gelatin with an isoelectric point of 7 to 9,5. Using an alkali process gives Type B gelatin with an isoelectric point of 4.6 to 5.2.  
As a food ingredient, gelatin is used as a protein and as a gelling agent in canned meats, as a gelling agent, foam stabiliser, emulsifying agent and adhesive in confectionery, as a crystal habit modifier and stabiliser in frozen confectionery, and as a stabiliser in dairy products like yoghurt and cheese, and as an adhesive and film former in the pharmaceutical industry.  
There is a further very wide range of gelatin uses including photography, mining, flotation, electroplating and carpentry etc.



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### 3. HAZARDS IDENTIFICATION

#### POTENTIAL HEALTH EFFECTS:

#### SHORT TERM EXPOSURE:

##### INHALATION:

At very high concentration for prolonged periods could cause blockages of the respiratory tract due to swelling of the dust as it absorbs body moisture.

##### SKIN CONTACT:

No detrimental effect.

##### EYE CONTACT:

No effect is expected.

##### INGESTION:

Because gelatin is a food ingredient, no detrimental effect would be expected as a result of moderate ingestion.

##### ALLERGENECITY:

*In very rare cases, ingestion of large quantities of gelatin can cause relatively mild allergic reactions for some individuals as: angioedema, urticaria and oral contact urticaria.*

##### EFFECTS OF LONG-TERM (CHRONIC) EXPOSURE:

No chronic hazards have been identified. Gelatine does not cause Asthma or any occupational disease. Gelatin dust is classified as a nuisance dust which can cause eye, nose and sinus irritation. Hence, the Occupation Exposure Level (OEL) has been set at 100mg/m<sup>3</sup>.

##### CARCINOGENICITY:

GRAS food ingredient with no carcinogenicity in evidence.

##### TETRAOGENICITY and EMBRYOTOXICITY:

GRAS food ingredient.

##### REPRODUCTIVE TOXICITY:

GRAS food ingredient.

##### MUTAGENICITY:

GRAS food ingredient.

##### TOXICOLOGICALLY SYNERGISTIC MATERIALS:

No Data.

##### POTENTIAL FOR ACCUMULATION:

Not likely to accumulate. Easily metabolised as protein.



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#### 4. FIRST AID MEASURES

**INHALATION:**

Remove from source of gelatin into fresh air. Seek medical assistance.

**SKIN CONTACT:**

Flush area with warm water.

**EYE CONTACT:**

Flush contaminated eye/s with lukewarm water.

**INGESTION:**

Comestible product.

**SKIN CONTACT:**

Flush area with warm water.

**EYE CONTACT:**

Flush contaminated eye/s with lukewarm water.

**INGESTION:**

Comestible product.

#### 5. FIRE FIGHTING MEASURES

**FIRE HAZARD COMMENTS:**

COMBUSTION CHARACTERISTIC	: 200°C
FLASH POINT	: No Data.
LOWER FLAM. (EXPLOSIVE) LIMIT	: No Data.
UPPER FLAM. (EXPLOSIVE) LIMIT	: No Data.
SENSITIVITY TO MECHANICAL IMPACT	: No Data.
SENSITIVITY TO STATIC CHARGE	: Used as an "antistatic" agent.
HAZARDOUS PRODUCTS OF COMBUSTION	: Carbon and organic volatile compounds.
FIRE EXTINGUISHING MEDIA	: Dry chemical powder/foam/carbon dioxide.

**FIRE FIGHTING INSTRUCTIONS:**

Gelatine should be removed from the source of heat/ignition to reduce decomposition, if possible. Water should not be used on burning gelatine as this could result in a very slippery gelatin solution contaminating the area leading to more difficult and hazardous clean-up.



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## 6. ACCIDENTAL RELEASE - SPILL

### PRECAUTIONS:

The dry powder is not dangerous. It should be protected from moisture as far as is possible. Government environmental agencies should be notified should a large amount of material be released into the environment as eutrophication of natural water supplies could be involved.

### CLEAN-UP:

The material can be swept up or loaded into containers and disposed of to a Local Authority Dump or similar disposal facility.

## 7. HANDLING AND STORAGE

### HANDLING:

Good Manufacturing Practice hygiene procedures applicable to handling a food product should be employed at all times.

Any partly used container should be properly sealed before return to storage.

### STORAGE:

A clean, dry and well ventilated area is required for gelatin storage. The product's functionality can be compromised if it comes in contact with reactive vapours e.g. formaldehyde vapour.

## 8. Respiratory Protection

Chemical Safety Glasses and a respirator/face mask should be worn if dust is liberated during the handling process.

## 9. CHEMICAL AND PHYSICAL PROPERTIES

MOLECULAR WEIGHT	: ca. 2000 to 10 <sup>6</sup> Dalton
MELTING POINT (with decomposition)	: ca. 200°C
SPECIFIC GRAVITY	: 1.3
SOLUBILITY IN WATER	: absorbs from 3 to 5 times its own volume of water.
SOLUBILITY IN OTHER LIQUIDS	: Polyhydric alcohol
pH VALUE	: 4 to 8
COMBUSTIBILITY	:Used as a combustion retarder



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#### 10. STABILITY AND REACTIVITY

STABILITY : Gelatin is stable for at least 5 years when suitable stored in Sealed containers undertypical warehouse conditions, to Prevent ingress or loss of moisture. After 2 years, Bloom and Moisture should be re-tested to establish that no significant Change has occurred.

HAZARDOUS POLYMERISATION : Does not occur

HAZARDOUS DECOMPOSITION PRODS. : None known

INCOMPATIBILITY : Strong oxidising agents could initiate combustion

#### 11. TOXICOLOGICAL INFORMATION

Gelatin is a GRAS food ingredient.

#### 12. WASTE DISPOSAL

Gelatin is biodegradable and easily digested in anaerobic and aerobic digestion facilities, and it can also be safely disposed of to land fill sites.

#### 13. DISPOSAL INFORMATION

Gelatin is easily biodegradable and does not present problems with disposal.

#### 14. TRANSPORT INFORMATION

Food, pharmaceutical product. Should be transported according to GMP.

#### 15. REGULATORY INFORMATION

Food Ingredient specified under..... Law no. ...., Act ..... of ..... by.....

#### 16. OTHER INFORMATION

All reasonable care has been exercised in processing your request for information on the chemical listed in this Material Safety Data Sheet. No warrantee is made, either express or implied and GELITA GROUP does not hold itself liable for any injury, illness, or loss or misinterpretation arising from the use of this data.