



Shay and Company
10639 SE Fuller Rd
Milwaukie, OR 97222
Ph: 503-653-1155
info@shayandcompany.com

SAFETY DATA SHEET

Version: 1.0

Revision Date: 12/09/2020

1. Product and Company Identification:

Product: Kefir Water

Item Code: 99279

Distributor: Shay and Company

2. Hazard Identification:

Hazard Symbol: This chemical is not considered hazardous by the 2012 OSHA Hazard Communication Standard (29 CFR 1910.1200)

Risk Phrases:

Routes of entry: Eyes, skin, oral, inhalation

Acute Eye Contact: May cause mild reversible eye irritation.

Chronic Eye Contact: Chronic exposure not likely from normal use.

3. Composition/Information on Ingredients:

Ingredient Deck:

62.5-68.5% Water

30-35% Opuntia Ficus-Indica Fruit Extract (Prickly Pear Extract)

1.5-2.5% Lactobacillus Ferment (natural preservative)

Hazardous Ingredient/s: n/a

4. First Aid Measures:

Inhalation: Remove to fresh air; seek medical attention if irritation persists.

Eyes: Flush immediately with plenty of water; seek medical attention if irritation persists.

Skin: Wash with soap and water, seek medical attention if irritation develops or persists.

Ingestion: Do not induce vomiting; drink 2-3 glasses of water, contact physician for further treatment.

5. Fire Fighting Measures:

Suitable Extinguishers: Water, dry chemicals, foam, carbon dioxide

Extinguishers Not to be Used: none



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Hazardous Decomposition Products: Move container from fire area if it can be done without risk. Avoid inhalation of material or combustion by-products. Stay upwind and keep out of low area.

Special Fire Fighting Procedures: none

6. Accidental Release Measures:

Personal Precautions: none

Environmental Precautions: none

Clean Up Procedure: Sweep up and dispose of according to local regulations. Wash affected skin areas with soap and water. Keep spills out of all sewers and bodies of water.

7. Handling and Storage:

Handling Precautions: Handle in accordance with good industrial hygiene and safety practice.

Storage Requirements: Store in a dry place at temperatures not exceeding 32°C. Based on stability studies, the optimum storage temperature for maximization of shelf life is 23 - 25°C. However, it may be stored at temperatures between 16 and 32°C if such specific temperature control is not available. Do not freeze. Please refer to stability data for effects heat or cold may have on the specifications of the product.

8. Exposure Controls/Personal Protection:

Occupational Exposure Limit: This product, as supplied, does not contain any hazardous materials with occupational exposure limits established by the region specific regulatory bodies.

Respiratory Protection: Use with adequate ventilation

Eye Protection: Wear safety glasses

Skin Protection: Protective clothing is not necessary

9. Physical and Chemical Properties:

Description: Clear, free flowing liquid; mild, clean aroma

Extracted Method: Fermentation

Flash Point: 93.33°C/>200°F

Boiling Point: Not determined

pH: 4.0 - 6.0

Non-volatile Material: 30% Min

Gluconic Acid (HPLC): 18-24%

Solubility in Water (by weight): Soluble



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10. Stability and Reactivity:

Condition to Avoid: none
Materials to Avoid: none known
Hazardous Decomposition Products: none
Stabilization Techniques: none; product is stable

11. Toxicological Information:

Routes of Entry:
Oral: None
Derma: Non-toxic
Inhalation: None
Skin: Non-toxic
Eye: Mildly irritant

12. Ecological Information:

Ecotoxicity: EC10 (Freshwater Alga): 124.16 mg/L - Not harmful to aquatic organisms
EC20 (Freshwater Alga): 217.44 mg/L - Not harmful to aquatic organisms
Biodegradability: Readily biodegradable (90.7% biodegradation after 28 days of testing)

13. Disposal Considerations:

Handling Precautions: None
Method of Disposal: Dispose of accordance with local regulations.
Contaminated Packaging: Dispose of accordance with local regulations.

14. Transportation Information:

Non-Hazardous Cargo. No special Transporting facility required.

15. Regulatory Information:

US State Regulations
California Proposition 65
This product does not contain any Proposition 65 chemicals

16. Other Information:

EINECS inventory status: Aqua: 231-791-2



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Opuntia Ficus-Indica Fruit Extract: 290-109-1
Lactobacillus Ferment: N/A (or) N/A (or) 295-635-5
TSCA inventory status: Exempt
AICS inventory status: Exempt: 90082-21-6
Not Listed: 1686112-36-6
Listed: 7732-18-5 & 68333-16-4 (or) 9015-54-7
Canadian (CEPA DSL) inventory status: Not Listed: Lactobacillus Ferment
(1686112-36-6)
Listed as Water (DSL) & Opuntia ficus-indica, ext. (Revised ICL) & Lactobacillus
acidophilus (Revised ICL) (or) Protein Hydrolyzates (DSL)
Japan (MITI list): Water & Opuntia Ficus-Indica Fruit Extract & Lactobacillus
Ferment
Korea: Water & Opuntia Ficus-Indica Fruit Extract^ & Lactobacillus
Ferment
China inventory status: Water & Opuntia Ficus-Indica Fruit Extract &
Lactobacillus Ferment
Philippines inventory status: Exempt: Opuntia Ficus-Indica Fruit Extract (90082-
21-6)
Not Listed: Lactobacillus Ferment (1686112-36-6 (or) 68333-16-4)
Listed as Water & Protein Hydrolyzates

^Not listed in 2004 CTFA Dictionary - Registered with Personal Care Products Council

The information provided above is intended only as a guide to the appropriate precautionary handling of the item. It is the responsibility of the customer and user to ensure it has in place provisions for the safe and proper handling of the material. Shay and Company believes the above information to be accurate based on the information available, however, it is the responsibility of the customer and user of the material to perform its own investigation and due diligence prior to use to verify that the product purchased from Shay and Company meets their quality requirements and is appropriate for the use to which the product is to be put.