

SAFETY INFORMATION FOR FEPAS® SAMPLES 2009-2010,
VERSION 1, MAY 2009.

The samples are real food specimens, which may contain microorganisms in one of the following base matrices:

Animal feed	Gelatin hydrolysate
Cocoa powder	Ground pepper
Chocolate	Herbs
Flour	Infant food
Freeze-dried meat	Liquid egg
Freeze-dried fish	Milk
Freeze dried salad	Milk powder
Fresh soft cheese	Rice

DESCRIPTION

The microorganisms present in the test material are organisms which are naturally present in these foods and may be **class II pathogens**.

HANDLING and STORAGE

Storage: Store between +2°C to 8°C until use.

Handling: **The samples should only be opened under controlled laboratory conditions by workers trained in their safe handling.**

FIRST AID

Eyes: Avoid contact with eyes. If affected, wash with plenty of water. Seek medical advice if irritation occurs

Skin: Wash contaminated skin thoroughly with antibacterial soap and water. If skin is broken and wound contamination is suspected, seek immediate medical advice.

Ingestion: Avoid hand to mouth contact. In the event of ingestion, seek immediate medical advice

ACCIDENTAL SPILLAGE

If spillage occurs, soak contaminated area with disinfectant.

DISPOSAL

As a precaution dispose of as microbiologically contaminated waste safely according to all local and national regulations.