



Firmapress[®] Red
Safety Data Sheet
Technical Specifications
Intolerance Data

We don't just sell machines—
we provide service.

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1. Safety Data Sheet



1.1 Description

| | |
|---------------------|---|
| Product Name | Firmapress® Red |
| Product Code | FIRRE |
| Supplier | LFA Machines Oxford Ltd. Unit 4b, 26-27 Murdock Road Bicester, Oxfordshire OX26499 United Kingdom Tel: +44 (0) 1869 250 234 |

1.2 Ingredients/Identity Information

| | |
|----------------------|---|
| Components | Magnesium stearate, microcrystalline cellulose, dicalcium phosphate, silicon dioxide, and food grade colorant |
| % in Product | 100 |
| Formula | Not available |
| EINECS Number | Not available |

1.3 Hazards Identification



| | |
|--|---------------------------------|
| Potential Acute Health Effects | Hazardous in case of inhalation |
| Potential Chronic Health Effects | Not available |
| Carcinogenic Effects | Not available |
| Mutagenic Effects | Not available |
| Teratogenic Effects | Not available |
| Developmental Toxicity | Not available |
| Hazardous Symbols/ Pictograms | Not applicable |
| Signal Words | Not applicable |

To the best of our knowledge, our products do not contain any contaminants or by-products known to the State of California that cause cancer or reproductive toxicity as listed under Proposition 65 Drinking Water and Toxic Enforcement Act.

1.4 First Aid Procedures



| | |
|-----------------------------|--|
| Eye Contact | Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Cold water may be used. WARM water MUST be used. Get medical attention if irritation occurs. |
| Skin Contact | Wash with soap and water. Get medical attention if irritation develops. |
| Serious Skin Contact | Get medical attention. |
| Inhalation | If inhaled, move to fresh air. If unable to breathe, give artificial respiration/CPR. If breathing is difficult, give oxygen. Get medical attention if irritation develops. |
| Serious Inhalation | Get medical attention. |
| Ingestion | Get medical attention. |
| Serious Ingestion | Get medical attention. |

1.5 Fire and Hazard Data



| | |
|--------------------------------|--|
| Flammability of Product | May be combustible at high temperatures/auto-ignition. |
| Temperature | Not available |
| Flash Points | Not available |
| Flammable Limits | Not available |
| Products of Combustion | These products are carbon oxides (CO, CO ₂). |

Fire Hazards in Presence of Various Substances

Slightly flammable in presence of open flames and sparks of heat. Non-flammable in presence of shocks.

Explosion Hazards in Presence of Various Substances

Risks of explosion of the product in presence of mechanical impact is not available.
Risks of explosion of the product in the presence of static discharge is not available.

Fire Fighting Media and Instructions

Small fire: Use dry chemical powder.
Large fire: Use water spray, fog, or foam. Do not use water jet.



1.6 Release/Spill Measures

Small Spill

Use appropriate tools to put the spilled solid in an appropriate container. Finish cleaning by spreading water on the contaminated surface and dispose of according to local and regional authority requirements.

Large Spill

Use a shovel to put the material into a convenient waste disposal container. Finish cleaning by spreading water on the contaminated surface and allow it to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV (check with local authorities).

1.7 Storage

Precautions

Keep away from heat. Keep away from sources of ignition.

Storage

Keep container tightly closed. Keep container in a cool, well-ventilated area.

1.8 Control Methods/PPE

Engineering Controls

Use process enclosures, local exhaust ventilation, or other engineering controls to airborne levels below recommended exposure limits. If user operations generate dust, fume, or mist, use ventilation to keep exposure to airborne contaminants below the exposure limit.

Personal Protective Equipment

- Safety glasses
- Lab coat
- Dust respirator
- Gloves

Personal Protective Equipment in Case of Large Spill

Note: Consult a specialist before handling this product to ensure that the suggested PPE below is sufficient.

- Splash goggles
- Full suit
- Dust respirator
- Boots
- Gloves

1.9 Physical and Chemical Properties



| | |
|-----------------------|----------------|
| Physical State | Powder |
| Color | Red |
| Odor | Characteristic |

1.10 Stability and Reactivity

| | |
|--------------------------------|------------------------------------|
| Stability | The product is stable. |
| Instability Temperature | Not available |
| Corrosivity | Non-corrosive in presence of glass |
| Polymerization | Will not occur |

1.11 Toxicological Information

| | |
|----------------------------------|---|
| Routes of Entry | Inhalation and ingestion |
| LD50 | Not available |
| LC50 | Not available |
| Chronic Effects on Humans | May cause damage to the following organ(s): lungs |
| Other Effects on Humans | Hazardous in case of inhalation |



1.12 Ecological Information

| | |
|---|---|
| Ecotoxicity | Not available |
| BOD5 and COD | Not available |
| Products of Biodegradation | Possibly hazardous short-term degradation products are not likely. However, long-term degradation products may arise. |
| Toxicity of the Products of Biodegradation | The products of degradation are more toxic. |

1.13 Disposal Considerations

Waste from Residue

Dispose of in accordance with all applicable local and national regulations.

1.14 Transport Information

Transport Classification

Not classified as dangerous for any mode of UK or International transport.

1.15 Regulatory Information

References

Not available

Other Special Considerations

Reviews, Standards and Regulations:

- Health & Safety at Work Act (1974)
- COSHH Regulation (1994)
- EH40 Occupational Exposure Limits

1.16 Other Information



This advice is given by LFA Machines Oxford Ltd., who accept no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterized or unknown.

We confirm that the information above is sourced from the original manufacturers/suppliers.

| Nutrition Facts | |
|--|-------------------------|
| 10 servings per container | |
| Serving size | 100 Grams (100g) |
| Amount Per Serving | |
| Calories | 0 |
| <small>% Daily Value*</small> | |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 250mg | 11% |
| Total Carbohydrate 49g | 18% |
| Dietary Fiber 49g | 175% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 0g | 0% |
| <small>Not a significant source of vitamin D, calcium, iron, and potassium</small> | |
| <small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> | |

2. Technical Specifications

2.1 Product Data



| | |
|---|--|
| Product Code | FIRRE |
| Raw Material Full Name | Firmapress Red |
| Raw Material Full Botanical/ Chemical/Latin/Trade Name/ Synonyms | Tableting mix comprised of magnesium stearate, microcrystalline cellulose, dicalcium phosphate, silicon dioxide, and food grade colorant |
| Acidity or Alkalinity Test | To pass the test |
| Solubility in Water | Practically insoluble in water |
| Solubility in Alcohol | Practically insoluble in ethanol |
| Loss on Drying (at 105 °C) | Max 6% |
| Free Alkalinity | Max 0.100% |
| Free Fatty Acid | Max 3.0% |
| Particle Size | 200-100 mesh |
| Percentage Passed Through | 95% |
| pH | 5.0-7.5 |
| Country of Origin | Europe/China |
| Country of Origin of the Manufacture | USA |
| Base Source/Start Material | Stearic acid & magnesium sulphate; sodium silicate |
| Origin of Product (Synthetic, Mineral, Animal, Fish, or Fermented) | Plant, quartz/sand, alpha cellulose wood pulp, phosphorus acids and calcium carbonate |
| Shelf Life from Date of Manufacture | 2 years |
| Storage Conditions | This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from the moisture and direct sunlight. |
| Appearance (Color, Flavor/Taste, Texture, Odor) | Free flowing fine powder. Color is red. Flavor/taste is characteristic. Texture is powder. Odor is characteristic. |
| Bulk Density | 0.53 g/cm ³ |

2.2 Microbiological Test



| | |
|------------------------------|-----------------|
| Total Viable Count | Max 1,000 cfu/g |
| Yeast & Moulds | Max 100 cfu/g |
| E. Coli | Absent |
| Salmonella | Absent |
| Staphylococcus aureus | Absent |

2.3 Metals

| | |
|------------------------------------|------------|
| Heavy Metals | Max 10 ppm |
| Lead (Pb) | <0.200 ppm |
| Cadmium (Cd) | <0.200 ppm |
| Nickel (Ni) | <0.200 ppm |
| Pharmacopoeia Standard Used | ICP-OES |

There are no nuts in this recipe, and there are no nuts on site. However, we cannot guarantee that the raw materials entering the site are nut free.

2.4 Confirmation of Status List



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE. This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON-IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to ionizing radiation as per European Directives 1999/2/EC and 1000/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product(s) banned by the IOC (International Olympics Committee).

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by LFA Machines Oxford Ltd. have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No. 396/2005 of 23rd February 2005 and commission regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

3. Intolerance Data

3.1 Intolerance Data Table



| | |
|---|---------------------|
| Free from all animal products (beef, pork, poultry, or other) | YES |
| Free from bovine products or derivatives by using hormones to increase milk yield in cows | YES |
| Free from bone meal | YES |
| Free from peanuts and peanut derivatives (including possible cross contamination) | YES |
| Free from other nut and nut derivatives | YES |
| Free from nut derived oil | YES |
| Free from sesame seeds and sesame seed derivatives | YES |
| Free from poppy seeds and poppy seed derivatives | YES |
| Free from sunflower seeds and sunflower seed derivatives | YES |
| Free from other seeds and seed derivatives | YES |
| Free from milk and milk derivatives | YES |
| Free from egg and egg derivatives | YES |
| Free from cereals containing gluten (wheat/rye/oats/barley/spelt/kamut or their hybridized strains) and derivatives | YES |
| Free from soya and soya derivatives | YES |
| Free from maize and maize derivatives | NO (corn starch) |
| Free from corn and corn derivatives | NO (corn starch) |
| Free from lupin and lupin derivatives | YES |
| Free from yeast and yeast derivatives | YES |
| Free from cotton seeds (flour) and cotton seed derivatives | YES |
| Free from rice and rice derivatives | YES |
| Free from mustard and mustard derivatives | YES |
| Free from celery and celery derivatives | YES |
| Free from celeriac and celeriac derivatives | YES |
| Free from fruit and fruit derivatives | YES |
| Free from vegetable and vegetable derivatives | YES |
| Free from carrot and carrot derivatives | YES |
| Free from legumes/pulses | YES |



| | |
|---|-----------------------------|
| Free from fish and fish derivatives | YES |
| Free from crustaceans and/or molluscs and their derivatives | YES |
| Free from additives | YES |
| Free from added salt | YES |
| Free from added sugar | YES |
| Free from antioxidants | YES |
| Free from artificial glutamates | YES |
| Free from aspartame | YES |
| Free from Azo and coal tar dyes | YES |
| Free from benzoates (E210/E219) | YES |
| Free from BHA/BHT (E320/E321) | YES |
| Free from caffeine | YES |
| Free from cinnamon | YES |
| Free from cocoa | YES |
| Free from colors (artificial/nature identical/natural/smoked) | NO (food grade colorant) |
| Free from dextrose | NO |
| Free from dioxins | YES |
| Free from ethanol | YES |
| Free from ethylene oxide | YES |
| Free from flavorings (artificial/nature identical/natural/smoked) | YES |
| Free from garlic | YES |
| Free from gelatine | YES |
| Free from glutamates (E620 to E625) | YES |
| Free from histamine | YES |
| Free from hickory | YES |
| Free from honey | YES |
| Free from lactose | YES |



| | |
|--|---------------------|
| Free from latex | YES |
| Free from MSG (added and naturally occurring E621) | YES |
| Free from nucleotides (E627, E630, E631. E635) | YES |
| Free from polyols | YES |
| Free from preservatives | YES |
| Free from starch products (including maltodextrin) | NO (corn starch) |
| Free from sorbic acid (E200, E203) | YES |
| Free from sulphur dioxide and sulphites at levels above 10 mg/kg or 10 mg/liter express as SO² | YES |
| Free from sweeteners | YES |
| Free from vanillin | YES |
| Suitable for diabetics | YES |
| Suitable for Celiacs | YES |
| Suitable for Ovo-Lacto Vegetarians | YES |
| Suitable for Vegans | YES |
| Kosher Certified | YES |
| Halal Certified | YES |



LFA MACHINES

www.lfamachines.com

United Kingdom

Unit 4B
Murdock Road
Bicester
Oxfordshire
United Kingdom
OX26 4PP

United States

6601 Will Rogers Blvd
Fort Worth
Texas
United States
76140

Germany

Business Parc Am
Trippelsberg 92
Düsseldorf
Germany
40589

Taiwan

7F-5, No. 2, Sec. 2
Taiwan Blvd
West District
Taichung City
403