



NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
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Safety Data Sheet (MSDS)

- Vital Wheat Gluten

According to: GB/T 16483, GB/T 17519; GHS (Rev.9), UN GHS
Product Name: Vital Wheat Gluten
CAS Number: 8002-80-0
Product Number: VWG-20260219
Brand: SIGALD
Revision Date: 19 February 2026
Supplier: NEWAY SINOPHC TECH. LIMITED
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SECTION 1: Identification

1.1 Product Identifiers

- Name: Vital Wheat Gluten
- Synonyms: Wheat Gluten; Gluten Flour; Wheat Protein Isolate
- CAS No.: 8002-80-0
- EINECS No.: 232-301-0

1.4 Uses and Restrictions

- **Uses:** Food ingredient, feed additive, industrial binder.
- **Restrictions: Contains Gluten.** Not suitable for individuals with Celiac Disease or gluten intolerance.

SECTION 2: Hazards Identification

2.1 GHS Classification

- **Respiratory sensitization (Category 1):** H334 - May cause allergy or asthma symptoms or breathing difficulties if inhaled.
- **Eye irritation (Category 2):** H319 - Causes serious eye irritation.
- **Skin sensitization (Category 1):** H317 - May cause an allergic skin reaction.

2.2 Label Elements

- **Pictograms:** (Exclamation Mark)
- **Signal Word:** **WARNING**
- **Hazard Statements:**
 - H317: May cause an allergic skin reaction.
 - H319: Causes serious eye irritation.
 - H334: May cause allergy or asthma symptoms or breathing difficulties if inhaled.
- **Precautionary Statements:**
 - P261: Avoid breathing dust.
 - P280: Wear protective gloves/eye protection/face protection.
 - P302+P352: IF ON SKIN: Wash with plenty of soap and water.
 - P337+P313: If eye irritation persists: Get medical advice/attention.
 - P342+P311: If experiencing respiratory symptoms: Call a POISON CENTER or doctor/physician.

SECTION 3: Composition/Information on Ingredients

- **Substance/Mixture:** Natural complex mixture.
- **CAS No.:** 8002-80-0.
- **Hazardous Components:** Wheat proteins (Gliadin/Glutenin) - 100%.
- **Allergens:** Contains WHEAT (Gluten).

SECTION 4: First Aid Measures

- **Inhalation:** Remove victim to fresh air. If the person is experiencing asthma or allergic symptoms (wheezing, shortness of breath), administer oxygen if qualified and call a physician immediately.
- **Skin Contact:** Remove contaminated clothing. Wash skin thoroughly with plenty of soap and water. If rash or irritation occurs, get medical attention.



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- **Eye Contact:** Rinse eyes continuously with plenty of running water for at least 15 minutes, holding eyelids open. Remove contact lenses if present. Get medical attention if irritation persists.
- **Ingestion: Food grade is safe for consumption by non-allergic individuals.** If ingested by a person with Celiac Disease, monitor for gastrointestinal symptoms and consult a physician. Do NOT induce vomiting.

SECTION 5: Firefighting Measures

- **Suitable Extinguishing Media:** Water spray (fog), dry chemical powder, carbon dioxide (CO₂), foam.
- **Unsuitable Media:** None known.
- **Hazards in Fire:** Combustion produces carbon monoxide, carbon dioxide, and irritating smoke. Flour dust clouds are **explosive** if ignited in confined spaces.
- **Firefighter Precautions:** Wear self-contained breathing apparatus (SCBA) and full fire protective clothing. Prevent dust accumulation to avoid explosion. Cool containers with water spray.

SECTION 6: Accidental Release Measures

- **Personal Precautions:** Wear dust mask (P2), safety goggles, and nitrile gloves. Avoid generating dust clouds.
- **Environmental Precautions:** Prevent dust from entering drains or waterways, as it may cause oxygen depletion upon decomposition.
- **Methods for Clean-Up:** Sweep up with a brush (do not use a vacuum cleaner unless it is explosion-proof) and shovel into a sealed container for recovery or disposal. Wipe the area with a damp cloth to prevent residual dust.

SECTION 7: Handling and Storage

- **Handling:** Use in a well-ventilated area. Avoid creating dust. Persons with a history of wheat allergy or asthma should avoid handling this product. Wash hands thoroughly after handling.
- **Storage:** Store in a cool, dry place. Keep containers tightly closed to prevent moisture absorption (caking) and infestation. Store away from strong oxidizers.

SECTION 8: Exposure Controls/Personal Protection

- **Occupational Exposure Limits:** No specific OEL, but respirable dust should be minimized.
- **Engineering Controls:** Use local exhaust ventilation to prevent dust accumulation. Ensure the area is equipped with explosion-proof electrical equipment.
- **PPE:**
 - **Eyes:** Safety glasses or chemical goggles.
 - **Skin:** Protective gloves and coveralls.
 - **Respiratory:** Dust/mist respirator (P2) for routine handling; full-face respirator for clean-up or large spills.

SECTION 9: Physical and Chemical Properties

- **Appearance:** Pale yellow/off-white powder.
- **Odor:** Mild wheat odor.
- **pH:** 6.0 - 7.5 (10% suspension).
- **Melting Point:** Decomposes at > 160°C.
- **Boiling Point:** Not applicable (solid).
- **Flash Point:** Not applicable (solid powder, but dust is explosive).
- **Explosion Limits:** Dust cloud: Lower ~ 30 g/m³, Upper ~ 1500 g/m³.
- **Relative Density:** ~1.3 g/cm³.
- **Solubility:** Insoluble in water (hydrates); soluble in dilute acids/bases.
- **Vapor Pressure:** < 0.01 hPa (20°C).



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SECTION 10: Stability and Reactivity

- **Stability:** Stable under normal conditions. Hygroscopic.
- **Hazardous Reactions:** Dust clouds in air are explosive and may ignite with a spark or flame. Reacts with strong oxidizing agents.
- **Hazardous Decomposition:** On combustion or strong heating, produces carbon monoxide and carbon dioxide.

SECTION 11: Toxicological Information

- **Acute Toxicity:** LD₅₀ (Oral, Rat) > 5,000 mg/kg (Non-toxic).
- **Skin Irritation:** Non-irritating to intact skin.
- **Sensitization: Major allergen.** Inhalation can cause Baker's Asthma in sensitized individuals. Ingestion causes severe gastrointestinal issues in Celiac patients.
- **Carcinogenicity:** IARC: Not classified as a carcinogen.

SECTION 12: Ecological Information

- **Aquatic Toxicity:** Low toxicity. However, large quantities in water can cause oxygen depletion.
- **Persistence and Degradability:** Readily biodegradable under aerobic conditions.
- **Bioaccumulation:** No bioaccumulation potential.

SECTION 13: Disposal Considerations

- Dispose of waste in accordance with local regulations.
- Uncontaminated product can be disposed of as organic waste or animal feed (if within shelf life).
- Contaminated waste should be placed in sealed containers and disposed of in a licensed landfill.

SECTION 14: Transport Information

- **UN Number:** Not applicable (Non-Hazardous for transport).
- **UN Proper Shipping Name:** Not dangerous goods.
- **Transport Class:** N/A.
- **Packing Group:** N/A.
- **Marine Pollutant:** No.
- **Notes:** Although non-hazardous, precautions must be taken to prevent dust formation during transport to avoid explosion risks.

SECTION 15: Regulatory Information

- **China:** Complies with GB/T 10368 (Vital Wheat Gluten) and GB 2760.
- **EU:** REACH registered. Complies with EC 178/2002. Mandatory allergen labeling for WHEAT.
- **USA:** TSCA listed. GRAS (Generally Recognized as Safe) for food use. Labeling required for gluten content.

SECTION 16: Other Information

- **Revision Date:** 19 February 2026
- **Version:** 1.0
- **Disclaimer:** This information is based on current knowledge. It is provided for safe handling and does not constitute a warranty. **Allergen warning: Contains Wheat Gluten.**