Isolated Soy Protein

01 Identification

Product identifier: Isolated Soy Protein. Synonyms: Soy Protein Isolate; ISP. Form: powder. Recommended use: food formulation ingredient for gel-forming and emulsifying systems. Not intended for direct consumption by persons with soy allergy.

Supplier: Shanghai Protide Biotech Co., Ltd. Address: Room 1001, Building A, Caohejing Center, No. 1520 Gumei Road, Xuhui District, Shanghai, China. Contact: sales@protidebio.com | www.protidebio.com | +86-21-54265599.

Emergency: Contact local emergency medical services or a poison centre for urgent assistance. The supplier telephone is a business contact; a 24-hour emergency response service is not represented.

02 Hazards identification

Item	Status / handling information
GHS classification	Not established for this exact supplied grade from the available records
Pictograms / signal word	Not assigned from the available product-specific data
Hazard / precautionary statements	Product-specific GHS label elements not established
Other hazards	Potential combustible dust; dust irritation; soy-related allergic reactions

The absence of an established classification does not mean that the material is non-hazardous. Avoid inhaling dust and prevent dust clouds or deposits near ignition sources. Powder handling can generate combustible dust-air mixtures. Soy is an allergenic food source; susceptible persons may react to exposure.

03 Composition and information on ingredients

Material identity	Reference CAS / EC	Concentration
Soy-derived protein isolate	9010-10-0 / 232-720-8	Protein ≥90.0%; not chemical purity

The TDS identifies non-GMO soy flakes as the source and moisture of no more than 7.0%. The protein specification is ≥90.0%, as confirmed for this product. This is a protein-content specification, not chemical purity. The protein test method and reporting basis are not specified. Detailed constituent and processing-aid disclosure is not supplied. The identifiers describe soy proteins and do not establish a single molecular formula.

04 First-aid measures

Inhalation: Move to fresh air. Obtain medical attention for persistent respiratory symptoms; urgent breathing difficulty requires emergency care. Skin: Wash with soap and water; remove contaminated clothing. Eyes: Rinse cautiously with clean water for at least 15 minutes, removing contact lenses if easy. Seek help if irritation persists. Ingestion: Rinse the mouth; do not induce vomiting. Obtain medical attention for symptoms or suspected allergy.

Possible effects include mechanical eye or respiratory irritation and soy-related allergic symptoms. Seek immediate medical care for wheezing, facial swelling or other serious reactions. Treat according to symptoms; no product-specific antidote is known from the available records.

05 Fire-fighting measures

Use water spray, foam, dry chemical or carbon dioxide as appropriate for the surrounding fire. Avoid a forceful jet that disperses powder. Fine airborne dust may ignite or explode when an ignition source is present. Heating can produce irritating smoke and carbon oxides. Firefighters should wear suitable full protective clothing and self-contained breathing apparatus. Exact dust-explosion parameters have not been determined for this grade.

06 Accidental release measures

Keep unnecessary personnel away. Avoid creating dust and use the protection described in section 8. Keep spills out of drains and surface water. Collect with suitable non-sparking tools or a vacuum system designed for the dust hazard, and place in a closed labelled container. Do not use compressed air to disperse deposits. Clean affected surfaces while preventing allergen cross-contact.

07 Handling and storage

Keep bags closed when not in use. Control dust at transfer and mixing points; maintain housekeeping and keep ignition sources away. Where indicated by the workplace dust-risk assessment, use suitable grounding, bonding and dust-handling equipment. Avoid eye contact and breathing dust. Do not eat, drink or smoke during bulk handling.

Store dry and cool, preferably at ≤25°C and relative humidity ≤65%. Keep protected from contamination. Packaging: 20 kg/bag; food-grade PE inner liner and paper-plastic composite outer bag. Shelf life: 18 months under the stated storage conditions. Use a clean, dry vehicle or container. Do not co-transport with toxic, volatile or radioactive substances.

08 Exposure controls and personal protection

No grade-specific occupational exposure limit is established in the supplied records. Apply relevant local limits for airborne particulates and assess soy-allergen exposure. Use local extraction or closed transfer where dust can form. Select approved particulate respiratory protection when engineering controls are insufficient, within a suitable workplace programme. Wear protective eyewear, suitable gloves and clean work clothing; provide eye-rinsing facilities. Wash hands after handling and prevent contamination of food or allergen-controlled areas.

09 Physical and chemical properties

Property	Value / status
Physical state / colour	Light yellow or off-white powder
Odour	Neutral
pH	6.5–8.5; test concentration not specified
Moisture	≤7.0%
Protein	≥90.0%; reporting basis not specified
Melting / freezing point	Not established
Boiling point / range	Not established
Flammability	Potential combustible dust; grade-specific test data unavailable
Flash point	Not established
Lower / upper explosion limits	Not established
Auto-ignition temperature	Not established
Decomposition temperature	Not established
Kinematic viscosity	Not established
Water solubility	Quantitative data not supplied
Partition coefficient (n-octanol/water)	Not established
Vapour pressure	Not established
Density / relative density	Not established
Relative vapour density	Not established
Particle characteristics	Not established

Appearance, odour, pH and moisture follow the supplied product specification. Missing property data are not evidence of safe handling or transport exemption.

10 Stability and reactivity

Expected to be stable under the stated dry, cool storage conditions. Avoid heat, sparks, flames and airborne dust accumulation. Keep away from strong oxidising agents as a precaution for organic material. Grade-specific hazardous-reaction data are unavailable. Thermal decomposition can release carbon oxides and irritating fumes.

11 Toxicological information

Exposure may occur by inhalation, eye or skin contact and ingestion. Dust may irritate mechanically; soy proteins can trigger allergic reactions in susceptible persons. Grade-specific LD50/LC50, skin and eye test results, sensitisation studies, mutagenicity, carcinogenicity, reproductive toxicity, repeated-dose and target-organ data are not supplied. No numerical toxicity or negative safety conclusion is inferred from these gaps.

12 Ecological information

No grade-specific aquatic toxicity, persistence, biodegradation, bioaccumulation, soil mobility or endocrine-effect studies are supplied. Avoid uncontrolled discharge to drains or waterways. Do not infer environmental harmlessness or a regulatory exemption from the product's food use.

13 Disposal considerations

Collect residual material and contaminated packaging in suitable closed containers. Dispose of them through an appropriate waste route under applicable local requirements. Do not discharge bulk material to drains. Consider soy allergen contamination when selecting cleaning and disposal procedures.

14 Transport information

Transport field	ADR / RID	IMDG	IATA
UN number / ID	Not verified	Not verified	Not verified
Proper shipping name	Not verified	Not verified	Not verified
Hazard class(es)	Not verified	Not verified	Not verified
Packing group	Not verified	Not verified	Not verified
Environmental hazards	Not verified	Not verified	Not verified

Classification for this exact product, formulation and shipment has not been verified. No non-dangerous-goods declaration is made. Confirm requirements with the carrier for the mode and route. Protect bags from moisture, damage and contamination. Bulk maritime transport data are not supplied.

15 Regulatory information

Soy is a major food allergen in the United States; finished-food labelling and allergen controls must be assessed for the destination market. This sheet does not constitute a chemical-inventory determination, food-use approval, certificate, GHS assessment or a declaration of compliance with every jurisdiction. A grade-specific chemical safety assessment and inventory status have not been supplied.

16 Other information

Issued: 05 November 2026 | Revision 1.1 | English. Prepared by Shanghai Protide Biotech Co., Ltd. Scope: isolated soy protein powder described by the corresponding Protide TDS; excludes hydrolysed soy peptides, liquid formulations and other soy preparations.

Revision 1.1 updates the protein specification to ≥90.0% following the supplier's clarification. Basis: user-supplied isolated soy protein TDS and subsequent clarification; publicly available same-product supplier safety sheets; NIST RM 8186 SDS (16 July 2021) for soy-protein identity and handling considerations; OSHA combustible-dust guidance; FDA major-food-allergen information. Reference-material and other supplier classifications have not been transferred to this grade.

Reference publications: tsapps.nist.gov/srmext/msds/8186-MSDS.pdf; osha.gov/combustible-dust; fda.gov/industry/fda-basics-industry/what-major-food-allergen. Technical references are background sources, not supplier or certification endorsements.

GHS: Globally Harmonized System. ADR/RID: road/rail dangerous-goods rules. IMDG: maritime dangerous-goods code. IATA: air transport rules. COA: Certificate of Analysis. "Not established" identifies missing product-specific evidence; it does not mean not applicable or safe.

Use this information with the agreed product specification, workplace risk assessment and applicable destination requirements. It describes handling precautions and data limitations and does not warrant properties beyond the specification or establish finished-product suitability. Contact Protide for further product-specific information.