# SSERC logo

**SSERC Risk Assessment** (revised version March 2018)

(based on HSE’s INDG 163 ‘Risk assessment - A brief guide to controlling risks in the workplace’)

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| Activity assessed | Maillard Reaction (Food Chemistry) |
| *Date of assessment* | 30th June 2020 |
| *Date of review (****Step 5****)* |  |
| *School* |  |
| *Department* |  |

| Step 1 | Step 2 | Step 3 | Step 4 | | | | |
| --- | --- | --- | --- | --- | --- | --- | --- |
| *List Significant hazards here:* | *Who might be harmed and how?* | *What are you already doing?*  *What further action is needed?* | *Actions* | | | | |
| *by whom?* | | *Due date* | | *Done* |
| Most amino acids are of no significant hazard. One or two are irritants or harmful by ingestion. | Pupil preparing the sample tubes. | Avoid raising dust and possibly wear eye protection. |  |  | |  | |
| Sodium carbonate is an irritant | Pupil preparing the sample tubes. | Wear eye protection |  |  | |  | |
| The other reagents are of no significant hazard |  |  |  |  | |  | |

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| **Description of activity:**  Mixtures of amino acids and sugars are dissolved in water, made alkaline with sodium carbonate and heated in a boiling water bath. They are then cooled and inspected. |
| **Additional comments:** |