

# **Cappuccino Flavor Fountain, Natural/Artificial**

Safety Data Sheet

SECTION 1: Identification of the substance/mixture and of the company/undertaking
1.1. Product identifier
Product name : Cappuccino Flavor Fountain, Natural/Artificial
Product form : Mixture
1.2. Relevant identified uses of the substance or mixture and uses advised against
Use of the substance/mixture : Food industry: component
1.3. Details of the supplier of the safety data sheet
OliveNation LLC
13 Robbie Road #A4
Avon, MA 02322
617-580-3667
1.4. Emergency telephone number
Emergency number : CHEMTREC: Within USA and Canada: 1.800.424.9300 Outside USA and Canada: +1 703 527 3887
SECTION 2: Hazards identification
2.1. Classification of the substance or mixture
GHS-US classification
Not classified
2.2. Label elements
GHS-US labeling
No labeling applicable
2.3. Other hazards
No additional information available
2.4. Unknown acute toxicity (GHS US)
Not applicable
SECTION 3: Composition/Information on ingredients
3.1. Substances
Not applicable
3.2. Mixtures
*The specific chemical identities of the ingredients in this mixture, as well as, exact concentrations of any hazardous ingredients stated above, are considered trade secrets. This information is withheld in accordance with the provisions of 1910.1200 of the Code of Federal Regulations.
Full text of H-phrases: see section 16

SECTION 4: First aid measures	
4.1. Description of first aid measures	
First-aid measures general	: Never give anything by mouth to an unconscious person. If you feel unwell, seek medical advice (show the label where possible).
First-aid measures after inhalation	: Allow victim to breathe fresh air. Allow the victim to rest.
First-aid measures after skin contact	: Remove affected clothing and wash all exposed skin area with mild soap and water, followed by warm water rinse.



First-aid measures after eye contact	: Rinse immediately with plenty of water. Obtain medical attention if pain, blinking or redness persists.
First-aid measures after ingestion	: Rinse mouth. Do NOT induce vomiting. Obtain emergency medical attention.
4.2. Most important symptoms and eff	fects, both acute and delayed
Symptoms/effects	: Not expected to present a significant hazard under anticipated conditions of normal use.
4.3. Indication of any immediate medi	ical attention and special treatment needed
No additional information available	
SECTION 5: Firefighting measures	
5.1. Extinguishing media	
Suitable extinguishing media	: Foam. Dry powder. Carbon dioxide. Water spray. Sand.
Unsuitable extinguishing media	: Do not use a heavy water stream.
5.2. Special hazards arising from the s	substance or mixture
No additional information available	
5.3. Advice for firefighters	
Firefighting instructions	: Use water spray or fog for cooling exposed containers. Exercise caution when fighting any
	chemical fire. Prevent fire-fighting water from entering environment.
Protection during firefighting	: Do not enter fire area without proper protective equipment, including respiratory protection.
SECTION 6: Accidental release me	asures
6.1. Personal precautions, protective e	equipment and emergency procedures
6.1.1. For non-emergency personnel	
Emergency procedures	: Evacuate unnecessary personnel.
6.1.2. For emergency responders	
Protective equipment	: Equip cleanup crew with proper protection.
Emergency procedures	: Ventilate area.
6.2. Environmental precautions	
-	y authorities if liquid enters sewers or public waters.
6.3. Methods and material for contain	
Methods for cleaning up	: Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible. Collect
Fictious for cleaning up	spillage. Store away from other materials.
6.4. Reference to other sections	
See Heading 8. Exposure controls and personal prices and personal persona	protection.
SECTION 7: Handling and storage	
7.1. Precautions for safe handling	
Precautions for safe handling	: Wash hands and other exposed areas with mild soap and water before eating, drinking or
	smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapor.
7.2. Conditions for safe storage, includ	Jing any incompatibilities
Storage conditions	: Keep only in the original container in a cool, well ventilated place away from : Keep container
	closed when not in use.
Incompatible products	closed when not in use. : Strong bases. Strong acids.
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Incompatible products	: Strong bases. Strong acids.



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# SECTION 8: Exposure controls/personal protection

8.1. Control param	leters
Cappuccino Flavor Fo	untain, Natural/Artificial
ACGIH	Not applicable
OSHA	Not applicable

8.2. Exposure controls	
Personal protective equipment	: Avoid all unnecessary exposure.
Hand protection	: Wear eye protection and protective gloves. protective gloves.
Eye protection	: Chemical goggles or safety glasses.
Respiratory protection	: Wear appropriate mask.
Other information	: Do not eat, drink or smoke during use.

# SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties						
Physical state	: Liquid					
Color	: Refer to specification sheet					
Odor	: characteristic					
Odor threshold	: No data available					
pH	: No data available					
Relative evaporation rate (butyl acetate=1)	: No data available					
Melting point	: No data available					
Freezing point	: No data available					
Boiling point	: > 100 °F					
Flash point	: > 200 °F					
Auto-ignition temperature	: No data available					
Decomposition temperature	: No data available					
Flammability (solid, gas)	: No data available					
Vapor pressure	: No data available					
Relative vapor density at 20 °C	: No data available					
Relative density	: No data available					
Specific gravity / density	: 1.0334					
Solubility	: Miscible with water. Water: N/A					
Log Pow	: No data available					
Log Kow	: No data available					
Viscosity, kinematic	: No data available					
Viscosity, dynamic	: No data available					
Explosive properties	: No data available					
Oxidizing properties	: No data available					
Explosion limits	: No data available					
9.2. Other information						

No additional information available

# SECTION 10: Stability and reactivity 10.1. Reactivity No additional information available



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10.2.         Chemical stability           Not established.         Image: Chemical stability										
10.3. Possibility of hazardous reactions										
10.3.         Possibility of hazardous reactions           Not established.         Image: Comparison of the stablished of th										
10.4. Conditions to avoid										
Direct sunlight. Extremely high or low temperatures.										
10.5. Incompatible materials										
Strong acids. Strong bases.										
10.6. Hazardous decomposition products										
fume. Carbon monoxide. Carbon dioxide.										
SECTION 11: Toxicological information										
11.1. Information on toxicological effects										
Acute toxicity : Not classified										
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Proprietary Flavor Ingredient - p322										
LD50 oral rat 20000 mg/kg (Rat; Experimental value)										
LD50 dermal rat 22500 mg/kg (Rat; Experimental value)										
LD50 dermal rabbit 20800 mg/kg (Rabbit; Experimental value)										
ATE US (oral) 20000 mg/kg body weight										
ATE US (dermal) 20800 mg/kg body weight										
Proprietary Flavor Ingredient - p324										
LD50 oral rat 10740 mg/kg body weight (Rat; OECD 401: Acute Oral Toxicity; Experimental value)										
LD50 dermal rabbit > 16000 mg/kg (Rabbit; Literature study)										
ATE US (oral) 10740 mg/kg body weight										
Skin corrosion/irritation : Not classified										
Serious eye damage/irritation : Not classified										
Respiratory or skin sensitization : Not classified										
Germ cell mutagenicity : Not classified										
Carcinogenicity : Not classified										
Reproductive toxicity : Not classified										
Specific target organ toxicity – single exposure : Not classified										
Specific target organ toxicity – repeated : Not classified exposure										
Aspiration hazard : Not classified										
Potential Adverse human health effects and : Based on available data, the classification criteria are not met. symptoms										

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12.1. Toxicity

Proprietary Flavor Ingredient - p322							
	EC50 Daphnia 1	34400 mg/l (EC50; 48 h)					
	LC50 fish 2	51600 mg/l (LC50; OECD 203: Fish, Acute Toxicity Test; 96 h; Oncorhynchus mykiss)					



Proprietary Flavor Ingredient - p324								
LC50 fish 1	14200 mg/l (LC50; US EPA; 96 h; Pimephales promelas; Flow-through system; Fresh water; Experimental value)							
12.2 Development and degradability								

2.2. Persistence and degradability									
Cappuccino Flavor Fountain, Natural/Artificial									
Persistence and degradability Not established.									
Proprietary Flavor Ingredient - p322									
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil.								
Biochemical oxygen demand (BOD)	0.96 - 1.08 g O <sub>2</sub> /g substance								
Chemical oxygen demand (COD)	1.63 g O <sub>2</sub> /g substance								
ThOD	1.69 g O <sub>2</sub> /g substance								
BOD (% of ThOD)	0.57								
Proprietary Flavor Ingredient - p324									
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil. Highly mobile in soil.								
Biochemical oxygen demand (BOD)	0.8 - 0.967 g O <sub>2</sub> /g substance								
Chemical oxygen demand (COD)	1.7 g O <sub>2</sub> /g substance								
ThOD	2.1 g O <sub>2</sub> /g substance								
BOD (% of ThOD)	0.43								

## 12.3. Bioaccumulative potential

# Cappuccino Flavor Fountain, Natural/Artificial

Bioaccumulative potential	Not established.					
Proprietary Flavor Ingredient - p322						
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Log Pow	-1.410.30 (-0.92; Experimental value; -1.07; Experimental value; Equivalent or similar to DECD 107; 20.5 $^{\circ}$ C)					
Bioaccumulative potential	Not bioaccumulative.					
Proprietary Flavor Ingredient - p324						
BCF fish 1	1 (BCF; Other; 72 h; Cyprinus carpio; Static system; Fresh water; Read-across)					
Log Pow	-0.31 (Experimental value)					
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).					

## 12.4. Mobility in soil

Proprietary Flavor Ingredient - p322		
Surface tension	0.036 N/m (25 °C)	
Proprietary Flavor Ingredient - p324		
Surface tension	0.022 N/m (20 °C)	
Log Koc	Koc,PCKOCWIN v1.66; 1; Read-across	

12.5. Other adverse effects	
Effect on ozone layer	: No additional information available
Effect on the global warming	: No known effects from this product.



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Other information

: Avoid release to the environment.

SECTION 13: Disposal considerations		
13.1. Waste treatment methods		
Product/Packaging disposal recommendations	: Dispose in a safe manner in accordance with local/national regulations.	

Ecology - waste materials

: Avoid release to the environment.

SECTION 14: Transport info	prmation	
In accordance with DOT		
Not regulated for transport		
Additional information		
Other information	: No supplementary information available.	
ADR		
No additional information available		
Transport by sea		
No additional information available		
Air transport		
No additional information available		
SECTION 15: Regulatory information		
15.1. US Federal regulations		
Proprietary Flavor Ingredient - p	322	
Listed on the United States TSCA (Toxic Substances Control Act) inventory		
Proprietary Flavor Ingredient - p324		
Listed on the United States TSCA (Toxic Substances Control Act) inventory		
Proprietary Flavor Ingredient - 9	4	
Listed on the United States TSCA (Toxic Substances Control Act) inventory		
15.2. International regulations		

#### **CANADA**

No additional information available

#### **EU-Regulations**

No additional information available



#### Classification according to Regulation (EC) No. 1272/2008 [CLP]

Classification according to Directive 67/548/EEC [DSD] or 1999/45/EC [DPD] Not classified 15.2.2. National regulations

15.3. US State regulations

## **Proprietary Flavor Ingredient - p322**

U.S. - New Jersey - Right to Know Hazardous Substance List

#### **Proprietary Flavor Ingredient - p324**

U.S. - New Jersey - Right to Know Hazardous Substance List

# **SECTION 16: Other information**

Other information

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