Hazelnut Flavor Fountain, Natural/Artificial

Safety Data Sheet

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Date of issue: 04/02/2019

SECTION 1: Identification of the	e substance/mixture and of the company/undertaking
1.1. Product identifier	
Product name	: Hazelnut 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 sa	afety data sheet
OliveNation LLC 50 Terminal Street Bldg. 2, Ste. 712 Charlestown, MA 02129	
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 identificati	on
2.1. Classification of the substance	
GHS-US classification	
Flam. Lig. 4 H227	
Full text of H statements : see section 16	
Tui text of H statements . see section 10	
2.2. Label elements	
GHS-US labeling	
Signal word (GHS-US)	: Warning
Hazard statements (GHS-US)	: Combustible liquid
Precautionary statements (GHS-US)	 Keep away from heat source and sparks . No smoking near container. Wear eye protection and protective gloves. In case of fire: Use ABC-powder to extinguish Store in a well-ventilated place. Keep cool Dispose of contents/container to an approved waste disposal plant
2.3. Other hazards	
No additional information available	
2.4. Unknown acute toxicity (GHS l	JS)
Not applicable	
SECTION 3: Composition/Inform	mation 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 measure	25
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	effects, 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 m	edical attention and special treatment needed
No additional information available	
SECTION 5: Firefighting measur	es
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 th	e substance or mixture
Fire hazard	: Combustible liquid.
Explosion hazard	: May form flammable/explosive vapor-air mixture.
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 n	neasures
6.1. Personal precautions, protectiv	re equipment and emergency procedures
General measures	: Remove ignition sources. Use special care to avoid static electric charges. No open flames. No smoking.
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	
	otify authorities if liquid enters sewers or public waters.
6.3. Methods and material for conta	
Methods for cleaning up	: Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible. Collect

Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible. Coll spillage. Store away from other materials.

6.4. Reference to other sections

See Heading 8. Exposure controls and personal protection.

SECTION 7: Handling and stor	age
7.1. Precautions for safe handling]
Additional hazards when processed	: Handle empty containers with care because residual vapors are flammable. Keep away from heat source and sparks . No smoking near container.
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. No open flames. No smoking.
7.2. Conditions for safe storage, i	ncluding any incompatibilities
Technical measures	: Proper grounding procedures to avoid static electricity should be followed.
Storage conditions	: Keep only in the original container in a cool, well ventilated place away from : Keep container closed when not in use. Keep in fireproof place.
Incompatible products	: Strong bases. Strong acids.
Incompatible materials	: Sources of ignition. Direct sunlight. Heat sources.
7.3 Specific end use(s)	

7.3. Specific end use(s)

No additional information available

SECTION 8: Exposure controls/personal protection

8.1.	Control parameters	
Hazel	Inut Flavor Fountain, I	Natural/Artificial
ACGIH	ł	Not applicable
OSHA		Not applicable

: Avoid all unnecessary exposure.
: Wear eye protection and protective gloves. protective gloves.
: Chemical goggles or safety glasses.
: Wear appropriate mask.
: Do not eat, drink or smoke during use.

SECTION 9: Physical and chemica	al properties
9.1. Information on basic physical ar	nd chemical properties
Physical state	: Liquid
Color	: Refer to specification sheet
Odor	: characteristic
Odor threshold	: No data available
рН	: 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	: 177.2 °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	: 1.0325

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

SECT1	ON 10: Stability and reactivity	
10.1.	Reactivity	

No additional information available

10.2. Chemical stability

Combustible liquid. May form flammable/explosive vapor-air mixture.

10.3. Possibility of hazardous reactions

Not established.

10.4. Conditions to avoid

Direct sunlight. Extremely high or low temperatures. Open flame. Overheating. Heat. Sparks.

10.5. Incompatible materials

Strong acids. Strong bases.

10.6. Hazardous decomposition products

fume. Carbon monoxide. Carbon dioxide. May release flammable gases.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity

: Not classified

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 exposure	: Not classified
Aspiration hazard	: Not classified
Potential Adverse human health effects and symptoms	: Based on available data, the classification criteria are not met.
SECTION 12: Ecological information	n
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. Persistence and degradability	
Hazelnut Flavor Fountain, Natural/Artific	ial
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 ₂ /g substance
Chemical oxygen demand (COD)	1.63 g O ₂ /g substance
ThOD	1.69 g O ₂ /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.

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 ₂ /g substance
Chemical oxygen demand (COD)	1.7 g O ₂ /g substance
ThOD	2.1 g O ₂ /g substance
BOD (% of ThOD)	0.43

12.3. Bioaccumulative potential

Hazelnut Flavor Fountain, Natural/Artificial		
Bioaccumulative potential	Not established.	
Proprietary Flavor Ingredient - p322		
Log Pow	-1.410.30 (-0.92; Experimental value; -1.07; Experimental value; Equivalent or similar to OECD 107; 20.5 °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 Кос	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.
Other information	: Avoid release to the environment.
SECTION 13: Disposal consideration	ons
13.1. Waste treatment methods	
Product/Packaging disposal recommendations	: Dispose in a safe manner in accordance with local/national regulations. Dispose of contents/container to an approved waste disposal plant.
Additional information	: Handle empty containers with care because residual vapors are flammable.
Ecology - waste materials	: Avoid release to the environment.
SECTION 14: Transport informatio	on la
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 informati	ion
15.1. US Federal regulations	
Proprietary Flavor Ingredient - p322	
Listed on the United States TSCA (Toxic Substa	ances Control Act) inventory
Proprietary Flavor Ingredient - p324	
Listed on the United States TSCA (Toxic Substa	ances 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 67/54	8/EEC [DSD] or 1999/45/EC [DPD]
Not classified	
15.2.2. National 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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Full text of H-phrases:

H227

Combustible liquid