Orange Cream Super Flavor, Natural/Artificial

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations Date of issue: 01/23/2019

	Version: 2
SECT	ION 1: Identification of the substance/mixture and of the company/undertaking
1.1.	Product identifier
Produ	ct name : Orange Cream Super Flavor, Natural/Artificial
Produ	ct 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
50 Tern Bldg. 2,	tion LLC ninal Street Ste. 712 town, MA 02129
1.4.	Emergency telephone number
Emerg	ency number : CHEMTREC: Within USA and Canada: 1.800.424.9300 Outside USA and Canada: +1 703 527 3887
SECT	ION 2: Hazards identification
2.1.	Classification of the substance or mixture
GHS-U	S classification
Not clas	
2.2.	Label elements
GHS-U	S labeling
No labe	ling applicable
2.3.	Other hazards
No addi	tional information available
2.4.	Unknown acute toxicity (GHS US)
Not app	licable
SECT	ION 3: Composition/Information on ingredients
3.1.	Substances
Not app	licable
3.2.	Mixtures
*The sp	pecific 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 ef	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 med	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	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	
-	fy 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
	spillage. Store away from other materials.
6.4. Reference to other sections	
See Heading 8. Exposure controls and personal	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, inclu	ding 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	: Strong bases. Strong acids.
Incompatible materials	: Sources of ignition. Direct sunlight.
7.3. Specific end use(s)	
No additional information available	
SECTION 8: Exposure controls/pe	rsonal protection
8.1. Control parameters	
Orange Cream Super Elaver, Natural/A	

Orange Cream Super Flavor, Natural/Artificial	
ACGIH	Not applicable
01/22/2010	Orange Cream Super Elavor, Natural/Artificial

Orange Cream Flavor, Natu	
OSHA	Not applicable
2. Exposure controls	
Personal protective equipment	: Avoid all unnecessary exposure.
	. Avoid dir diritecessary 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.
ECTION 9: Physical an	d chemical properties
.1. Information on basic	c physical and 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	: > 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	: 1.0261
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
.2. Other information	
o additional information availabl	le
ECTION 10: Stability a	nd reactivity

SECTION	ECTION 10: Stability and reactivity		
10.1.	Reactivity		
No additi	onal information available		
10.2.	Chemical stability		

Not established.

10.3. Possibility of hazardous reactions	
Not established.	
10.4. Conditions to avoid	
Direct sunlight. Extremely high or low temperature	S.
10.5. Incompatible materials	
Strong acids. Strong bases.	
10.6. Hazardous decomposition products fume. Carbon monoxide. Carbon dioxide.	
SECTION 11: Toxicological informat	ion
11.1. Information on toxicological effects	
Acute toxicity	: Not classified
Proprietary Flavor Ingredient - P314	
LD50 oral rat	> 10000 mg/kg (Rat)
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
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	,

SECT	ION 12:	Ecological information
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)
12.2.	Persistence and degradability	

Orange Cream Super Flavor, Natural/Artificial		
Persistence and degradability	Not established.	
Proprietary Flavor Ingredient - P314		
Persistence and degradability	Biodegradability in water: no data available.	

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	

12.3. Bioaccumulative potential

Orange Cream Super Flavor, Natural/Artificial		
Bioaccumulative potential	Not established.	
Proprietary Flavor Ingredient - P314		
Bioaccumulative potential	No bioaccumulation data available.	
Proprietary Flavor Ingredient - p32	2	
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.	

12.4. Mobility in soil

Proprietary Flavor Ingredient - p322		
Surface tension	0.036 N/m (25 °C)	
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 considerations				
13.1. Waste treatment methods				
Product/Packaging disposal recommendations Ecology - waste materials	Dispose in a safe manner in accordance with local/national regulations.Avoid release to the environment.			
SECTION 14: Transport information	1			
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 - P314

Listed on the United States TSCA (Toxic Substances Control Act) inventory

Proprietary Flavor Ingredient - p322

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

SECTION 16: Other information

Other information

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