

SAFETY DATA SHEET

In accordance with UN GHS latest edition

Product: Meringue Flavor 228A08

Version: 2

Section 1. Identification of the substance or the mixture and of the supplier

1.1 Product Identifier

Product identifier: Meringue Flavor 228A08

Other identifiers: None

1.2 Relevant identified uses of the substance of mixture and uses advised against

Product uses: Flavours

1.3 Details of the supplier of the safety data sheet

Company name: Perfumer's Apprentice

Company address: 170 Technology Circle
Scotts Valley
CA 95066
USA

Contact: Elisabeth Hanson

E-Mail address: regulatory@perfumersapprentice.com

Company phone: (831)316-7137

1.4 Emergency telephone number

Emergency phone: ChemTel:1(800)255-3924, 01(813)248-0585 MIS6760377

Section 2. Hazards identification

2.1 Classification of the substance or mixture

Class and category of danger: Skin Corrosion / Irritation Category 2
Eye Damage / Irritation Category 2A
H315, Causes skin irritation.
H319, Causes serious eye irritation.

2.2 Label elements

Signal word: Warning

Hazard statements: H315, Causes skin irritation.
H319, Causes serious eye irritation.

Precautionary statements: P264, Wash hands and other contacted skin thoroughly after handling.
P280, Wear protective gloves/eye protection/face protection.
P302/352, IF ON SKIN: Wash with plenty of soap and water.
P305/351/338, IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P337/313, If eye irritation persists: Get medical advice/attention.
P362, Take off contaminated clothing and wash before reuse.
P332/313, If skin irritation occurs: Get medical advice/attention.

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Pictograms:



2.3 Other hazards

Other hazards: Hydrocarbon Concentration %: 0.0000%

Section 3. Composition / information on ingredients

3.2 Mixtures

Contains:

Name	CAS	%	GHS Classification
Ethyl maltol	4940-11-8	1-10%	Acute Tox. 4;H302
Vanillin	121-33-5	1-10%	Acute Tox. 5-Eye Irrit. 2A-Aquatic Acute 3;H303-H319-H402

Substances with workplace exposure limits, not listed above:

Not Applicable

Section 4. First-aid measures

4.1 Description of first aid measures

Inhalation: Remove from exposure site to fresh air, keep at rest, and obtain medical attention.

Eye exposure: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

Skin exposure: IF ON SKIN: Wash with plenty of soap and water.

Ingestion: Rinse mouth with water and obtain medical attention.

4.2 Most important symptoms and effects, both acute and delayed

Causes skin irritation.

Causes serious eye irritation.

4.3 Indication of any immediate medical attention and special treatment needed

None expected, see Section 4.1 for further information.

Section 5: Firefighting measures

5.1 Extinguishing media

Suitable media: Carbon dioxide, Dry chemical, Foam.

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5.2 Special hazards arising from the substance or mixture

In case of fire, may be liberated: Carbon monoxide, Unidentified organic compounds.

5.3 Advice for fire fighters:

In case of insufficient ventilation, wear suitable respiratory equipment.

Section 6. Accidental release measures

6.1 Personal precautions, protective equipment and emergency procedures:

Avoid inhalation. Avoid contact with skin and eyes. See protective measures under Section 7 and 8.

6.2 Environmental precautions:

Keep away from drains, surface and ground water, and soil.

6.3 Methods and material for containment and cleaning up:

Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapours. Contain spillage immediately by use of sand or inert powder. Dispose of according to local regulations.

6.4 Reference to other sections:

Also refer to sections 8 and 13.

Section 7. Handling and storage

7.1 Precautions for safe handling:

Keep away from heat, sparks, open flames and hot surfaces. - No smoking. Use personal protective equipment as required. Use in accordance with good manufacturing and industrial hygiene practices. Use in areas with adequate ventilation. Do not eat, drink or smoke when using this product.

7.2 Conditions for safe storage, including any incompatibilities:

Store in a well-ventilated place. Keep container tightly closed. Keep cool. Ground/bond container and receiving equipment. Use explosion-proof electrical, ventilating and lighting equipment. Use only non-sparking tools. Take precautionary measures against static discharge.

7.3 Specific end use(s):

Flavours: Use in accordance with good manufacturing and industrial hygiene practices.

Section 8. Exposure controls/personal protection

8.1 Control parameters

Workplace exposure limits: Not Applicable

8.2 Exposure Controls

Eye / Skin Protection

Wear protective gloves/eye protection/face protection

Respiratory Protection

Under normal conditions of use and where adequate ventilation is available to prevent build up of excessive vapour, this material should not require special engineering controls. However, in conditions of high or prolonged use, or high

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temperature or other conditions which increase exposure, the following engineering controls can be used to minimise exposure to personnel: a) Increase ventilation of the area with local exhaust ventilation. b) Personnel can use an approved, appropriately fitted respirator with organic vapour cartridge or canisters and particulate filters. c) Use closed systems for transferring and processing this material.

Also refer to Sections 2 and 7.

Section 9. Physical and chemical properties

9.1 Information on basic physical and chemical properties

Appearance:	Not determined
Odour:	Not determined
Odour threshold:	Not determined
pH:	Not determined
Melting point / freezing point:	Not determined
Initial boiling point / range:	Not determined
Flash point:	87.22 °C
Evaporation rate:	Not determined
Flammability (solid, gas):	Not determined
Upper/lower flammability or explosive limits:	Product does not present an explosion hazard
Vapour pressure:	Not determined
Vapour density:	Not determined
Relative density:	1.0520
Solubility(ies):	Not determined
Partition coefficient: n-octanol/water:	Not determined
Auto-ignition temperature:	Not determined
Decomposition temperature:	Not determined
Viscosity:	Not determined
Explosive properties:	Not expected
Oxidising properties:	Not expected

9.2 Other information: None available

Section 10. Stability and reactivity

10.1 Reactivity:

Presents no significant reactivity hazard, by itself or in contact with water.

10.2 Chemical stability:

Good stability under normal storage conditions.

10.3 Possibility of hazardous reactions:

Not expected under normal conditions of use.

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10.4 Conditions to avoid:

Avoid extreme heat.

10.5 Incompatible materials:

Avoid contact with strong acids, alkalis or oxidising agents.

10.6 Hazardous decomposition products:

Not expected.

Section 11. Toxicological information

11.1 Information on toxicological effects

This mixture has not been tested as a whole for health effects. The health effects have been calculated using the methods outlined in UN GHS.

Acute Toxicity:	Based on available data the classification criteria are not met.
Acute Toxicity Oral	>5000
Acute Toxicity Dermal	Not Applicable
Acute Toxicity Inhalation	Not Available
Skin corrosion/irritation:	Skin Corrosion / Irritation Category 2
Serious eye damage/irritation:	Eye Damage / Irritation Category 2A
Respiratory or skin sensitisation:	Based on available data the classification criteria are not met.
Germ cell mutagenicity:	Based on available data the classification criteria are not met.
Carcinogenicity:	Based on available data the classification criteria are not met.
Reproductive toxicity:	Based on available data the classification criteria are not met.
STOT-single exposure:	Based on available data the classification criteria are not met.
STOT-repeated exposure:	Based on available data the classification criteria are not met.
Aspiration hazard:	Based on available data the classification criteria are not met.

Information about hazardous ingredients in the mixture

Ingredient	CAS	LD50/ATE Oral	LD50/ATE Dermal	LC50/ATE Inhalation	LC50 Route
Ethyl maltol	4940-11-8	1200	Not available	Not available	Not available
Vanillin	121-33-5	3500	Not available	Not available	Not available

Refer to Sections 2 and 3 for additional information.

Section 12. Ecological information

12.1 Toxicity:	Not available
12.2 Persistence and degradability:	Not available
12.3 Bioaccumulative potential:	Not available
12.4 Mobility in soil:	Not available

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12.5 Other adverse effects: Not available

Section 13. Disposal considerations

13.1 Waste treatment methods:

Dispose of in accordance with local regulations. Avoid disposing into drainage systems and into the environment. Empty containers should be taken to an approved waste handling site for recycling or disposal.

Section 14. Transport information

	14.1 UN number:	14.2 UN Proper Shipping Name:	14.3 Transport hazard class (es):	Sub Risk:	14.4 Packing Group:
UN Model Regulations	Not classified	-	-	-	-
IMDG	Not classified	-	-	-	-
ADR,RID,ADN	Not classified	-	-	-	-
ICAO TI	Not classified	-	-	-	-

14.5 Environmental hazards: Not environmentally hazardous for transport

14.6 Special precautions for user: None additional

14.7 Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:
Not classified

Section 15. Regulatory information

None additional

Section 16. Other information

Key to revisions:

2.1 Classification of the substance or mixture

Key to abbreviations:

Abbreviation	Meaning
Acute Tox. 4	Acute Toxicity - Oral Category 4
Acute Tox. 5	Acute Toxicity - Oral Category 5
Aquatic Acute 3	Hazardous to the Aquatic Environment - Acute Hazard Category 3
Eye Irrit. 2A	Eye Damage / Irritation Category 2A
H302	Harmful if swallowed.

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H303	May be harmful if swallowed.
H319	Causes serious eye irritation.
H402	Harmful to aquatic life.
P264	Wash hands and other contacted skin thoroughly after handling.
P270	Do not eat, drink or smoke when using this product.
P273	Avoid release to the environment.
P280	Wear protective gloves/eye protection/face protection.
P301/312	IF SWALLOWED: call a POISON CENTER or doctor/physician if you feel unwell.
P305/351/338	IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P312	Call a POISON CENTRE or doctor/physician if you feel unwell.
P330	Rinse mouth.
P337/313	If eye irritation persists: Get medical advice/attention.
P501	Dispose of contents/container to approved disposal site, in accordance with local regulations.

The information in this safety data sheet is to the best of our knowledge true and accurate but all data, instructions, recommendations and/or suggestions are made without guarantee.