

# SAFETY DATA SHEET

In accordance with 29 CFR 1910.1200

**Product:** Ruby Chocolate Flavor 231P78

**Version:** 1

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

### 1.1 Product Identifier

**Product identifier:** Ruby Chocolate Flavor 231P78

**Other identifiers:** None

### 1.2 Relevant identified uses of the substance or 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:** +1 (831) 346 7234

### 1.4 Emergency telephone number

**Emergency phone:** +1 (831) 346 7234

## Section 2. Hazards identification

### 2.1 Classification of the substance or mixture

**Class and category of danger:** Flammable Liquid, Hazard Category 4  
Eye Damage / Irritation Category 2  
H227, Combustible liquid.  
H319, Causes serious eye irritation.

### 2.2 Label elements

**Signal word:** Warning

**Hazard statements:** H227, Combustible liquid.  
H319, Causes serious eye irritation.

**Precautionary statements:** P210, Keep away from heat, sparks, open flames and hot surfaces. - No smoking.  
P264, Wash hands and other contacted skin thoroughly after handling.  
P280, Wear protective gloves/eye protection/face protection.  
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.  
P370/378, In case of fire: Use carbon dioxide, dry chemical, foam for extinction.

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P403/235, Store in a well-ventilated place. Keep cool.

P501, Dispose of contents/container to approved disposal site, in accordance with local regulations.

**Pictograms:**



**Other hazards:** None

## Section 3. Composition / information on ingredients

### 3.2 Mixtures

**Contains:**

Name	CAS	EC	%	GHS Classification
Vanillin	121-33-5	204-465-2	5-<20%	EDI 2A;H319
Ethyl vanillin	121-32-4	204-464-7	5-<20%	EDI 2B;H320

The exact percentage concentrations of components are being withheld as a trade secret.

**Substances with Community workplace exposure limits, not listed above:**

Name	CAS	EC	%
Propylene glycol	57-55-6	200-338-0	70-90%

## Section 4. First-aid measures

### 4.1 Description of first aid measures

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

### 4.2 Most important symptoms and effects, both acute and delayed

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.

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## SECTION 5: Firefighting measures

### 5.1 Extinguishing media

Suitable media: Carbon dioxide, Dry chemical, Foam.

### 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.

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### Section 8. Exposure controls/personal protection

#### 8.1 Control parameters

Workplace exposure limits:

Ingredient	CAS	EC	Description	ppm	mg/m <sup>3</sup>	Reference
Propylene glycol	57-55-6	200-338-0	Long-term exposure limit (8-hour TWA reference period)	-	-	-
			Short-term exposure limit (15-minute reference period)	-	-	-

#### 8.2 Exposure Controls

##### Eye / Skin Protection

Wear protective gloves/eye protection/face protection

##### Respiratory Protection

Ensure adequate and ongoing ventilation is maintained in order to prevent build up of excessive vapour and to ensure occupational exposure limits are adhered to. If appropriate, and depending on your patterns and volumes of use, the following engineering controls may be required as additional protective measures: a) Isolate mixing rooms and other areas where this material is used or openly handled. Maintain these areas under negative air pressure relative to the rest of the plant. b) Employ the use of Personal protective equipment - an approved, properly fitted respirator with organic vapour cartridges or canisters and particulate filters. c) Use local exhaust ventilation around open tanks and other open sources of potential exposures in order to avoid excessive inhalation, including places where this material is openly weighed or measured. In addition, use general dilution ventilation of the work area to eliminate or reduce possible worker exposures. d) 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  
**pH:** Not determined  
**Initial boiling point / range:** Not determined  
**Flash point:** 91.67 °C  
**Vapour pressure:** Not determined  
**Relative density:** 1.0470  
**Solubility(ies):** Not determined

**9.2 Other information:** None available

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### 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.

#### 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 29 CFR 1910.1200.

Causes serious eye irritation.

<b>Assumed Toxicity Value (LD50 or ATE) for Acute Oral Toxicity:</b>	>5000
<b>Assumed Toxicity Value (LD50 or ATE) for Acute Dermal Toxicity:</b>	Not Applicable
<b>Assumed Toxicity Value (LC50 or ATE) for Acute Inhalation Toxicity:</b>	Not Available
<b>Inhalation Route:</b>	Not Available

#### Information about hazardous ingredients in the mixture

Not Applicable

Refer to Sections 2 and 3 for additional information.

### Section 12. Ecological information

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

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### 12.5 Results of PBT and vPvB assessment:

This substance does not meet the PBT/vPvB criteria of REACH, annex XIII.

**12.6 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:** Not classified

**14.2 UN Proper Shipping Name:** Not classified

**14.3 Transport hazard class(es):** Not classified

**Sub Risk:** Not classified

**14.4. Packing Group:** 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

#### 15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

None additional

#### 15.2 Chemical Safety Assessment

A Chemical Safety Assessment has not been carried out for this product.

### Section 16. Other information

**Concentration % Limits:** EDI 2=40.00% EDI 2B=100.00%

**Total Fractional Values:** EDI 2=2.50 EDI 2B=1.00

#### Key to revisions:

Not applicable

#### Key to abbreviations:

Abbreviation	Meaning
EDI 2A	Eye Damage / Irritation Category 2A
EDI 2B	Eye Damage / Irritation Category 2B

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H319	Causes serious eye irritation.
H320	Causes eye irritation.
P264	Wash hands and other contacted skin thoroughly after handling.
P280	Wear protective gloves/eye protection/face protection.
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.

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.