

# **CREAM CHEESE POWDER**

SAFETY DATA SHEET

PRODUCT DESCRIPTION

PRODUCT NAME: CREAM CHEESE POWDER

CAS NUMBER: MIXTURE PRODUCT CODE:

RECOMMENDED USE: FOOD APPLICATIONS

SUPPLIER: OLIVENATION LLC

13 ROBBIE ROAD, STE. A4

AVON, MA 02322

CONTACT: CUSTOMER SERVICE: <u>support@olivenation.com</u> / 617-580-3667

## HAZARD INDENTIFICATION

CALIFORNIA PROP 65: THIS PRODUCT DOES NOT CONTAIN ANY INGREDIENT(S), ABOVE THE SAFE HARBOR LIMITS, WHICH ARE KNOWN TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

HAZARDS DISCLOSURE: THIS PRODUCT DOES NOT CONTAIN KNOWN HAZARDOUS MATERIALS IN REPORTABLE LEVELS AS DEFINED BY OSHA HAZARD COMMUNICATION STANDARD 29 CFR 1910.1200.

#### **COMPOSITION**

PROPRIETARY DAIRY-BASED BLEND

#### FIRST AID MEASURES

**EMERGENCY FIRST AID PROCEDURES** 

INHALATION: MOVE TO FRESH AIR AND KEEP AT REST.

EYES: RINSE IMMEDIATELY WITH PLENTY OF WATER AND SEEK MEDICAL ADVICE.

INGESTION: DO NOT INDUCE VOMITTING, MOVE TO FRESH AIR AND WATER.

FIRE CONTROL

EXTINGUISHING: CO2, POWDER SPRAY, ALCOHOL RESISENT FOAM.

SPECIAL HAZARDS: FORMATION OF GASES POSSIBLE IN A FIRE.

PROTECTIVE EQUIP: SELF-CONTAINED RESPIRATORY DEVICE

#### SPILL OR LEAKAGE PROCEDURE

NO ADVERSE HEALTH EFFECTS EXPECTED FROM CLEAN-UP OF SPILLED MATERIAL. NO SPECIAL CLEAN-UP CONSIDERATIONS. COLLECT AND DISCARD IN REGULAR TRASH.

#### **HANDLING & STORAGE**

KEEP PRODUCT PACKAGING INTACT, AND IN A WELL-VENTILATED AREA. TEMPERATURE AND HUMIDITY CONTROL PREFERRED. AMBIENT TEMPERATURES, HUMIDITY NOT TO EXCEED 80% FOR MAXIMUM FRESHNESS.

# **EXPOSURE CONTROLS & PERSONAL PROTECTION**

ENGINEERING METHODS TO PREVENT CONTACT OR EXPOSURE TO DUST IS PREFERRED. METHODS INCLUDE PROCESS OR PERSONAL ENCLOSURE (UNIFORM, EYE PROTECTION, BASIC DUST MASK AS NEEDED), MECHANICAL VENTILATION, AND CONTROL OF PROCESS CONDITIONS.

# PHYSICAL & CHEMICAL PROPERTIES

WHITE TO OFF WHITE POWDER. NO OFF FLAVORS OR ODORS.

# **STABILITY & REACTIVITY**

THIS PRODUCT IS STABLE UNDER RECOMMENDED STORAGE AND HANDLING CONDITIONS. AVOID STRONG OXIDIZING AGENTS.

# **ECOLOGICAL INFORMATION**

NO ECOLOGICAL PROBLEMS ARE TO BE EXPECTED WHEN THE PRODUCT IS HANDLED PROPERLY, WITH DUE CARE AND ATTENTION.

#### **DISPOSAL**

NO SPECIAL DISPOSAL REQUIREMENTS. ALWAYS REFER TO YOUR LOCAL, STATE OR FEDERAL INSPECTOR FOR FINAL CONFIRMATION OF COMPLIANCE.

# **TRANSPORTATION**

ONLY SHIP WITH FOOD PRODUCTS. DO NOT SHIP WITH CHEMICALS, HARDWARE, EQUIPMENT OR ANY ITEMS THAT COULD ALTER THE FOOD QUALITY.

## **REGULATORY INFORMATION**

NO SIGNIFICANT HAZARD. NO SYMBOL, RISK OR SAFETY PHASES NECESSARY.