### **1** Identification

- · Product identifier
- Trade name: White Chocolate Macadamia Type Fl, Nat
- · Article number: BAFK / 17.3181
- · Details of the supplier of the safety data sheet

• Manufacturer/Supplier: OliveNation LLC 13 Robbie Road A4 Avon, MA 02322 USA 617-580-3667

 Information department: Regulatory Department
 Emergency telephone number: During normal opening times: Call Chemtrec Day or Night Domestic North America 800.424.9300/International 703.527.3887 (Collect calls accepted)

### 2 Hazard(s) identification

· Classification of the substance or mixture

GHS08 Health hazard

Carcinogenicity 1A

GHS07

Acute Toxicity - Oral 4H302 Harmful if swallowed.Eye Irritation 2AH319 Causes serious eye irritation.Sensitization - Skin 1H317 May cause an allergic skin reaction.

H350 May cause cancer.

· Label elements

• *GHS label elements* The product is classified and labeled according to the Globally Harmonized System (GHS). • *Hazard pictograms* 



· Signal word Danger

Hazard-determining components of labeling: PROPYLENE GLYCOL
ETHYL ALCOHOL
VANILLIN
HELIOTROPINE
Hazard statements
Harmful if swallowed.
Causes serious eye irritation.
May cause an allergic skin reaction.
May cause cancer.

(Contd. on page 2)

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	ary statements	
	cial instructions before use.	
	dle until all safety precautions have been read and understood.	
	thing dust/fume/gas/mist/vapors/spray	
	oughly after handling.	
	drink or smoke when using this product.	
	ted work clothing must not be allowed out of the workplace.	
	ctive gloves/protective clothing/eye protection/face protection.	
If swallow Rinse mou	ed: Call a poison center/doctor if you feel unwell.	
	n. Wash with plenty of water.	
	Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy	to
Continue		10 0
	or concerned: Get medical advice/attention.	
-	eatment (see on this label).	
	ation or rash occurs: Get medical advice/attention.	
v	ition persists: Get medical advice/attention.	
	iminated clothing before reuse.	
Store lock		
	contents/container in accordance with local/regional/national/international regulations.	
	ion system:	
	ngs (scale 0 - 4)	
	Health = 2	
	Fire = 1 $Reactivity = 0$	
	$\gamma$ Reactivity $= 0$	
· HMIS-rat	ngs (scale 0 - 4)	
HEALTH	*2 11 11 *2	
	$\overset{*2}{=} Health = *2$	
FIRE	$\begin{array}{c} \hline \\ \hline $	
REACTIVIT	$\boxed{0} Reactivity = 0$	
• Other haz	urds	
	PBT and vPvB assessment	
• <b>PBT:</b> Not		
• vPvB: Not		
Compos	tion/information on ingredients	
· Chamical	characterization: Mixtures	
	<i>n:</i> Mixture of the substances listed below with nonhazardous additions.	
	components:	
	•	100
3/-33-6	PROPYLENE GLYCOL >50-≤	100
	Acute Toxicity - Oral 4, H302	
121-33-5	>10-≤	≤2 <i>5</i> %
	Acute Toxicity - Oral 4, H302; Eye Irritation 2A, H319	
64-17-5	ETHYL ALCOHOL ≥0.1-≤	\$2.5

#### Page 3/10

## Safety Data Sheet acc. to OSHA HCS

#### Trade name: White Chocolate Macadamia Nut Flavor Extract

( Sensitization - Skin 1, H317

120-57-0 HELIOTROPINE

(Contd. of page 2) ≥0.1-<1%

## 4 First-aid measures

· Description of first aid measures

• General information:

Symptoms of poisoning may even occur after several hours; therefore medical observation for at least 48 hours after the accident.

- After inhalation:
- Supply fresh air and to be sure call for a doctor.
- In case of unconsciousness place patient stably in side position for transportation.
- After skin contact: Immediately wash with water and soap and rinse thoroughly.
- After eye contact:

Rinse opened eye for several minutes under running water. If symptoms persist, consult a doctor.

- · After swallowing: Immediately call a doctor.
- · Information for doctor:
- Most important symptoms and effects, both acute and delayed No further relevant information available.
- · Indication of any immediate medical attention and special treatment needed
- No further relevant information available.

### **5** Fire-fighting measures

- Extinguishing media
- · Suitable extinguishing agents:
- CO2, extinguishing powder or water spray. Fight larger fires with water spray or alcohol resistant foam. • Special hazards arising from the substance or mixture No further relevant information available.
- Advice for firefighters
- · Protective equipment: No special measures required.

### 6 Accidental release measures

- · Personal precautions, protective equipment and emergency procedures Not required.
- Environmental precautions: Dilute with plenty of water.
- Do not allow to enter sewers/ surface or ground water.
- Methods and material for containment and cleaning up: Absorb with liquid-binding material (sand, diatomite, acid binders, universal binders, sawdust). Dispose contaminated material as waste according to item 13.
- Ensure adequate ventilation.
- · Reference to other sections
- See Section 7 for information on safe handling.
- See Section 8 for information on personal protection equipment.
- See Section 13 for disposal information.
- · Protective Action Criteria for Chemicals

• PAC-1:		
57-55-6	PROPYLENE GLYCOL	30 mg/m <sup>3</sup>
64-17-5	ETHYL ALCOHOL	1,800 ppm
107-92-6	BUTYRIC ACID	1.4 ppm
	(Co	ontd. on page 4)

Trade name: White Chocolate Macadamia Nut Flavor Extract

	(Contd. of page 3
112-80-1 oleic acid, pure	220 mg/m <sup>3</sup>
124-07-2 CAPRYLIC ACID	$30 \text{ mg/m}^3$
· PAC-2:	
57-55-6 PROPYLENE GLYCOL	1,300 mg/m <sup>3</sup>
64-17-5 ETHYL ALCOHOL	3300* ppm
107-92-6 BUTYRIC ACID	16 ppm
112-80-1 oleic acid, pure	$2,400 \text{ mg/m}^3$
124-07-2 CAPRYLIC ACID	330 mg/m <sup>3</sup>
· PAC-3:	
57-55-6 PROPYLENE GLYCOL	7,900 mg/m <sup>3</sup>
64-17-5 ETHYL ALCOHOL	15000* ppm
107-92-6 BUTYRIC ACID	110 ppm
112-80-1 oleic acid, pure	15,000 mg/m <sup>3</sup>
124-07-2 CAPRYLIC ACID	$2,000 \text{ mg/m}^3$

#### 7 Handling and storage

#### • Handling:

- **Precautions for safe handling** Ensure good ventilation/exhaustion at the workplace. Open and handle receptacle with care. Prevent formation of aerosols.
- Information about protection against explosions and fires: Keep respiratory protective device available.
- · Conditions for safe storage, including any incompatibilities
- Storage:
- Requirements to be met by storerooms and receptacles:

Store in a tightly sealed containers in a cool, dry place that is well ventilated. Away from heat, spark, and open flame.

- · Information about storage in one common storage facility: Not required.
- Further information about storage conditions: Keep receptacle tightly sealed.
- *Specific end use(s)* No further relevant information available.

#### 8 Exposure controls/personal protection

• Additional information about design of technical systems: No further data; see item 7.

· Control parameters

• Components with limit values that require monitoring at the workplace:

The following constituents are the only constituents of the product which have a PEL, TLV or other recommended exposure limit.

At this time, the remaining constituent has no known exposure limits.

57-55-6 PROPYLENE GLYCOL

WEEL Long-term value: 10 mg/m<sup>3</sup>

121-33-5 VANILLIN

WEEL Long-term value: 10 mg/m<sup>3</sup>

### 64-17-5 ETHYL ALCOHOL

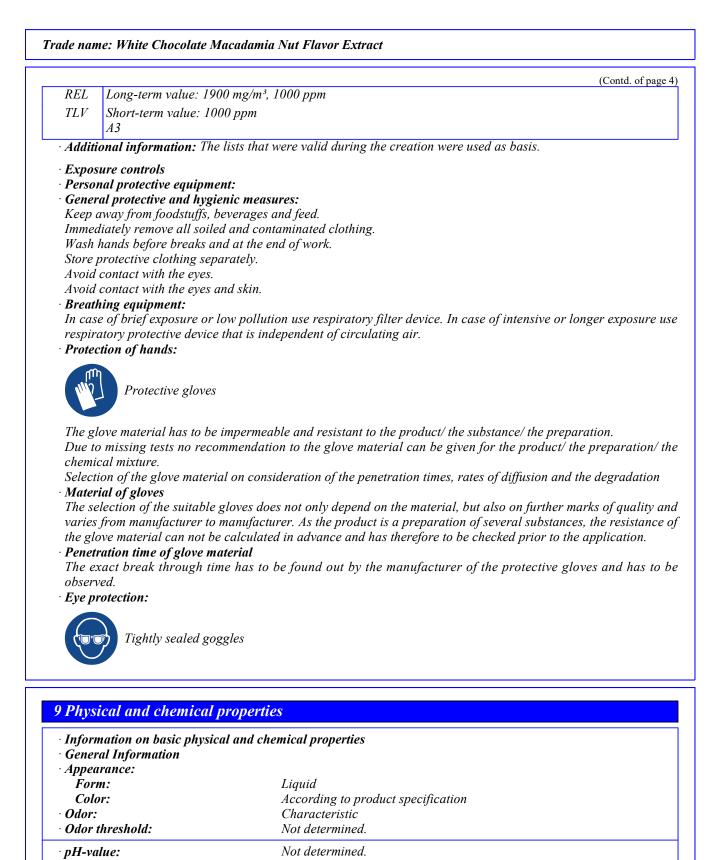
PEL Long-term value: 1900 mg/m<sup>3</sup>, 1000 ppm

(Contd. on page 5)

US

#### Page 5/10

## Safety Data Sheet acc. to OSHA HCS



(Contd. on page 6)

Trade name: White Chocolate Macadamia Nut Flavor Extract

	(Contd. of pa
Change in condition Melting point/Melting range: Boiling point/Boiling range:	Undetermined. 170 °C (338 °F)
Flash point:	>93.3 °C (>199.9 °F)
Flammability (solid, gaseous):	Not applicable.
Ignition temperature:	371 °C (699.8 °F)
Decomposition temperature:	Not determined.
Auto igniting:	Product is not selfigniting.
Danger of explosion:	Product does not present an explosion hazard.
Explosion limits: Lower: Upper:	2.6 Vol % 12.6 Vol %
Vapor pressure at 20 °C (68 °F):	0.1 hPa
Density at 20 °C (68 °F): Relative density Vapor density Evaporation rate	1.06094 g/cm³ (8.85354 lbs/gal) Not determined. Not determined. Not determined.
Solubility in / Miscibility with Water:	Fully miscible.
Partition coefficient (n-octanol/wate	er): Not determined.
Viscosity: Dynamic: Kinematic:	Not determined. Not determined.
Solvent content: Organic solvents: Water: VOC content:	85.0 % 0.0 % 84.96 % 901.4 g/l / 7.52 lb/gal
Solids content:	14.6 %
Other information	No further relevant information available.

### 10 Stability and reactivity

• *Reactivity* No further relevant information available.

· Chemical stability

• Thermal decomposition / conditions to be avoided: No decomposition if used according to specifications.

- · Possibility of hazardous reactions No dangerous reactions known.
- · Conditions to avoid No further relevant information available.
- *Incompatible materials:* No further relevant information available.

· Hazardous decomposition products: No dangerous decomposition products known.

(Contd. on page 7)

Trade name: White Chocolate Macadamia Nut Flavor Extract

(Contd. of page 6)

· Acute tox	ion on toxicological effects icity:
· LD/LC50	values that are relevant for classification:
57-55-6 P	PROPYLENE GLYCOL
Dermal	LD50 20,800 mg/kg (rabbit)
64-17-5 E	ETHYL ALCOHOL
Inhalative	e LC50/4 h 20,000 mg/l (rat)
Additiona The produ Harmful Irritant Carcinogo IARC (Int Ethyl alco	tion: Sensitization possible through skin contact. Il toxicological information: act shows the following dangers according to internally approved calculation methods for preparations enic categories ternational Agency for Research on Cancer) obol causes cancer when used in alcoholic beverages per IARC guidelines.
	ETHYL ALCOHOL
	tional Toxicology Program)
None of th	he ingredients is listed.
	a (Occupational Safety & Health Administration)
· OSHA-Ci	he ingredients is listed.

- · Toxicity
- Aquatic toxicity: No further relevant information available.
- · Persistence and degradability No further relevant information available.
- · Behavior in environmental systems:
- · Bioaccumulative potential No further relevant information available.
- *Mobility in soil* No further relevant information available.
- Additional ecological information:
- General notes:

Water hazard class 1 (Self-assessment): slightly hazardous for water

Do not allow undiluted product or large quantities of it to reach ground water, water course or sewage system.

- · Results of PBT and vPvB assessment
- *PBT:* Not applicable.
- **vPvB:** Not applicable.
- · Other adverse effects No further relevant information available.

## **13 Disposal considerations**

### • Waste treatment methods

· Recommendation:

Must not be disposed of together with household garbage. Do not allow product to reach sewage system.

(Contd. on page 8)

(Contd. of page 7)

## Safety Data Sheet acc. to OSHA HCS

Trade name: White Chocolate Macadamia Nut Flavor Extract

• Uncleaned packagings:

• *Recommendation:* Disposal must be made according to official regulations.

• Recommended cleansing agent: Water, if necessary with cleansing agents.

UN-Number DOT, IMDG, IATA	not regulated
UN proper shipping name DOT, IMDG, IATA	not regulated
Transport hazard class(es)	
DOT, ADN, IMDG, IATA Class	not regulated
Packing group DOT, IMDG, IATA	not regulated
Environmental hazards:	Not applicable.
Special precautions for user	Not applicable.
Transport in bulk according to Annex MARPOL73/78 and the IBC Code	<b>x II of</b> Not applicable.
UN "Model Regulation":	not regulated

### **15 Regulatory information**

· Safety, health and environmental regulations/legislation specific for the substance or mixture · Sara

· Section 355 (extremely hazardous substances):

None of the ingredients is listed.

· Section 313 (Specific toxic chemical listings):

None of the ingredients is listed.

• TSCA (Toxic Substances Control Act): All substances are active or exempt.

· Hazardous Air Pollutants

None of the ingredients is listed.

· Proposition 65

Chemicals known to cause cancer:

Ethyl alcohol causes cancer when used in alcoholic beverages per OEHHA guidelines.

None of the ingredients is listed.

• Chemicals known to cause reproductive toxicity for females:

None of the ingredients is listed.

Chemicals known to cause reproductive toxicity for males:

None of the ingredients is listed.

Chemicals known to cause developmental toxicity:

64-17-5 ETHYL ALCOHOL

(Contd. on page 9)

US -

Trade name: White Chocolate Macadamia Nut Flavor Extract

(Contd. of page 8)

A3

· Carcinogenic categories

· EPA (Environmental Protection Agency)

None of the ingredients is listed.

• *TLV (Threshold Limit Value)* 64-17-5 *ETHYL ALCOHOL* 

· NIOSH-Ca (National Institute for Occupational Safety and Health)

None of the ingredients is listed.

• *GHS label elements* The product is classified and labeled according to the Globally Harmonized System (GHS). • *Hazard pictograms* 



· Signal word Danger

· Hazard-determining components of labeling: PROPYLENE GLYCOL ETHYL ALCOHOL VANILLIN **HELIOTROPINE** · Hazard statements Harmful if swallowed. Causes serious eye irritation. May cause an allergic skin reaction. May cause cancer. · Precautionary statements Obtain special instructions before use. Do not handle until all safety precautions have been read and understood. Avoid breathing dust/fume/gas/mist/vapors/spray Wash thoroughly after handling. Do not eat, drink or smoke when using this product. Contaminated work clothing must not be allowed out of the workplace. Wear protective gloves/protective clothing/eye protection/face protection. If swallowed: Call a poison center/doctor if you feel unwell. Rinse mouth. If on skin: Wash with plenty of water. If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. IF exposed or concerned: Get medical advice/attention. Specific treatment (see on this label). If skin irritation or rash occurs: Get medical advice/attention. If eye irritation persists: Get medical advice/attention. Wash contaminated clothing before reuse. Store locked up. Dispose of contents/container in accordance with local/regional/national/international regulations. · National regulations: · Information about limitation of use:

Workers are not allowed to be exposed to the hazardous carcinogenic materials contained in this preparation. *Exceptions can be made by the authorities in certain cases.* 

(Contd. on page 10)

US

Trade name: White Chocolate Macadamia Nut Flavor Extract

· Chemical safety assessment: A Chemical Safety Assessment has not been carried out.

(Contd. of page 9)

#### **16 Other information**

This information is based on our present knowledge. However, this shall not constitute a guarantee for any specific product features and shall not establish a legally valid contractual relationship.

#### • Abbreviations and acronyms:

IMDG: International Maritime Code for Dangerous Goods DOT: US Department of Transportation IATA: International Air Transport Association EINECS: European Inventory of Existing Commercial Chemical Substances ELINCS: European List of Notified Chemical Substances CAS: Chemical Abstracts Service (division of the American Chemical Society) NFPA: National Fire Protection Association (USA) HMIS: Hazardous Materials Identification System (USA) VOC: Volatile Organic Compounds (USA, EU) LC50: Lethal concentration, 50 percent LD50: Lethal dose, 50 percent PBT: Persistent, Bioaccumulative and Toxic vPvB: very Persistent and very Bioaccumulative NIOSH: National Institute for Occupational Safety OSHA: Occupational Safety & Health TLV: Threshold Limit Value PEL: Permissible Exposure Limit REL: Recommended Exposure Limit Flammable Liquids 2: Flammable liquids – Category 2 Acute Toxicity - Oral 4: Acute toxicity - Category 4 Eye Irritation 2A: Serious eye damage/eye irritation - Category 2A Sensitization - Skin 1: Skin sensitisation - Category 1 Carcinogenicity 1A: Carcinogenicity – Category 1A • \* Data compared to the previous version altered.