

## German Chocolate Cake Flavor Fountain

BAFJ

### Safety Data Sheet

#### SECTION 1: Identification of the substance/mixture and of the company/undertaking

##### 1.1. Product identifier

Product Name: German Chocolate Cake Flavor Fountain  
Product Sku: BAFJ

##### 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

OliveNation LLC  
13 Robbie Road #A4  
Avon, MA 02322  
617-580-3667

##### 1.4. Emergency telephone number

Emergency number : CHEMTREC: Within USA and Canada: 1.800.424.9300 Outside USA and Canada: +1 703 527 3887

#### SECTION 2: Hazards identification

##### 2.1. Classification of the substance or mixture

###### GHS-US classification

Not classified

##### 2.2. Label elements

###### GHS-US labeling

No labeling applicable

##### 2.3. Other hazards

No additional information available

##### 2.4. Unknown acute toxicity (GHS US)

Not applicable

#### SECTION 3: Composition/Information on ingredients

##### 3.1. Substances

Not applicable

##### 3.2. Mixtures

\*The specific 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 effects, 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 medical 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 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 measures

#### 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

Prevent entry to sewers and public waters. Notify authorities if liquid enters sewers or public waters.

#### 6.3. Methods and material for containment and cleaning up

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, including 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/personal protection

### 8.1. Control parameters

German Chocolate Cake Flavor Fountain, Natural/Artificial	
ACGIH	Not applicable
OSHA	Not applicable

### 8.2. Exposure controls

Personal protective equipment	: Avoid all unnecessary 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.

## SECTION 9: Physical and chemical properties

### 9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Color	: Refer to specification sheet
Odor	: characteristic
Odor threshold	: No data available
pH	: 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	: 1.0309
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

### 9.2. Other information

No additional information available

## SECTION 10: Stability and reactivity

### 10.1. Reactivity

No additional 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 temperatures.

## 10.5. Incompatible materials

Strong acids. Strong bases.

## 10.6. Hazardous decomposition products

fume. Carbon monoxide. Carbon dioxide.

## SECTION 11: Toxicological information

### 11.1. Information on toxicological effects

Acute toxicity : Not classified

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 exposure : Not classified

Aspiration hazard : Not classified

Potential Adverse human health effects and symptoms : Based on available data, the classification criteria are not met.

## SECTION 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

German Chocolate Cake Flavor Fountain, Natural/Artificial	
Persistence and degradability	Not established.

Proprietary Flavor Ingredient - p322	
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil.

## Proprietary Flavor Ingredient - p322

Biochemical oxygen demand (BOD)	0.96 - 1.08 g O <sub>2</sub> /g substance
Chemical oxygen demand (COD)	1.63 g O <sub>2</sub> /g substance
ThOD	1.69 g O <sub>2</sub> /g substance
BOD (% of ThOD)	0.57

## 12.3. Bioaccumulative potential

### German Chocolate Flavor Fountain, Natural/Artificial

Bioaccumulative potential	Not established.
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### Proprietary Flavor Ingredient - p322

Log Pow	-1.41 - -0.30 (-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)
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## 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	: Dispose in a safe manner in accordance with local/national regulations.
Ecology - waste materials	: Avoid release to the environment.

## SECTION 14: Transport information

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 - p322

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

#### Proprietary Flavor Ingredient - 94

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

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## 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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