



## **SAFETY DATA SHEET**

### **PRODUCT DESCRIPTION-**

PRODUCT NAME: TRES LECHES MILK POWDER (BAHP)  
CAS NUMBER: MIXTURE  
SYNONYMS: NONE  
RECOMMENDED USE: FOOD APPLICATIONS

SUPPLIER: OLIVENATION LLC  
13 ROBBIE ROAD A4  
AVON, MA 02322

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617-580-3667  
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### **HAZARD IDENTIFICATION –**

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-**

PROPREITARY BLEND

### **FIRST AID MEASURES-**

EMERGENCY FIRST AID PROCEDURES

INHALATION: REMOVE CASUALTY TO FRESH AIR AND KEEP AT REST.

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

INGESTION: DO NOT INDUCE VOMITING, REMOVE CASUALTY TO FRESH AIR AND WATER.

### **FIRE CONTROL-**

EXTINGUISHING: CO<sub>2</sub>, POWDER SPRAY, ALCOHOL RESISTENT FOAM.

SPECIAL HAZARDS: FORMATION OF GASES POSSIBLE IN A FIRE.

PROTECTIVE EQUIP: SELF-CONTAINED RESPIRATORY DEVICE.

### **SPILL OR LEAK 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 SIGNIFIGANT HAZARD. NO SYMBOL, RISK OR SAFETY PHASES NECESSARY.