BLACK CHERRY FLAVOR EXTRACT - 3 FOLD FAE

Safety Data Sheet

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

1.1. Product identifier

Product Name: Black Cherry Flavor Extract - 3 Fold

Product Sku : FAE
Product Form : Mixture

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

Flam. Liq. 4 H227

2.2. Label elements

GHS-US labeling

Signal word (GHS-US) : Warning

Hazard statements (GHS-US) : Combustible liquid

Precautionary statements (GHS-US) : Keep away from heat source and sparks . No smoking near container.

Wear eye protection and protective gloves. In case of fire: Use ABC-powder to extinguish Store in a well-ventilated place. Keep cool

Dispose of contents/container to an approved waste disposal plant

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

Name	%	GHS-US classification
Proprietary Flavor Ingredient - P226	17.8 - 21.44	Flam. Liq. 4, H227 Acute Tox. 4 (Oral), H302 Aquatic Acute 3, H402
Proprietary Flavor Ingredient - P210	1.49 - 1.8	Acute Tox. 4 (Oral), H302 Aquatic Acute 3, H402
Proprietary Flavor Ingredient - 546	0.12 - 0.15	Flam. Liq. 3, H226 Skin Irrit. 2, H315 Eye Irrit. 2A, H319 Skin Sens. 1, H317 Asp. Tox. 1, H304 Aquatic Chronic 2, H411

^{*}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

Fire hazard : Combustible liquid.

Explosion hazard : May form flammable/explosive vapor-air mixture.

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

General measures : Remove ignition sources. Use special care to avoid static electric charges. No open flames. No

smoking.

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

: 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

Additional hazards when processed

: Handle empty containers with care because residual vapors are flammable. Keep away from

heat source and sparks . No smoking near container.

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. No open flames. No smoking.

7.2. Conditions for safe storage, including any incompatibilities

Technical measures

: Proper grounding procedures to avoid static electricity should be followed.

Storage conditions

: Keep only in the original container in a cool, well ventilated place away from : Keep container $\frac{1}{2}$

closed when not in use. Keep in fireproof place.

Incompatible products : Strong bases. Strong acids.

Incompatible materials : Sources of ignition. Direct sunlight. Heat sources.

7.3. Specific end use(s)

No additional information available

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

FAE / Black Cherry Flavor Extract - 3 Fold	
ACGIH	Not applicable
OSHA	Not applicable
Proprietary Flavor Ingredie	ent - 546
Proprietary Flavor Ingredie	ent - 546 Not applicable

Proprietary Flavor Ingredient - P210	
ACGIH	Not applicable
OSHA	Not applicable

Proprietary Flavor Ingredient - P226	
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.

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Respiratory protection : Wear appropriate mask.

Other information : Do not eat, drink or smoke during use.

SECTION 9: Physical and chemical properties

Information on basic physical and chemical properties

Physical state : Liquid

Color : Refer to specification sheet

Odor : characteristic Odor threshold : No data available : No data available Relative evaporation rate (butyl acetate=1) : No data available Melting point : No data available Freezing point : No data available : > 100 °F Boiling point

Flash point 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 : No data available Relative density

Specific gravity / density : 0.97

Solubility Soluble in oil.

Water: No

: 164 °F

Log Pow : No data available Log Kow : No data available : No data available Viscosity, kinematic Viscosity, dynamic : No data available : No data available Explosive properties Oxidizing properties : No data available **Explosion limits** : No data available

Other information

No additional information available

SECTION 10: Stability and reactivity

10.1. Reactivity

No additional information available

Chemical stability

Combustible liquid. May form flammable/explosive vapor-air mixture.

Possibility of hazardous reactions

Not established.

Conditions to avoid

Direct sunlight. Extremely high or low temperatures. Open flame. Overheating. Heat. Sparks.

10.5. **Incompatible materials**

Strong acids. Strong bases.

Hazardous decomposition products

fume. Carbon monoxide. Carbon dioxide. May release flammable gases.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity : Not classified

Proprietary Flavor Ingredient - P210		
LD50 oral rat	1510 mg/kg (Rat)	
LD50 dermal rabbit	> 5000 mg/kg (Rabbit)	
ATE US (oral)	1510 mg/kg body weight	
Proprietary Flavor Ingredient - P226		
LD50 oral rat	1300 mg/kg (Rat)	
LD50 dermal rat	> 1250 mg/kg (Rat)	
LD50 dermal rabbit	5000 mg/kg (Rabbit)	
ATE US (oral)	1300 mg/kg body weight	
ATE US (dermal)	5000 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 - P210		
LC50 fish 1	220 mg/l (LC50; 96 h)	
EC50 Daphnia 1	83 mg/l (EC50; 48 h)	
Threshold limit algae 1	43 mg/l (EC50; 72 h)	
Proprietary Flavor Ingredient - P226		
EC50 Daphnia 1	50 mg/l (EC50; 24 h)	
LC50 fish 2	11.2 mg/l (LC50; 96 h; Salmo gairdneri)	

12.2. Persistence and degradability

FAE / Black Cherry Flavor Extract - 3 Fold		
Persistence and degradability Not established.		
Proprietary Flavor Ingredient - P210		
rsistence and degradability Readily biodegradable in water.		
Proprietary Flavor Ingredient - P226		
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil.	
Biochemical oxygen demand (BOD)	1.62 g O ₂ /g substance	

Proprietary Flavor Ingredient - P226	
Chemical oxygen demand (COD)	1.98 g O ₂ /g substance
ThOD	2.42 g O ₂ /g substance
BOD (% of ThOD)	0.67

12.3. Bioaccumulative potential

FAE / Black Cherry Flavor Extract - 3 Fold	
Bioaccumulative potential	Not established.

Proprietary Flavor Ingredient - P210		
Log Pow	1.5	
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).	
Proprietary Flavor Ingredient - P226		
BCF other aquatic organisms 1	4.2 - 7.8 (BCF)	
Log Pow	1.48 (Experimental value)	
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).	

12.4. Mobility in soil

Proprietary Flavor Ingredient - P226	
Surface tension	0.04 N/m (20 °C)

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. Dispose of

contents/container to an approved waste disposal plant.

Additional information : Handle empty containers with care because residual vapors are flammable.

Ecology - waste materials : Avoid release to the environment.

SECTION 14: Transport information

In accordance with DOT Not regulated for transport Additional information

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 - 167

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

Proprietary Flavor Ingredient - 546

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

Proprietary Flavor Ingredient - P210

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

Proprietary Flavor Ingredient - P226

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

15.3. US State regulations

Proprietary Flavor Ingredient - P226

U.S. - New Jersey - Right to Know Hazardous Substance List

SECTION 16: Other information

Other information

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Full text of H-phrases:

 At of 11 philases.		
H226	Flammable liquid and vapor	
H227	Combustible liquid	
H302	Harmful if swallowed	
H304	May be fatal if swallowed and enters airways	
H315	Causes skin irritation	
H317	May cause an allergic skin reaction	
H319	Causes serious eye irritation	
H402	Harmful to aquatic life	
H411	Toxic to aquatic life with long lasting effects	