

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/27/2020


Reviewed on 10/27/2020

1 Identification

- **Product identifier**
- **Trade name:** NATURAL FOOD COLORING, YELLOW
- **Article number:** 23.7508 (YCNAT)
- **Details of the supplier of the safety data sheet**
- **Manufacturer/Supplier:**
OliveNation LLC
13 Robbie Road
Suite 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**
The product is not classified according to the Globally Harmonized System (GHS).

- **Label elements**
- **GHS label elements** Void
- **Hazard pictograms** Void
- **Signal word** Void
- **Hazard statements** Void
- **Precautionary statements**
Dispose of contents/container in accordance with local/regional/national/international regulations.
- **Classification system:**
- **NFPA ratings (scale 0 - 4)**

 - Health = 0
 - Fire = 1
 - Reactivity = 0
- **HMIS-ratings (scale 0 - 4)**

HEALTH	0
FIRE	1
REACTIVITY	0

 - Health = 0
 - Fire = 1
 - Reactivity = 0
- **Other hazards**
- **Results of PBT and vPvB assessment**
- **PBT:** Not applicable.
- **vPvB:** Not applicable.

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3 Composition/information on ingredients

- **Chemical characterization: Mixtures**
- **Description:** Mixture of the substances listed below with nonhazardous additions.

- **Dangerous components:**

56-81-5 glycerol

50-100%

4 First-aid measures

- **Description of first aid measures**
- **General information:** No special measures required.
- **After inhalation:** Supply fresh air; consult doctor in case of complaints.
- **After skin contact:** Generally the product does not irritate the skin.
- **After eye contact:** Rinse opened eye for several minutes under running water.
- **After swallowing:** If symptoms persist consult 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).
- **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.

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7 Handling and storage

- **Handling:**
- **Precautions for safe handling** *No special measures required.*
- **Information about protection against explosions and fires:** *No special measures required.*
- **Conditions for safe storage, including any incompatibilities**
- **Storage:**
- **Requirements to be met by storerooms and receptacles:**
Store in 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 container tightly sealed.
Recommended storage conditions: Store/ship in a closed container in a dry place away from direct sunlight at 60-85 deg F.
- **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:**

56-81-5 glycerol

PEL	Long-term value: 15* 5** mg/m ³ mist; *total dust **respirable fraction
TLV	TLV withdrawn-insufficient data human occup. exp.

- **Additional information:** *The lists that were valid during the creation were used as basis.*
- **Exposure controls**
- **Personal protective equipment:**
- **General protective and hygienic measures:**
The usual precautionary measures for handling chemicals should be followed.
- **Breathing equipment:**
If exposure limits are exceeded or irritation is experienced, NIOSH/MSHA approved respiratory protection should be worn. Respiratory protection must be provided in accordance with current local regulations.
- **Protection of hands:**
The glove material has to be impermeable and resistant to the product/ the substance/ the preparation.
Due to missing tests no recommendation to the glove material can be given for the product/ the preparation/ the chemical mixture.
Selection of the glove material on consideration of the penetration times, rates of diffusion and the degradation
- **Material of gloves**
The selection of the suitable gloves does not only depend on the material, but also on further marks of quality and varies from manufacturer to manufacturer. As the product is a preparation of several substances, the

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resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.

· **Penetration time of glove material**

The exact break through time has to be found out by the manufacturer of the protective gloves and has to be observed.

· **Eye protection:** Goggles recommended during refilling.

9 Physical and chemical properties

· **Information on basic physical and chemical properties**

· **General Information**

· **Appearance:**

Form:

Fluid

Color:

According to product specification

· **Odor:**

No characteristic flavor or odor

· **Odor threshold:**

Not determined.

· **pH-value:**

Not determined.

· **Change in condition**

Melting point/Melting range:

n.a. °C

Boiling point/Boiling range:

Undetermined.

· **Flash point:**

>93.3 °C (>199.9 °F)

· **Flammability (solid, gaseous):**

Not applicable.

· **Ignition temperature:**

Decomposition temperature:

Not determined.

· **Auto igniting:**

Product is not selfigniting.

· **Danger of explosion:**

Product does not present an explosion hazard.

· **Explosion limits:**

Lower:

Not determined.

Upper:

Not determined.

· **Vapor pressure:**

Not determined.

· **Density at 20 °C (68 °F):**

1.15597 g/cm³ (9.64657 lbs/gal)

· **Relative density**

Not determined.

· **Vapor density**

Not determined.

· **Evaporation rate**

Not determined.

· **Solubility in / Miscibility with**

Water:

Fully miscible.

· **Partition coefficient (n-octanol/water):** *Not determined.*

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- | | |
|----------------------------|--|
| · Viscosity: | |
| Dynamic: | Not determined. |
| Kinematic: | Not determined. |
| · Solvent content: | |
| Organic solvents: | 52.6 % |
| Water: | 21.8 % |
| VOC content: | 0.00 % |
| | 0.0 g/l / 0.00 lb/gl |
| · 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.

11 Toxicological information

- **Information on toxicological effects**
- **Acute toxicity:**
- **Primary irritant effect:**
- **on the skin:** No irritant effect.
- **on the eye:** No irritating effect.
- **Sensitization:** No sensitizing effects known.
- **Additional toxicological information:**
The product is not subject to classification according to internally approved calculation methods for preparations:
When used and handled according to specifications, the product does not have any harmful effects according to our experience and the information provided to us.
- **Carcinogenic categories**

- **IARC (International Agency for Research on Cancer)**

None of the ingredients is listed.

- **NTP (National Toxicology Program)**

None of the ingredients is listed.

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· **OSHA-Ca (Occupational Safety & Health Administration)**

None of the ingredients is listed.

12 Ecological information

- **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:** *Smaller quantities can be disposed of with household waste.*
- **Uncleaned packagings:**
- **Recommendation:** *Disposal must be made according to official regulations.*
- **Recommended cleansing agent:** *Water, if necessary with cleansing agents.*

14 Transport information

- | | |
|-------------------------------------|----------------------|
| · UN-Number | |
| · DOT, ADN, IMDG, IATA | <i>not regulated</i> |
| · UN proper shipping name | |
| · DOT, ADN, IMDG, IATA | <i>not regulated</i> |
| · Transport hazard class(es) | |
| · DOT, ADN, IMDG, IATA | |
| · Class | <i>not regulated</i> |

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- | | |
|--|------------------------|
| · Packing group | |
| · DOT, IMDG, IATA | <i>not regulated</i> |
| · Environmental hazards: | <i>Not applicable.</i> |
| · Special precautions for user | <i>Not applicable.</i> |
| · Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code | <i>Not applicable.</i> |
| · UN "Model Regulation": | <i>not regulated</i> |

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) (Substances not listed):**

All ingredients are listed.

- **TSCA new (21st Century Act) (Substances not listed)**
- **Proposition 65**

- **Chemicals known to cause cancer:**

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:**

None of the ingredients is listed.

- **Carcinogenic categories**

- **EPA (Environmental Protection Agency)**

None of the ingredients is listed.

- **TLV (Threshold Limit Value established by ACGIH)**

None of the ingredients is listed.

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

None of the ingredients is listed.

- **GHS label elements Void**

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- **Hazard pictograms** Void
- **Signal word** Void
- **Hazard statements** Void
- **Chemical safety assessment:** A Chemical Safety Assessment has not been carried out.

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.

- **Department issuing SDS:** Regulatory department
- **Date of preparation / last revision** 10/27/2020 / 9
- **Abbreviations and acronyms:**

ADR: Accord européen sur le transport des marchandises dangereuses par Route (European Agreement concerning the International Carriage of Dangerous Goods by Road)

IMDG: International Maritime Code for Dangerous Goods

DOT: US Department of Transportation

IATA: International Air Transport Association

ACGIH: American Conference of Governmental Industrial Hygienists

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)

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