

Basic product specification

Description	Almost colourless mobile liquid composed of natural flavouring preparations, ethanol.
Odour & Flavour	Characteristic. Conforms to Standard.
Storage	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
Density (g/ml) at 20°C	0.800 – 0.820
Refactive Index at 20°C	1.365 – 1.385
Flashpoint °C (Closed cup)	14
Labelling according to Regulation (EC) No. 1334/2008	NATURAL LEMON FLAVOURING
Hazards	Highly Flammable.

This product is suitable for the following diets:

Suitable for coeliac	\checkmark	YES
Suitable for ovo-lacto vegetarians	\	YES
Suitable for vegans	\checkmark	YES
Suitable for Halal	X	NO Contains ethanol
Suitable for Kosher	√	YES

Foodie Flavours Ltd.



Lemon WS 15170 Natural Flavouring

Allergen information

For labelling as required by EU Directive 2007/68/EC.

Free From	Yes/No	
Cereals containing gluten and products thereof	\checkmark	YES
Crustaceans and products thereof	\checkmark	YES
Eggs and products thereof	1	YES
Fish and products thereof	√	YES
Peanuts and products thereof	1	YES
Soyabeans and products thereof	1	YES
Milk and dairy products (including lactose)	√	YES
Nuts and nut products	√	YES
Celery and products thereof	√	YES
Mustard and products thereof	1	YES
Sesame seeds and products thereof	1	YES
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	1	YES
Molluscs and products thereof	1	YES
Lupins and Products thereof	1	YES

Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 700kcal/100g.

GM Status

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

Foodie Flavours Ltd.



General

The factory producing this product has a GFSI compliant quality standard (The British Retail Consortium Global Food Safety Standard Issue 7) Certificate No. GB04/63499.

1. Identification of Product / Company

Product	Natural Lemon Flavouring 15170
Product Codes	F15170
Supplier	Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom
Telephone	+44 (0)333 222 5968
Emergency	+44 (0)7971 166101

2. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

3. Hazards Identification

3.1 Classification of the substance or mixture

Classification (EC1272/2008)

Physical	Flam. Liquid 2
Health	not classified
Environmental	not classified

3.2 Label elements

Label in accordance with EC 1272/2008

Signal Word



Foodie Flavours Ltd.



Lemon WS 15170

Natural Flavouring

Hazard Statements

	H225	Highly Flammable liquid and vapour
--	------	------------------------------------

Precautionary Statements

P210	Keep away from heat/sparks/open flames/hot surfaces - No smoking
P233	Keep container tightly closed
P243	Take precautionary measures against static discharge.
P280	Wear protective gloves/protective clothing/eye protection/face protection.
P303+361+353	IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower
P403+235	Store in a well-ventilated place. Keep cool

4. First Aid Measures

Inhalation	Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.
Ingestion	Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.
Skin contact	Remove contaminated clothing. Wash skin with plenty of soap and water.
Eye contact	Flush immediately with water for at least 15 minutes then seek medical attention.

5. Fire Fighting Measures

Extinguishing media	Suitable: Carbon dioxide, foam, or dry powder. Unsuitable: Water
Combustion products	Carbon dioxide, carbon monoxide, and unidentified organic compounds.
For fire fighters	Wear protective clothing and self contained breathing apparatus.

6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

7. Handling and Storage

Handling	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
Storage	Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in conditions between 5 and 20°C.



8. Exposure Controls and Personal Protection

Respiratory protection	Not generally required in well ventilated areas. Do not inhale vapour.
Eye protection	Wear goggles/ safety glasses.
Skin protection	Wear overalls and chemically resistant disposable gloves.

9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	almost colourless
Odour	characteristic
рН	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	14
Flammability	limits not determined
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	0.810
Refractive Index at 20°C	1.375
Solubility	n/a
Viscosity	n/a
Vapour density	n/a
Evaporation rate	n/a

10. Stability and Reactivity

Stability	Presents no significant reactivity hazard by itself or in contact with water.
Conditions to avoid	Sources of ignition.
Materials to avoid	Strong acids and oxidising agents.
Hazardous decomposition products	Oxides of carbon.

11. Toxicology Information

None available



12. Ecological Information

None available

13. Disposal Considerations

Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems.

14. Transport Information

ADR	
Proper Shipping Name	FLAMMABLE LIQUID N.O.S.
Class	3
Packing Group	II
UN No.	1993

15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EC) 1907/2008.

16. Other Information

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.

Foodie Flavours Ltd.