

# **Basic product specification**

Description	Almost colourless mobile liquid composed of Flavouring preparations, Natural Flavouring substances, propylene glycol (E1520).
Addition Rate	Maximum use in foodstuff 0.39% and beverages 0.13%
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	1.050 – 1.070
Refractive Index at 20°C	1.420 – 1.440
Flashpoint °C (Closed cup)	>100
Labelling according to Regulation (EC) No. 1334/2008	NATURAL FLAVOURING
Hazards	Irritant

## This product is suitable for the following diets:

Suitable for coeliac	✓ YES
Suitable for ovo-lacto vegetarians	✓ YES
Suitable for vegans	✓ YES
Suitable for Halal	✓ YES
Suitable for Kosher	✓ YES

## **Allergen information**

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

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

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/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.

#### General

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard, Certificate No. GB04/63499).

## 1. Identification of Product / Company

Product	Natural Flavouring Lychee
Product Code	F14102, FF1189, FF1156, FF1218
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. Hazards Identification

#### 2.1 Classification of the substance or mixture

## Classification under Regulation (EC) No. 1272/2008

Physical	Not classified
Health	Skin Corr. 3
Environment	Not classified

#### 2.2 Label Elements

#### Label in accordance with EC 1272/2008



#### **Hazard Statements**

H315	Causes skin irritation
H319	Causes serious eye irritation

#### **Precautionary Statements**

P303/361/353	IF ON SKIN (or hair): Remove/take off immediately all contaminated clothing. Rinse skin with water/shower.
P304+341:	IF INHALED: If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing.
P305+351+338:	IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do – continue rinsing.
P313:	Get medical advice/attention

## 3. Composition and Information on Ingredients

Name	EC No.	CAS No.	Content	Classification EC 1272/2008
Lactic acid	200-018-0	50-21-5	0 – 20%	H315, H319

#### 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)	>100
Flammability	n/a
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	1.062
Refractive Index at 20°C	1.430
Solubility	soluble in water
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.

# Foodie Flavours Ltd.

Material Safety Data Sheet (MSDS)

15 September 2020

## 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/RID	Not classified for road/rail transport
IMDG	Not classified for sea transport
IATA	Not classified for air transport

### 15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EU) 1907/2006 and amendments.

#### 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.