

SAFETY DATA SHEET

In accordance with UN GHS latest edition

Product: Chili Mango Flavor 19929

Version: 1

Section 1. Identification of the substance or the mixture and of the supplier

1.1 Product Identifier

Product identifier: Chili Mango Flavor 19929

Other identifiers: None

1.2 Relevant identified uses of the substance of mixture and uses advised against

Product uses: Flavours

1.3 Details of the supplier of the safety data sheet

Company name: Perfumer's Apprentice

Company address: 170 Technology Circle
Scotts Valley
CA 95066
USA

Contact: Elisabeth Hanson

E-Mail address: regulatory@perfumersapprentice.com

Company phone: (831)316-7137

1.4 Emergency telephone number

Emergency phone: ChemTel:1(800)255-3924, 01(813)248-0585 MIS6760377

Section 2. Hazards identification

2.1 Classification of the substance or mixture

Class and category of danger: Flammable Liquid, Hazard Category 4
H227, Combustible liquid.

2.2 Label elements

Signal word: Warning

Hazard statements: H227, Combustible liquid.

Precautionary statements: P210, Keep away from heat, sparks, open flames and hot surfaces. - No smoking.
P280, Wear protective gloves/eye protection/face protection.
P370/378, In case of fire: Use carbon dioxide, dry chemical, foam for extinction.
P403/235, Store in a well-ventilated place. Keep cool.
P501, Dispose of contents/container to approved disposal site, in accordance with local regulations.

Pictograms: None

Other hazards: None

SAFETY DATA SHEET

In accordance with UN GHS latest edition

Product: Chili Mango Flavor 19929

Version: 1

Section 3. Composition / information on ingredients

3.2 Mixtures

Contains:

Not Applicable

Substances with Community workplace exposure limits, not listed above:

Name	CAS	EC	%
Propylene glycol	57-55-6	200-338-0	90-99%

Section 4. First-aid measures

4.1 Description of first aid measures

Inhalation: Remove from exposure site to fresh air, keep at rest, and obtain medical attention.
Eye exposure: Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.
Skin exposure: Remove contaminated clothes. Wash thoroughly with soap and water. Contact physician if irritation persists.
Ingestion: Rinse mouth with water and obtain medical attention.

4.2 Most important symptoms and effects, both acute and delayed

None expected, see Section 4.1 for further information.

4.3 Indication of any immediate medical attention and special treatment needed

None expected, see Section 4.1 for further information.

SECTION 5: Firefighting measures

5.1 Extinguishing media

Suitable media: Carbon dioxide, Dry chemical, Foam.

5.2 Special hazards arising from the substance or mixture

In case of fire, may be liberated: Carbon monoxide, Unidentified organic compounds.

5.3 Advice for fire fighters:

In case of insufficient ventilation, wear suitable respiratory equipment.

SAFETY DATA SHEET

In accordance with UN GHS latest edition

Product: Chili Mango Flavor 19929

Version: 1

Section 6. Accidental release measures

6.1 Personal precautions, protective equipment and emergency procedures:

Avoid inhalation. Avoid contact with skin and eyes. See protective measures under Section 7 and 8.

6.2 Environmental precautions:

Keep away from drains, surface and ground water, and soil.

6.3 Methods and material for containment and cleaning up:

Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapours. Contain spillage immediately by use of sand or inert powder. Dispose of according to local regulations.

6.4 Reference to other sections:

Also refer to sections 8 and 13.

Section 7. Handling and storage

7.1 Precautions for safe handling:

Keep away from heat, sparks, open flames and hot surfaces. - No smoking. Use personal protective equipment as required. Use in accordance with good manufacturing and industrial hygiene practices. Use in areas with adequate ventilation. Do not eat, drink or smoke when using this product.

7.2 Conditions for safe storage, including any incompatibilities:

Store in a well-ventilated place. Keep container tightly closed. Keep cool. Ground/bond container and receiving equipment. Use explosion-proof electrical, ventilating and lighting equipment. Use only non-sparking tools. Take precautionary measures against static discharge.

7.3 Specific end use(s):

Flavours: Use in accordance with good manufacturing and industrial hygiene practices.

Section 8. Exposure controls/personal protection

8.1 Control parameters

Workplace exposure limits:

Ingredient	CAS	EC	Description	ppm	mg/m ³	Reference
Propylene glycol	57-55-6	200-338-0	Long-term exposure limit (8-hour TWA reference period)	-	-	-
			Short-term exposure limit (15-minute reference period)	-	-	-

SAFETY DATA SHEET

In accordance with UN GHS latest edition

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8.2 Exposure Controls

Eye / Skin Protection

Wear protective gloves/eye protection/face protection

Respiratory Protection

Ensure adequate and ongoing ventilation is maintained in order to prevent build up of excessive vapour and to ensure occupational exposure limits are adhered to. If appropriate, and depending on your patterns and volumes of use, the following engineering controls may be required as additional protective measures: a) Isolate mixing rooms and other areas where this material is used or openly handled. Maintain these areas under negative air pressure relative to the rest of the plant. b) Employ the use of Personal protective equipment - an approved, properly fitted respirator with organic vapour cartridges or canisters and particulate filters. c) Use local exhaust ventilation around open tanks and other open sources of potential exposures in order to avoid excessive inhalation, including places where this material is openly weighed or measured. In addition, use general dilution ventilation of the work area to eliminate or reduce possible worker exposures. d) Use closed systems for transferring and processing this material.

Also refer to Sections 2 and 7.

Section 9. Physical and chemical properties

9.1 Information on basic physical and chemical properties

Appearance:	Not determined
Odour:	Not determined
pH:	Not determined
Initial boiling point / range:	Not determined
Flash point:	76.5 °C
Vapour pressure:	Not determined
Relative density:	Not determined
Solubility(ies):	Not determined

9.2 Other information: None available

Section 10. Stability and reactivity

10.1 Reactivity:

Presents no significant reactivity hazard, by itself or in contact with water.

10.2 Chemical stability:

Good stability under normal storage conditions.

10.3 Possibility of hazardous reactions:

Not expected under normal conditions of use.

10.4 Conditions to avoid:

Avoid extreme heat.

SAFETY DATA SHEET

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10.5 Incompatible materials:

Avoid contact with strong acids, alkalis or oxidising agents.

10.6 Hazardous decomposition products:

Not expected.

Section 11. Toxicological information

11.1 Information on toxicological effects

This mixture has not been tested as a whole for health effects. The health effects have been calculated using the methods outlined in UN GHS.

This material does not meet the criteria for classification for health hazards under UN GHS.

Assumed Toxicity Value (LD50 or ATE) for Acute Oral Toxicity: Not Applicable

Assumed Toxicity Value (LD50 or ATE) for Acute Dermal Toxicity: Not Applicable

Assumed Toxicity Value (LC50 or ATE) for Acute Inhalation Toxicity: Not Available

Inhalation Route: Not Available

Information about hazardous ingredients in the mixture

Not Applicable

Refer to Sections 2 and 3 for additional information.

Section 12. Ecological information

12.1 Toxicity: Not available

12.2 Persistence and degradability: Not available

12.3 Bioaccumulative potential: Not available

12.4 Mobility in soil: Not available

12.5 Results of PBT and vPvB assessment:

This substance does not meet the PBT/vPvB criteria of REACH, annex XIII.

12.6 Other adverse effects: Not available

Section 13. Disposal considerations

13.1 Waste treatment methods:

Dispose of in accordance with local regulations. Avoid disposing into drainage systems and into the environment. Empty containers should be taken to an approved waste handling site for recycling or disposal.

Section 14. Transport information

14.1 UN number: Not classified

SAFETY DATA SHEET

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14.2 UN Proper Shipping Name: Not classified
14.3 Transport hazard class(es): Not classified
Sub Risk: Not classified
14.4. Packing Group: Not classified
14.5 Environmental hazards: Not environmentally hazardous for transport
14.6 Special precautions for user: None additional
14.7 Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:
Not classified

Section 15. Regulatory information

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

None additional

15.2 Chemical Safety Assessment

A Chemical Safety Assessment has not been carried out for this product.

Section 16. Other information

Key to revisions:

Not applicable

Key to abbreviations:

Not applicable

The information in this safety data sheet is to the best of our knowledge true and accurate but all data, instructions, recommendations and/or suggestions are made without guarantee.