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Safety Data Sheet (SDS)

NAT. VANILLA PASTE 1X MADAGASGAR BOURBON VP-11827

Section I – Product Identification:

- Product Identifier: Nat. Vanilla Flavor
 Application of the Product: Food Flavoring
- 2.1 classification of the substance or mixture
- 2.1.1 classification according to regulation (ec) no 67/548/eec and 1999/45/ec

Section II - Hazards Identification

Emergency Overview:

Potential Health Effects: Product may be irritating to eyes, skin and respiratory system.

Invasive Pathway: Inhalation, Ingestion and skin

Health Hazards: No Known significant effects or critical hazards.

Environmental Hazards: No information Found

Section III - Composition / Ingredients List.

Compounded Mix:Cas#EC#Ethyl Alcohol64-17-5200-578-6

Ingredients: Pure Vanilla Extractives, Sugar, Vanilla Bean Specs, Xanthan Gum (Natural Thickener)

Section IV – Emergency First Aid Procedures

Eyes: Rinse eyes for 15-20 minutes with copious amount of water. Obtain medical advice if

Pain redness or tearing persists. Remove contact lenses immediately. Schedule to see

an eye doctor immediately.

Skin: Remove soiled clothing and wash affected area with soap and water for 15 minutes.

Obtain medical advice if irritation persist.

Ingestion: If large amounts swallowed, get medical attention aid immediately.

Inhalation: Remove individual to fresh air and administer oxygen if breathing is difficult. Obtain

medical aid if breathing is difficult. Material is concentrated.

Section V - Fire Fighting Measures

General Information: Fire is possible at elevated temperatures. **Extinguishing Median:** CO2, Foam, Dry Chemical, Water Spray.

Extinguishing Safety: Do not enter area without proper safety equipment. Use water to cool containers.

Explosion Hazards: Not Known.

Stability: Stable, hazardous polymerization will not occur. Not pyrophoric nor reactive with

Water; doesn't undergo explosive decomposition, is stable to shock, not an

oxidizing agent.

Decomposition Products: May form Carbon Dioxide and/or Carbon Monoxide upon burning, as well as

unidentified organic compounds (during combustion)

Section VI – Spill / Leak Procedures

Eliminate all sources of ignition, ventilate area. Prevent product to enter sewers. Recover spilled product and place it in a closed metal waste container.

Section VII – Handling & Storage

Handling: Avoid contact with eyes, Skins and clothing. Avoid ingestion and inhalation,

Use adequate ventilation. Avoid creating dust clouds and breathing dust when

handling.

Storage: Store in tightly closed container, store in cool, dry 60-85 F environment. Keep

away from direct sunlight & heat.

Section VIII – Exposure Controls & Personal Protection

Respiratory Protection:Wear appropriate protective dust proof respirator to prevent inhalation.Eye Protection:Wear appropriate protective eyeglasses or chemical safety goggles.Skin Protection:Wear appropriate protective gloves to prevent skin exposure.Engineering:Use adequate ventilation to keep airborne concentrations low.

Other: Follow good industrial practice as to housekeeping, personal hygiene, and

prolonged or repeated contact with eyes and skin.

Section IX – Physical & Chemical Properties

Physical State: Thick, Opaque paste containing Vanilla Bean specs Color: Brown Odor: as per standard

PH: N/A Alcohol Content: ~10% (vol) GMO Free: Yes Kosher: Yes

Boiling Point: > N/A ⁰F **Vapor Pressure**: N/A **Specific Gravity (25 °C)**: 1.1075-1.1500

Flash Point: 150 °F/65.6 C

Solubility: Water Refractive Index N/A

Section X – Stability & Reactivity Information

Stability: Flavor is stable and hazardous polymerization will not occur. Presents not

significant hazard, not pyrophoric nor reactive with water; does not undergo explosive decomposition, its stable to shock and is not an oxidizing agent.

Materials to avoid: Strong acids, alkalis, and oxidizers.

Conditions to avoid: Heat and light.

Decomposition Products: May form carbon dioxide and/or carbon monoxide upon burning as well as

Unidentified organic compounds (during combustion).

Section XI – Toxicology Information

This preparation has not been subjected to toxicology testing as an entity but has been blended from materials with established bibliographies. In view of the difficulty of using current standard toxicological techniques to predict potential hazards to susceptible individuals or arising from unforeseeable potentiation, this preparation should be handled as if it displayed potential hazards and treated in consequence with all possible precaution.

Section XII – Ecological Information

Biological Degradation: Degradation will not affect the disposal of wastewater if in suitable disposal.

Biological Enrichment

Or Accumulation: Will not occur.

This preparation has not been subjected to ecotoxicological testing as an entity. In view of the difficulty of using current ecotoxicological techniques to predict the impact of particular modes of release on venerable or localized parts of the ecosystem, this preparation should be handled as if it displayed potential hazards and treated in consequence with all possible precaution.

Section XIII – Disposal Procedures

Whatever cannot be saved for recovery or recycling, should be manage in an appropriate and approved waste disposal facility. Processing use or contamination of this product may change the waste management options. State and local disposal regulations may differ from federal disposal regulations. Dispose of container and unused contents in accordance with federal, state and local requirements.

Section XIV – Transport Information

Name: Extract Flavoring, Paste

Class: 2

Section XV – Regulatory Information

NFPA & HIMIS Classification: Health: 1 Flammability: 2 Reactivity: 0

Section XVI – Other Information

Label Hazard Warning:

Keep Away from ignition -- No Smoking

As Part of good industrial and personal hygiene and safety procedure, avoid all unnecessary exposure to the chemical substance and ensures prompt removal from skin, eyes and clothing.

The above information is believed to be correct but does not support to be all inclusive and shall be used only as a guide. The information in this document is based on the present state of our knowledge and is applicable to the product regarding appropriate safety precautions. The conditions or methods of handling, storage, use or disposal of the product, are beyond our control and may be beyond our knowledge. It does not represent any guarantee of the properties of the product. Creative Flavors & Specialties shall not be held liable for any damage resulting from handling or from contact with the above product.

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