



FW-TAN Natural Tangerine Flavor OS

Flavor West Manufacturing, LLC.

Version No: 1.1

Safety Data Sheet according to OSHA HazCom Standard (2012) requirements

Chemwatch Hazard Alert Code: 2

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L.GHS.USA.EN

SECTION 1 IDENTIFICATION

Product Identifier

Product name	FW-TAN Natural Tangerine Flavor OS
Synonyms	Not Available
Other means of identification	Not Available

Recommended use of the chemical and restrictions on use

Relevant identified uses	Use according to manufacturer's directions.
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Name, address, and telephone number of the chemical manufacturer, importer, or other responsible party

Registered company name	Flavor West Manufacturing, LLC.
Address	29400 Hunco Way, Lake Elsinore CA 92530 United States
Telephone	(951) 893-5120
Fax	(714) 276-1621
Website	www.FlavorWest.com
Email	Flavor@FlavorWest.com

Emergency phone number

Association / Organisation	Chemwatch
Emergency telephone numbers	see below
Other emergency telephone numbers	see below

CHEMWATCH EMERGENCY RESPONSE

Primary Number	Alternative Number 1	Alternative Number 2
877 715 9305	+61 2 9186 1132	Not Available

Once connected and if the message is not in your preferred language then please dial 01

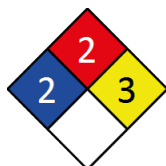
Una vez conectado y si el mensaje no está en su idioma preferido, por favor marque 02

SECTION 2 HAZARD(S) IDENTIFICATION

Classification of the substance or mixture

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FW-TAN Natural Tangerine Flavor OS



Note: The hazard category numbers found in GHS classification in section 2 of this SDSs are NOT to be used to fill in the NFPA 704 diamond. Blue = Health Red = Fire Yellow = Reactivity White = Special (Oxidizer or water reactive substances)

Classification

Flammable Liquid Category 4, Skin Corrosion/Irritation Category 2, Skin Sensitizer Category 1, Aspiration Hazard Category 1

Label elements**Hazard pictogram(s)****SIGNAL WORD****DANGER****Hazard statement(s)**

H227	Combustible liquid.
H315	Causes skin irritation.
H317	May cause an allergic skin reaction.
H304	May be fatal if swallowed and enters airways.

Hazard(s) not otherwise specified

Not Applicable

Precautionary statement(s) General

P101	If medical advice is needed, have product container or label at hand.
P102	Keep out of reach of children.
P103	Read label before use.

Precautionary statement(s) Prevention

P210	Keep away from heat/sparks/open flames/hot surfaces. - No smoking.
P280	Wear protective gloves/protective clothing/eye protection/face protection.
P261	Avoid breathing mist/vapours/spray.
P272	Contaminated work clothing should not be allowed out of the workplace.

Precautionary statement(s) Response

P301+P310	IF SWALLOWED: Immediately call a POISON CENTER or doctor/physician.
P331	Do NOT induce vomiting.
P362	Take off contaminated clothing and wash before reuse.
P370+P378	In case of fire: Use water spray/fog for extinction.
P302+P352	IF ON SKIN: Wash with plenty of soap and water.
P333+P313	If skin irritation or rash occurs: Get medical advice/attention.

Precautionary statement(s) Storage

P403+P235	Store in a well-ventilated place. Keep cool.
P405	Store locked up.

Precautionary statement(s) Disposal

P501	Dispose of contents/container in accordance with local regulations.
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SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS

FW-TAN Natural Tangerine Flavor OS

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
73398-61-5	80-90	<u>caprylic/ capric triglyceride</u>
8008-31-9*	10-20	<u>tangerine oil</u>

The specific chemical identity and/or exact percentage (concentration) of composition has been withheld as a trade secret.

SECTION 4 FIRST-AID MEASURES**Description of first aid measures**

Eye Contact	<p>If this product comes in contact with eyes:</p> <ul style="list-style-type: none"> ▶ Wash out immediately with water. ▶ If irritation continues, seek medical attention. ▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	<p>If skin or hair contact occurs:</p> <ul style="list-style-type: none"> ▶ Flush skin and hair with running water (and soap if available). ▶ Seek medical attention in event of irritation.
Inhalation	<ul style="list-style-type: none"> ▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area. ▶ Other measures are usually unnecessary.
Ingestion	<ul style="list-style-type: none"> ▶ Immediately give a glass of water. ▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor. ▶ If spontaneous vomiting appears imminent or occurs, hold patient's head down, lower than their hips to help avoid possible aspiration of vomitus.

Most important symptoms and effects, both acute and delayed

See Section 11

Indication of any immediate medical attention and special treatment needed

Any material aspirated during vomiting may produce lung injury. Therefore emesis should not be induced mechanically or pharmacologically. Mechanical means should be used if it is considered necessary to evacuate the stomach contents; these include gastric lavage after endotracheal intubation. If spontaneous vomiting has occurred after ingestion, the patient should be monitored for difficult breathing, as adverse effects of aspiration into the lungs may be delayed up to 48 hours.

Treat symptomatically.

In acute poisonings by essential oils the stomach should be emptied by aspiration and lavage. Give a saline purgative such as sodium sulfate (30 g in 250 ml water) unless catharsis is already present. Demulcent drinks may also be given. Large volumes of fluid should be given provided renal function is adequate. [MARTINDALE: The Extra Pharmacopoeia, 28th Ed.]

SECTION 5 FIRE-FIGHTING MEASURES**Extinguishing media**

- ▶ Water spray or fog.
- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).

Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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Special protective equipment and precautions for fire-fighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear full body protective clothing with breathing apparatus. ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ Use water delivered as a fine spray to control fire and cool adjacent area.
Fire/Explosion Hazard	<ul style="list-style-type: none"> ▶ Combustible. ▶ Slight fire hazard when exposed to heat or flame. ▶ Heating may cause expansion or decomposition leading to violent rupture of containers.

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FW-TAN Natural Tangerine Flavor OS

- ▶ On combustion, may emit toxic fumes of carbon monoxide (CO).

Combustion products include:

carbon dioxide (CO₂)

acrolein

other pyrolysis products typical of burning organic material.

May emit poisonous fumes.

WARNING: Long standing in contact with air and light may result in the formation of potentially explosive peroxides.

CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.

SECTION 6 ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<p>Slippery when spilt.</p> <ul style="list-style-type: none"> ▶ Remove all ignition sources. ▶ Clean up all spills immediately. ▶ Avoid breathing vapours and contact with skin and eyes. ▶ Control personal contact with the substance, by using protective equipment.
Major Spills	<p>Slippery when spilt.</p> <p>CARE: Absorbent materials wetted with occluded oil must be moistened with water as they may auto-oxidize, become self heating and ignite.</p> <p>Some oils slowly oxidise when spread in a film and oil on cloths, mops, absorbents may autoxidise and generate heat, smoulder, ignite and burn. In the workplace oily rags should be collected and immersed in water.</p> <p>Moderate hazard.</p> <ul style="list-style-type: none"> ▶ Clear area of personnel and move upwind. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE

Precautions for safe handling

Safe handling	<p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <p>The 38th Amendment to the IFRA Standard (Nov 2003) states that "linalool and natural products known to be rich in linalool should only be used when the level of peroxides is kept to the lowest practical value. It is recommended to add antioxidants at the time of production of the raw material. The addition of 0.1% BHT or a-tocopherol has shown great efficiency. The maximum peroxide level for products in use should be 20mmol/l."</p> <ul style="list-style-type: none"> ▶ Avoid all personal contact, including inhalation. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Prevent concentration in hollows and sumps.
Other information	<p>Consider storage under inert gas.</p> <p>Essential oil oxidation accelerates with the concentration of dissolved oxygen, which in turn depends largely on oxygen partial pressure in the head-space as well as ambient temperature. Depending on the particular essential oil and the ambient temperature, oxidation will not necessarily be prevented by avoidance of container head-space. Instead essential oils should be treated with inert gas such as argon, cautiously flushed through to displace remaining air, to prevent the formation of peroxides efficiently.</p> <ul style="list-style-type: none"> ▶ Store in original containers. ▶ Keep containers securely sealed. ▶ No smoking, naked lights or ignition sources. ▶ Store in a cool, dry, well-ventilated area.

Conditions for safe storage, including any incompatibilities

FW-TAN Natural Tangerine Flavor OS

Suitable container	<ul style="list-style-type: none"> ▶ Metal can or drum ▶ Packaging as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	<p>d-Limonene:</p> <ul style="list-style-type: none"> ▶ forms unstable peroxides in storage, unless inhibited; may polymerise ▶ reacts with strong oxidisers and may explode or combust ▶ is incompatible with strong acids, including acidic clays, peroxides, halogens, vinyl chloride and iodine pentafluoride ▶ flow or agitation may generate electrostatic charges due to low conductivity <p>Due to their structural relationship within the same chemical group, essential oil components are known to easily convert into each other by oxidation, isomerisation, cyclisation, or dehydrogenation reactions, triggered either enzymatically or chemically.</p> <p>Temperature, light, and oxygen availability are recognised to have a crucial impact on essential oil integrity. Susceptibility of essential oils to degradation largely depends on compound spectra as components' molecular structures have a substantial effect on the degree of oxidation.</p> <p>Constituting an array of many lipophilic and highly volatile components derived from a great range of different chemical classes, essential oils are known to be susceptible to conversion and degradation reactions.</p> <p>Terpenoids and terpenes, are generally unsaturated, are thermolabile, are often volatile and may be easily oxidised or hydrolysed depending on their respective structure.</p> <p>Terpenoids are subject to autoxidation. Autoxidation is any oxidation that occurs in open air or in presence of oxygen (and sometimes UV radiation) and forms peroxides and hydroperoxides.</p> <p>Though autoxidation has been particularly investigated in the field of fatty oils, it also plays a most crucial part for terpenoid deterioration.</p> <p>Unsaturated mono- and sesquiterpenes, typically found in essential oils such as those from pine and turpentine, are readily altered upon storage. Moreover, electron-donating groups and increasing alkyl substitution contribute to a stronger carbon-peroxide bond through a hyperconjugative effect, thus leading to more stable and subsequently built-up hydroperoxides</p> <p>HAZARD:</p> <ul style="list-style-type: none"> ▶ Although anti-oxidants may be present, in the original formulation, these may deplete over time as they come into contact with air. ▶ Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction ▶ Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers. <ul style="list-style-type: none"> - Materials soaked with plant/ vegetable derived (and rarely, animal) oils may undergo spontaneous combustion - Many vegetable and animal oils absorb oxygen from the air to form oxidation products. This oxidation process produces heat and the resultant increase in temperature accelerates the oxidation process. - Drying oils such as linseed, tung, poppy and sunflower oils and semi-drying oils such as soya bean, tall oil, corn, cotton and castor oils all absorb oxygen readily and thus experience the self-heating process. - Cotton fibres are readily ignited and if contaminated with an oxidisable oil, may ignite unless heat can be dissipated <ul style="list-style-type: none"> ▶ Avoid reaction with oxidising agents

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

Control parameters

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA

Not Available

EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
FW-TAN Natural Tangerine Flavor OS	Not Available	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
caprylic/ capric triglyceride	Not Available	Not Available
tangerine oil	Not Available	Not Available

MATERIAL DATA

for d-Limonene:

CEL TWA: 30 ppm, 165.6 mg/m³ (compare WEEL-TWA*)

(CEL = Chemwatch Exposure Limit)

A Workplace Environmental Exposure Level* has been established by AIHA (American Industrial Hygiene Association) who have produced the following rationale:


d-Limonene is not acutely toxic. In its pure form it is not a sensitiser but is irritating to the skin. Although there is clear evidence of carcinogenicity in

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FW-TAN Natural Tangerine Flavor OS

male rats, the effect has been attributed to an alpha-2u-globin (a2u-G) renal toxicity which is both species and gender specific. Humans do not synthesise a2u-G, and metabolism studies indicate that 75% to 95% of d-limonene is excreted in 2-3 days with different metabolites identified between humans and rats.

Exposure controls

Appropriate engineering controls	<p>Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.</p> <p>The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment.</p> <p>Care: Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.</p> <p>Requirements of State Authorities concerning conditions for tank entry must be met. Particularly with regard to training of crews for tank entry; work permits; sampling of atmosphere; provision of rescue harness and protective gear as needed</p>
Personal protection	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience.
Skin protection	See Hand protection below
Hands/feet protection	<p>The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.</p> <p>The exact break through time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.</p> <p>Personal hygiene is a key element of effective hand care.</p> <ul style="list-style-type: none"> ▶ Wear chemical protective gloves, e.g. PVC. ▶ Wear safety footwear or safety gumboots, e.g. Rubber
Body protection	See Other protection below
Other protection	<ul style="list-style-type: none"> ▶ Overalls. ▶ P.V.C. apron. ▶ Barrier cream.

Respiratory protection

Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content. The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance	Clear/Orange		
Physical state	Liquid	Relative density (Water = 1)	0.93
Odour	Characteristic	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Available	Decomposition temperature	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available

FW-TAN Natural Tangerine Flavor OS

Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Available
Flash point (°C)	72.5	Taste	Tangerine
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Combustible.	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water (g/L)	Miscible	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

SECTION 10 STABILITY AND REACTIVITY

Reactivity	See section 7
Chemical stability	<ul style="list-style-type: none"> ▶ Unstable in the presence of incompatible materials. ▶ Product is considered stable. ▶ Hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 TOXICOLOGICAL INFORMATION

Information on toxicological effects

Inhaled	<p>The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.</p> <p>Not normally a hazard due to non-volatile nature of product</p> <p>Inhalation of oil droplets/ aerosols may cause discomfort and may produce chemical pneumonitis.</p> <p>Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.</p> <p>Inhalation of essential oil volatiles may produce dizziness, rapid, shallow breathing, tachycardia, bronchial irritation and unconsciousness or convulsions. Complications include anuria, pulmonary oedema and bronchial pneumonia.</p>
Ingestion	<p>Swallowing of the liquid may cause aspiration of vomit into the lungs with the risk of haemorrhaging, pulmonary oedema, progressing to chemical pneumonitis; serious consequences may result.</p> <p>Signs and symptoms of chemical (aspiration) pneumonitis may include coughing, gasping, choking, burning of the mouth, difficult breathing, and bluish coloured skin (cyanosis).</p> <p>The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence. The material may still be damaging to the health of the individual, following ingestion, especially where pre-existing organ (e.g liver, kidney) damage is evident. Present definitions of harmful or toxic substances are generally based on doses producing mortality rather than those producing morbidity (disease, ill-health).</p> <p>Taken internally the essential oils exert a mild irritant effect on the mucous membranes of the mouth and digestive tract which induces a feeling of warmth and increases salivation.</p> <p>Taken by mouth, many essential oils can be dangerous in high concentrations. Typical effects begin with a burning feeling, followed by salivation. In the stomach, the effect is carminative (relieve flatulence), relaxing the gastric sphincter and encouraging eructation (belching).</p>
Skin Contact	<p>The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.</p> <p>Repeated exposure may cause skin cracking, flaking or drying following normal handling and use.</p> <p>Many essential oils affect the skin and mucous membranes in ways that are valuable or harmful. When applied to intact skin essential oils have an irritant and rubefacient action (i.e cause redness of the skin by causing dilation of the capillaries and an increase in blood circulation), causing first a sensation of warmth and smarting followed by mild local anesthesia. They have been used as counter-irritants and cutaneous stimulants in the treatment of chronic inflammatory conditions and to relieve neuralgia and rheumatic pain. Care should be taken to avoid blistering.</p> <p>Open cuts, abraded or irritated skin should not be exposed to this material</p>

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FW-TAN Natural Tangerine Flavor OS

	Entry into the blood-stream through, for example, cuts, abrasions, puncture wounds or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.
Eye	Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	<p>On the basis, primarily, of animal experiments, concern has been expressed by at least one classification body that the material may produce carcinogenic or mutagenic effects; in respect of the available information, however, there presently exists inadequate data for making a satisfactory assessment.</p> <p>Limited evidence suggests that repeated or long-term occupational exposure may produce cumulative health effects involving organs or biochemical systems.</p> <p>Limited evidence shows that inhalation of the material is capable of inducing a sensitisation reaction in a significant number of individuals at a greater frequency than would be expected from the response of a normal population.</p> <p>Pulmonary sensitisation, resulting in hyperactive airway dysfunction and pulmonary allergy may be accompanied by fatigue, malaise and aching. Significant symptoms of exposure may persist for extended periods, even after exposure ceases. Symptoms can be activated by a variety of nonspecific environmental stimuli such as automobile exhaust, perfumes and passive smoking.</p> <p>Glyceryl triesters (triglycerides), following ingestion, are metabolised to monoglycerides, free fatty acids and glycerol, all of which are absorbed in the intestinal mucosa and undergo further metabolism. Medium chain triglycerides (C8-C10) appear to have relatively rapid metabolism and elimination from blood and tissues compared to long chain triglycerides (C16-C18). Little or no acute, subchronic or chronic oral toxicity was seen in animal studies unless levels approached a significant percentage of calorific intake. Subcutaneous injections of tricaprylin in rats over a five-week period caused granulomatous reaction characterised by oil deposits surrounded by macrophages.</p> <p>In the presence of air, a number of common flavour and fragrance chemicals can form peroxides surprisingly fast. Antioxidants can in most cases minimise the oxidation.</p> <p>Fragrance terpenes are generally easily oxidised in air. Non-oxidised limonene, linalool and caryophyllene turned out to be very weak sensitizers, however after oxidation limonene hydroperoxide and linalool hydroperoxide are strong sensitizers. Some oxidised terpenoids as well as some aged essential oils have revealed skin-sensitising capacities, leading to a hypersensitivity reaction synonymous to allergic contact dermatitis. The allergenic potency in some flavouring could be mainly attributed to terpenoid hydroperoxides intermediately built-up upon autoxidation, while their non-oxidised counterparts as well as most degradation products were proven to be not or only barely irritating</p> <p>Hydroperoxides of d-limonene are potent contact allergens when studied in guinea pigs. They may result when d-limonene is unstabilised against oxidation, or upon prolonged standing at room temperature and/ or upon exposure to light, or when stabiliser levels diminish. The two major hydroperoxides in auto-oxidised d-limonene, are cis- and trans- limonene-2-hydroperoxide (2-hydroperoxy-p-mentha-6,8-diene). In photo-oxidised d-limonene, they represent a minor fraction.</p> <p>Linalool (a terpinoid) is an unsaturated tertiary alcohol. It is a naturally occurring component together with linalyl esters in a variety of fruits, fruit peels, fruit juices, vegetables and spices as for example laurel, coriander seeds and clary sage. The annual worldwide use of linalool and linalyl acetate in fragrances exceeds 1000 metric tons.</p> <p>For consideration of potential sensitization the exposure is calculated as a percent concentration used on the skin. Peroxidisable terpenes and terpenoids should only be used when the level of peroxides is kept to the lowest practicable level, for instance by adding antioxidants at the time of production. Such products should have a peroxide value of less than 10 millimoles peroxide per liter. This requirement is based on the published literature mentioning sensitising properties when containing peroxides.</p>

FW-TAN Natural Tangerine Flavor OS	TOXICITY	IRRITATION
	Not Available	Not Available
caprylic/ capric triglyceride	TOXICITY	IRRITATION
	Oral (rat) LD50: >2000 mg/kg ^[2]	Eye (rabbit): 100 mg/24 h - mild
tangerine oil	TOXICITY	IRRITATION
	dermal (rat) LD50: >500 mg/kg ^[2]	Not Available
	Oral (rat) LD50: >5000 mg/kg ^[2]	
Legend:	1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2.* Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances	

FW-TAN Natural Tangerine Flavor OS	For linalool: Linalool gradually breaks down when in contact with oxygen, forming an oxidized by-product that may cause allergic reactions such as eczema in susceptible individuals. Between 5 and 7% of patients undergoing patch testing in Sweden
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FW-TAN Natural Tangerine Flavor OS

	<p>were found to be allergic to the oxidized form of linalool.[</p> <p>Linalool has an acute oral mammalian LD50 close to 3,000 mg/kg bw; the acute dermal toxicity is ~ 2,000 mg/kg bw. After inhalation exposure of mice and man, slight sedative effects were observed; however a dose response characteristic could not be determined. Linalool is irritating to the skin, based on animal studies, and is a mild irritant from human experience.</p> <p>For terpenoid tertiary alcohols and their related esters:</p> <p>Substances assigned to this category, as part of the HPV Challenge Program, possess close structural relationships, similar physicochemical properties and participate in the same pathways of metabolic detoxification and have similar toxicologic potential.</p> <p>Acute Toxicity: Oral and dermal LD50 values for members of this chemical category indicate a low order of both oral and dermal toxicity. All rabbit dermal, and mouse and rat oral LD50 values exceed 2000 mg/kg with the majority of values greater than 5000 mg/kg</p> <p>Repeat dose toxicity: In a safety evaluation study, a 50/50 mixture of linalool and citronellol was fed to male and female rats (number and strain not specified) in the diet. The daily intake was calculated to be 50 mg/kg bw of each.</p>		
CAPRYLIC/ CAPRIC TRIGLYCERIDE	<p>The material may be irritating to the eye, with prolonged contact causing inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.</p> <p>Not sensitising in guinea pig assay * IUCLID [Henkel]* Medium chain triglycerides (MCTs) exhibit very low levels of toxicity in a variety of laboratory animals and in humans when administered orally, parenterally or by the dermal route. There is no evidence that MCTs are sensitizers and they show little evidence that they are ocular or dermal irritants. The data strongly suggest that MCTs would pose little or no risk from toxicity when consumed as a supplement in a balanced diet at levels up to 15% of the dietary calories or about 50% of the dietary fat. MCTs are essentially non-toxic in the acute toxicity tests conducted in several species of animals. In ocular and dermal irritation testing, MCTs exhibited virtually no potential as ocular or dermal irritants, even with prolonged eye or skin exposure. MCTs exhibit no capacity for induction of hyper-sensitivity. 90-day toxicity tests did not result in notable toxicity, whether the product was administered in the diet up to 9375 mg/kg body weight/day in rats or by intramuscular injection (up to 0.5 ml/kg/day, rabbits). The toxicity NOAELs for two 3-month feeding studies in rats were, respectively, equal to or greater than 3125 mg/kg body weight/ day and equal to or greater than 9375 mg/kg body weight/day in the diet. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of rats or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 4.28 g/kg body weight/day (iv). Another study, in rats, using a caprylic capric triglyceride, confirmed that MCTs would not pose a concern with regard to potential developmental or reproductive effects at dietary levels up to 12,500 mg/kg body weight/day. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of pigs or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 9375 mg/kg body weight/day in the diet. In rabbits following iv administration, the maternal and foetal NOAELs were between 1.0 and 4.28 g/kg body weight/day, with toxicity being associated with nutritional deficit in the dams. A 2-yr study in rats, conducted with a closely related compound (tricaprylin, a triglyceride with C8 fatty acids), provided no evidence of a carcinogenic effect when the material was administered by oral gavage at levels up to 10 ml/kg (9.54 g/kg) per day. MCTs have been used as `Foods For Special Dietary Use in a number of MCT-containing products used for total parenteral nutrition contain approximately 20% MCTs, and depending on patient size and needs, are given in quantities of 1000 to 3000 ml/day. Thus, under maximum exposure conditions, a patient would receive 200-600 ml MCTs per day for up to several months. This would translate to 3.0 to 9.0 g/kg body weight/day (assume 70 kg body weight). Proposed uses in food would include MCTs at over a range of 4 to 67% of the food (for example granola bars -4%, muffins 8.3%, cheese 12-23%, mayonnaise -35% or margarine - 67% based on product preparation needs While there is an increase in the alveolar acetone levels in diabetic patients fed MCTs, there is no evidence to suggest that consumption of moderate levels of MCTs would contribute to ketosis in these patients. Studies in rats support the evidence for the absence of the ri</p>		
tangerine oil	<p>The following information refers to contact allergens as a group and may not be specific to this product.</p> <p>Contact allergies quickly manifest themselves as contact eczema, more rarely as urticaria or Quincke's oedema. The pathogenesis of contact eczema involves a cell-mediated (T lymphocytes) immune reaction of the delayed type. Other allergic skin reactions, e.g. contact urticaria, involve antibody-mediated immune reactions.</p>		
FW-TAN Natural Tangerine Flavor OS & CAPRYLIC/ CAPRIC TRIGLYCERIDE	<p>For Group E aliphatic esters (polyol esters):</p> <p>According to a classification scheme described by the American Chemistry Council' Aliphatic Esters Panel, Group E substances are esters of monoacids, mainly common fatty acids, and trihydroxy or polyhydroxyalcohols or polyols, such as pentaerythritol (PE), 2-ethyl-2-(hydroxymethyl)- 1,3-propanediol or trimethylolpropane (TMP), and dipentaerythritol (diPE). The Group E substances often are referred to as "polyol esters" The polyol esters are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. The fatty acids often range from C5-C10 to as high as C18 (e.g., oleic, stearic, isostearic, tall oil fatty acids) in carbon number and generally are derived from naturally occurring sources. Group E esters may have multiple ester linkages and may include mixed esters derived from different carbon-length fatty acid mixtures.</p>		
FW-TAN Natural Tangerine Flavor OS & tangerine oil	<p>d-Limonene is readily absorbed by inhalation and ingestion. Dermal absorption is reported to be lower than by the inhalation route. d-Limonene is rapidly distributed to different tissues in the body, readily metabolised and eliminated primarily through the urine.</p> <p>Limonene exhibits low acute toxicity by all three routes in animals.</p>		
CAPRYLIC/ CAPRIC TRIGLYCERIDE & tangerine oil	<p>The material may cause skin irritation after prolonged or repeated exposure and may produce a contact dermatitis (nonallergic). This form of dermatitis is often characterised by skin redness (erythema) and swelling the epidermis. Histologically there may be intercellular oedema of the spongy layer (spongiosis) and intracellular oedema of the epidermis.</p>		
Acute Toxicity	☹	Carcinogenicity	☹
Skin Irritation/Corrosion	☺	Reproductivity	☹

FW-TAN Natural Tangerine Flavor OS

Serious Eye Damage/Irritation	⊘	STOT - Single Exposure	⊘
Respiratory or Skin sensitisation	✓	STOT - Repeated Exposure	⊘
Mutagenicity	⊘	Aspiration Hazard	✓

Legend: ✗ – Data available but does not fill the criteria for classification

✓ – Data available to make classification

⊘ – Data Not Available to make classification

SECTION 12 ECOLOGICAL INFORMATION

Toxicity

FW-TAN Natural Tangerine Flavor OS	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available

caprylic/ capric triglyceride	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	LC50	96	Fish	>=53mg/L	1
	EC50	48	Crustacea	>0.01mg/L	2
	EC50	72	Algae or other aquatic plants	>0.449mg/L	2
	EC0	24	Crustacea	>=2.2mg/L	1
	NOEC	504	Crustacea	>=0.01mg/L	2

tangerine oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available

Legend: *Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data*

For aliphatic fatty acids and alcohols:

Environmental fate:

Saturated fatty acids are very stable in air, whereas unsaturated (C=C bonds) fatty acids are susceptible to oxidation.

Unsaturation increases the rate of metabolism although the degree of unsaturation and positioning of double bonds is not highly significant.

The available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be readily biodegradable

All tests showed that fatty acids and lipids are readily biodegradable

The aliphatic acids are of similar very weak acid strength (approximately pKa 5), i.e., partially dissociate in aqueous solution; the salts of the aliphatic acids are highly dissociated in water solution such that the anion is the same for homologous salts and acids.

Slight (although inconsistent) effects on the trend for decreasing vapour pressure are also observed with the mono-, di- and tri-unsaturated substances as compared to the corresponding saturated substances.

Monomethyltin chloride, thioglycolate esters, and tall oil ester reaction product

Monomethyltin trichloride (MMTC, CAS RN: 993-16-8), monomethyltin tris[2-ethylhexylmercaptoacetate (MMT (EHTG); MMT (2-EHMA)), CAS RN: 57583-34-3), monomethyltin tris[isooctylmercaptoacetate (MMT(IOTG), CAS RN: 54849-38-6), CAS RN: 57583-34-3) and methyltin reverse ester tallate reaction product (TERP, CAS RNs: 201687-58-3, 201687-57-2, 68442-12-6, 151436-98-5) are considered as a single category of compounds for the purpose of an environmental assessment.

All share a MMTC as a building block.

Environmental fate:

MMT(IOTG), MMT(EHTG), and TERP are sparingly soluble in water (0.6-10.7 mg/L). In water, these monomethyltin compounds undergo rapid degradation by hydrolysis.

Substances containing unsaturated carbons are ubiquitous in indoor environments. They result from many sources (see below). Most are reactive with environmental ozone and many produce stable products which are thought to adversely affect human health. The potential for surfaces in an enclosed space to facilitate reactions should be considered.

Source of unsaturated substances Unsaturated substances (Reactive Emissions) Major Stable Products produced following reaction with ozone.

For limonenes

Atmospheric fate: Due to the high volatility of limonene the atmosphere is expected to be the major environmental sink for this chemical where it is expected to undergo gas-phase reactions with photochemically produced hydroxyl radicals, ozone and nitrate radicals. Calculated lifetimes for the reaction of d-limonene with photochemically produced hydroxyl radicals range from 0.3-2 h based on experimentally determined rate constants. The oxidation of limonene may contribute to aerosol and photochemical smog formation.

Calculated lifetimes for the night-time reaction of d-limonene with nitrate radicals range from 0.9 to 9 minutes.

For linalool:

Environmental fate:

Linalool is a liquid with a vapour pressure of approx. 0.2 hPa (at 23.5 degree C), a water solubility of 1589 mg/l (at 25 degree C) and a Log Kow of 2.97 (at

FW-TAN Natural Tangerine Flavor OS

23.5 degree C).

Most linalool, both natural and synthetic, is released to the atmosphere, where it is rapidly degraded abiotically with a typical half-life below 30 minutes. In the aquatic compartment, linalool is readily biodegraded under both aerobic and anaerobic conditions, the same is predicted for soil and sediment.

DO NOT discharge into sewer or waterways.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

SECTION 13 DISPOSAL CONSIDERATIONS

Waste treatment methods

Product / Packaging disposal	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none"> ▶ Reduction ▶ Reuse ▶ Recycling ▶ Disposal (if all else fails) <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use.</p> <ul style="list-style-type: none"> ▶ DO NOT allow wash water from cleaning or process equipment to enter drains. ▶ It may be necessary to collect all wash water for treatment before disposal. ▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first. ▶ Where in doubt contact the responsible authority. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
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SECTION 14 TRANSPORT INFORMATION

Labels Required

Marine Pollutant	NO
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Land transport (DOT): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION

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

CAPRYLIC/ CAPRIC TRIGLYCERIDE(73398-61-5) IS FOUND ON THE FOLLOWING REGULATORY LISTS

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory	US TSCA Chemical Substance Inventory - Interim List of Active Substances
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TANGERINE OIL(8008-31-9*) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Continued...

FW-TAN Natural Tangerine Flavor OS

US List of Active Substances Exempt from the TSCA Inventory
Notifications (Active-Inactive) Rule

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

Federal Regulations**Superfund Amendments and Reauthorization Act of 1986 (SARA)****SECTION 311/312 HAZARD CATEGORIES**

Flammable (Gases, Aerosols, Liquids, or Solids)	Yes
Gas under pressure	No
Explosive	No
Self-heating	No
Pyrophoric (Liquid or Solid)	No
Pyrophoric Gas	No
Corrosive to metal	No
Oxidizer (Liquid, Solid or Gas)	No
Organic Peroxide	No
Self-reactive	No
In contact with water emits flammable gas	No
Combustible Dust	No
Carcinogenicity	No
Acute toxicity (any route of exposure)	No
Reproductive toxicity	No
Skin Corrosion or Irritation	Yes
Respiratory or Skin Sensitization	Yes
Serious eye damage or eye irritation	No
Specific target organ toxicity (single or repeated exposure)	No
Aspiration Hazard	Yes
Germ cell mutagenicity	No
Simple Asphyxiant	No

US. EPA CERCLA HAZARDOUS SUBSTANCES AND REPORTABLE QUANTITIES (40 CFR 302.4)

None Reported

State Regulations**US. CALIFORNIA PROPOSITION 65**

None Reported

National Inventory Status

National Inventory	Status
Australia - AICS	Y
Canada - DSL	Y
Canada - NDSL	N (tangerine oil; caprylic/ capric triglyceride)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	N (tangerine oil)
Japan - ENCS	N (tangerine oil)
Korea - KECI	Y
New Zealand - NZIoC	Y
Philippines - PICCS	Y
USA - TSCA	Y
Legend:	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing (see specific ingredients in brackets)

Continued...

SECTION 16 OTHER INFORMATION

Revision Date	09/11/2018
Initial Date	09/12/2018

Other information**Ingredients with multiple cas numbers**

Name	CAS No
caprylic/ capric triglyceride	52622-27-2, 73398-61-5, 85409-09-2, 123465-33-8

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
PC—STEL: Permissible Concentration-Short Term Exposure Limit
IARC: International Agency for Research on Cancer
ACGIH: American Conference of Governmental Industrial Hygienists
STEL: Short Term Exposure Limit
TEEL: Temporary Emergency Exposure Limit.
IDLH: Immediately Dangerous to Life or Health Concentrations
OSF: Odour Safety Factor
NOAEL :No Observed Adverse Effect Level
LOAEL: Lowest Observed Adverse Effect Level
TLV: Threshold Limit Value
LOD: Limit Of Detection
OTV: Odour Threshold Value
BCF: BioConcentration Factors
BEI: Biological Exposure Index

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